

SMART SENSE

BY DIGI[®]

QSR Restaurants

No Task Unmanaged. No Temp Unchecked.

Maximize your team's execution rates by automating workflows that increase the efficiency of your staff, remove friction from task management, and provide greater confidence that food safety standards are being met. SmartSense's open Sensing-as-a-Service platform optimizes your operations by monitoring your refrigeration units, freezers, and reach-in and walk-in coolers — escalating excursions and confirming corrective actions with verifiable execution reporting.

A Platform for Insights and Proactive Action



Elevate your HACCP compliance with digitalization that goes beyond record-keeping by guiding your teams with actionable direction that ensures food safety and guest satisfaction.



Minimize shrink with accurate alerting and descriptive instruction that prompts employees and maintenance personnel to respond to equipment issues before they cause costly product loss.



Reduce brand risk and avoid failed inspections with at-the-ready documentation of food safety operations.



Add predictive maintenance capabilities to keep your equipment running seamlessly as inventory comes in and out of your stores.



Connect your physical and digital operations with sensing capabilities that help your measure and manage the flow of foods processes that ensure the highest standards of safety and quality for your guests.



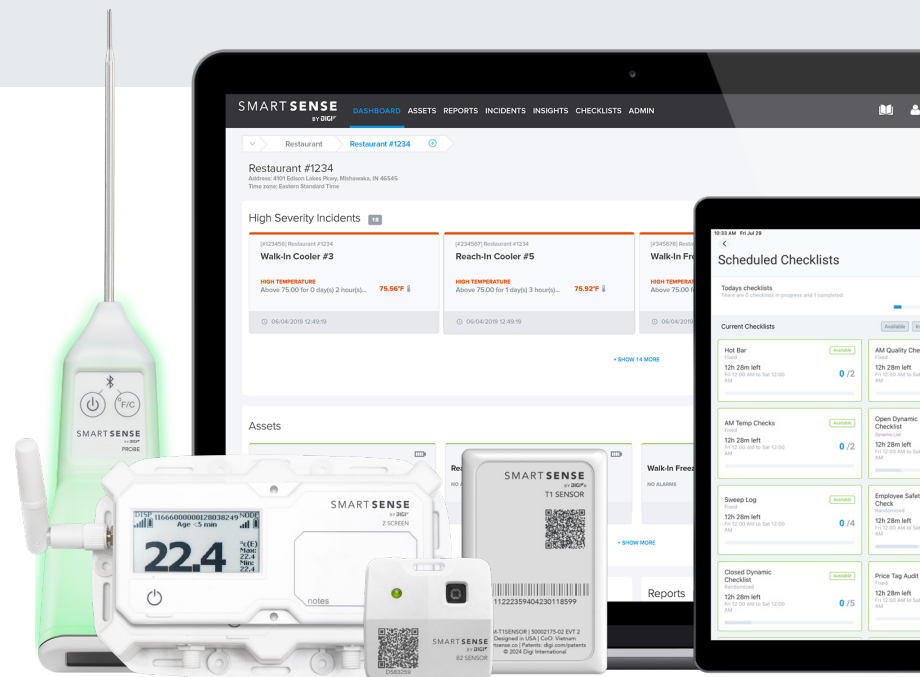
Optimize task management with automated workflows that empower your employees with on-the-spot training and digitalized SOPs that inspire confidence and improve retention.

Absolute Clarity and Consistency as You Scale

"We needed a vendor that could grow with us and provide added levels of consistency and quality to our solution. SmartSense was the perfect fit. Leveraging IoT-enabled digital checklists will help us stay consistent and efficient as we increase our number of locations."

