

SMART SENSE

BY DIGI[®]

Restaurants

Centralized, Agnostic Platform

SmartSense helps you keep it simple while your teams execute daily habits that ensure food safety. Having visibility into critical operations is a must-have at all times. With SmartSense's platform for HACCP process tracking and digital decisioning, you have a willing partner that captures data wherever it can, empowering your teams to take care of guests and provide the safest, highest quality food.

Unite Food Safety, Loss Prevention, and Facilities Management



Remove barriers to consistency

with automated digital workflows that empower those closest to the action to delivery on customer satisfaction KPIs.



Remove friction for those closest to the action by eliminating burdensome record keeping, abolishing alarm fatigue, and erasing safety risks.



Achieve world-class completion rates and receive confirmation of prescribed corrective actions so you have the confidence that your restaurant locations are compliant with regulatory standards.



Optimize energy management and asset performance for more efficient facilities management, greater oversight, and enterprise-level visibility for your restaurant locations at scale.



Increase employee productivity with a robust system that helps operators do more with less while taking care of guests and enabling the business to succeed.



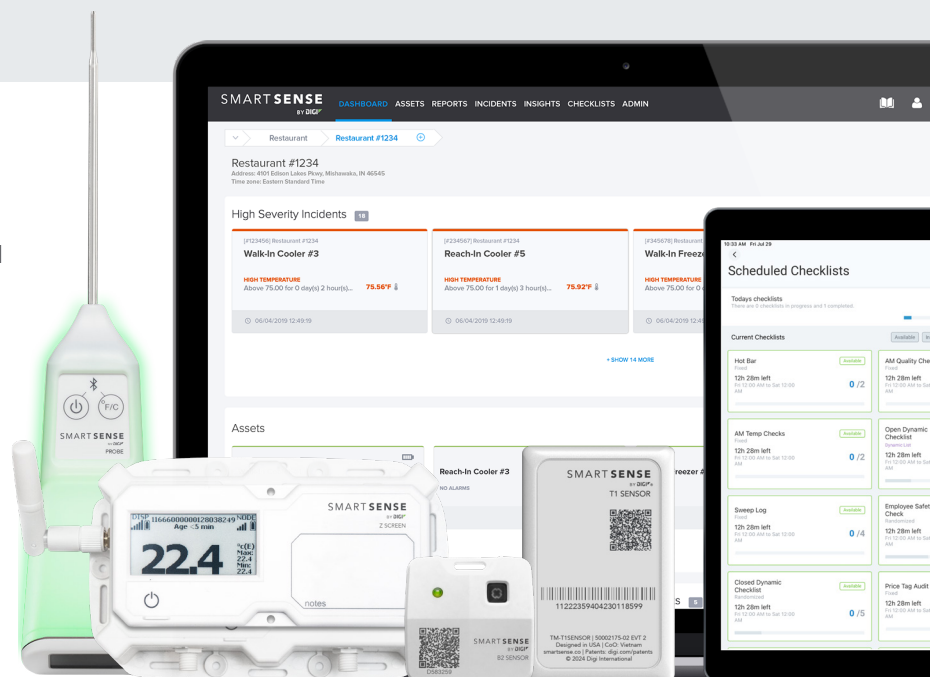
Consistently exceed brand standards and HACCP compliance regulations with verifiable reports of telemetry data for temperature, humidity, pH, and overall asset health.