Tracy Kim
Chief Operating Officer

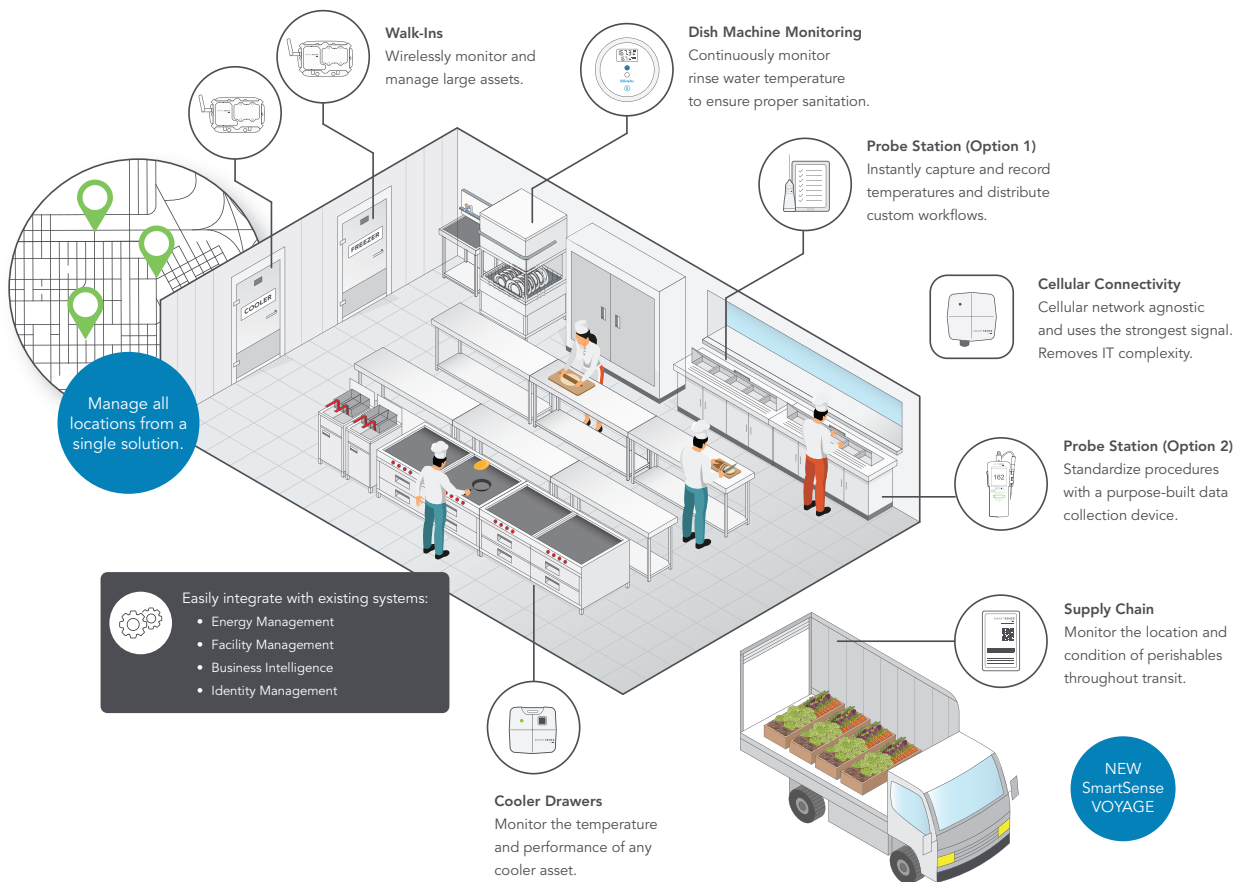
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Empowered Accountability Across Locations

You and your team can't be at every restaurant location every day. How do you develop two-way operational accountability that empowers store managers and food safety managers alike? With SmartSense, you have eyes on the backend at all times—insight into temperature levels, humidity, and ambient conditions as well as automated guidance and confirmation of corrective actions. SmartSense's finely tuned alarm hierarchies and false-positive reduction ensure that your on-the-ground teams get the resources they need to keep their equipment running.

Operating as an open platform, SmartSense is your solution for connecting data from multiple sources in a way that takes advantage of your existing equipment and sensing infrastructure. Support your chain's growth with an engine for data fusion that makes decision-making easier at every level from the frontlines to the corner office. Unlock the power of your data with automated accountability that boosts quality control, employee productivity, waste reduction, and compliance.



For more information about SmartSense visit www.smartsense.co or call +1 (866) 806-2653

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