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

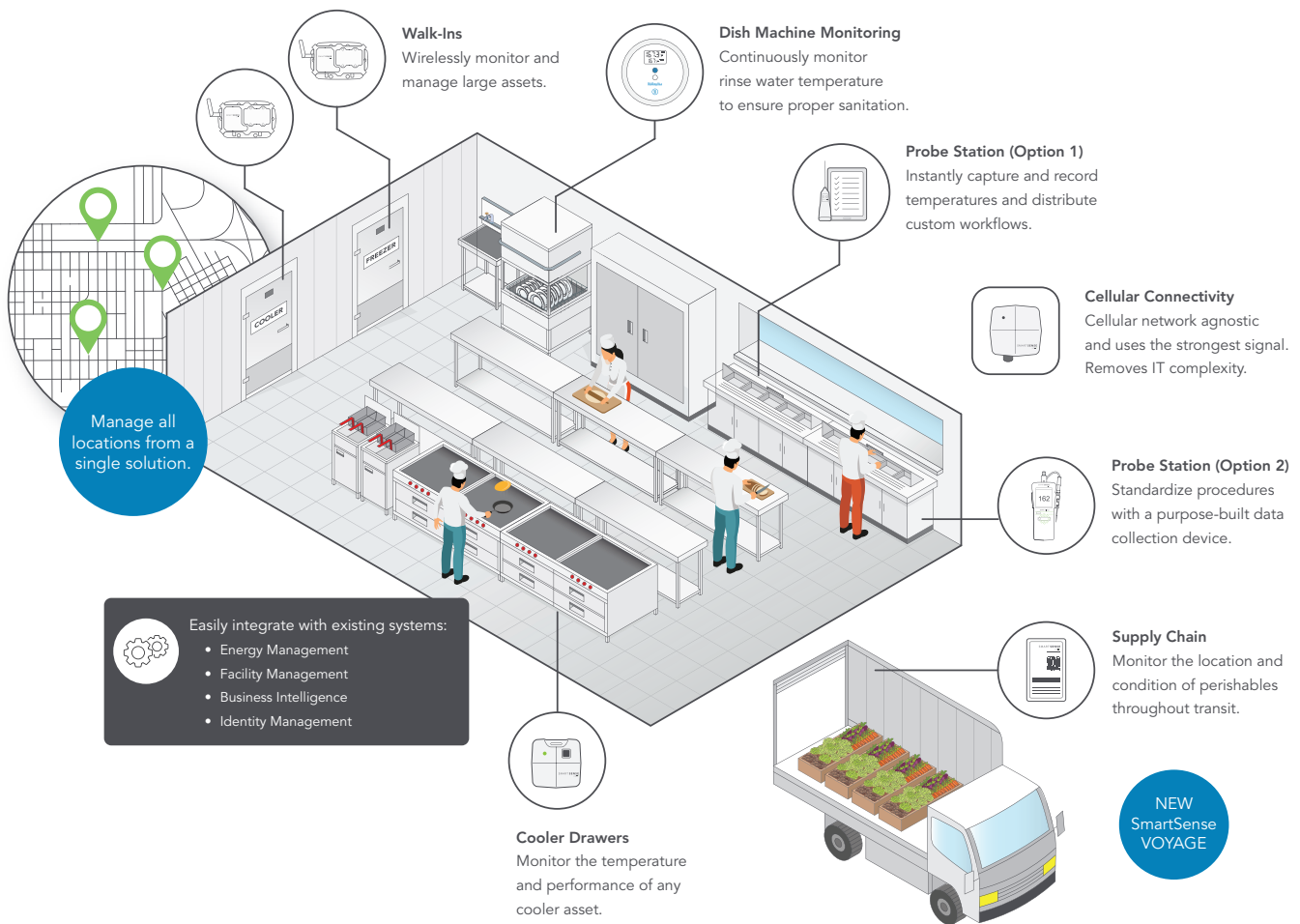
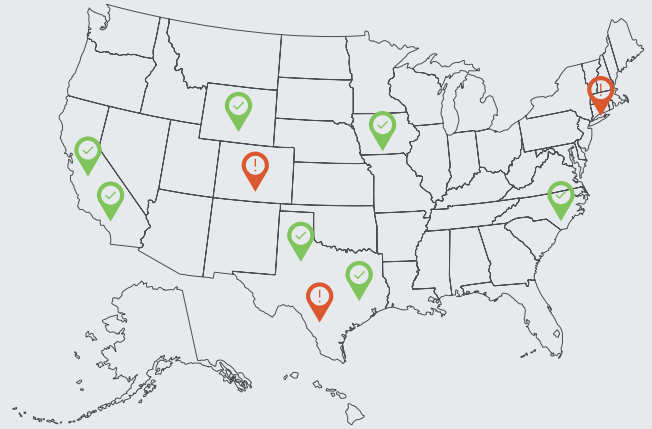
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Asset Protection Reimagined

Every cooler and refrigerator in your kitchens hold valuable product that is essential to your operations. With SmartSense, you ensure that every ingredient needed for your menu is stocked and stored safely, ready to serve at the highest quality when your team prepares to delight their guests. The SmartSense platform removes the fear of equipment failure with continuous monitoring, predictive maintenance, and timely alerts that enable your team to act when excursions occur.

Whether you need transparency into operations across a global restaurant footprint or verified precision for your robust flow of food processes, SmartSense's open platform helps you protect the assets that are critical to your mission of serving the highest quality food to customers who come back again and again.



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

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