

# SMART SENSE

BY DIGI<sup>®</sup>

## K-12 School Nutrition

### Automate Food Safety with Digital HACCP Management and Asset Protection

Improve HACCP compliance efficiency and food quality for your students at the same time with SmartSense, the digital platform for automated food safety and asset protection. Empower your cafeteria staff with a streamlined flow of food process that leverages SmartSense's wireless food probe, the Smart Shield, for automated menu syncing and temperature recording. SmartSense gives your School Nutrition Department visibility into temperature logs, food safety, and food quality so you can see everything that's going on at all locations in your district, right at your desktop.

## District-Wide Compliance, Visibility, and Team Execution



**Maintain safety and quality of prepared foods** with automated HACCP compliance logging using wireless temperature probes.



**Ensure that students receive safe food** through automated remote monitoring of temperature and humidity.



**Replace burdensome paper-based manual logging** with real-time temperature recording, automatically stored and saved in the cloud.



**Download daily menus** with an intuitive management system that provides visibility into task execution at all cafeteria and kitchen locations.



**Minimize food safety risk** with IoT-enabled asset protection for complete performance visibility of all coolers, refrigerators, and freezers.



**Reduce product loss and unnecessary food waste** with accurate alerting for all levels – from cafeteria crew member to School Nutrition Director.

## Easy to Use, Easy to Teach

"As one of the larger public-school systems in Texas, we need district-wide visibility to monitor our inventory and equipment in order to ensure the safety of our students. The SmartSense HACCP management solution — with its flow of food and menu management capabilities — allows our department to ensure compliance and food safety across the district while also monitoring food quality for our students. The system is both easy to use and easy to teach to new employees. We love it."

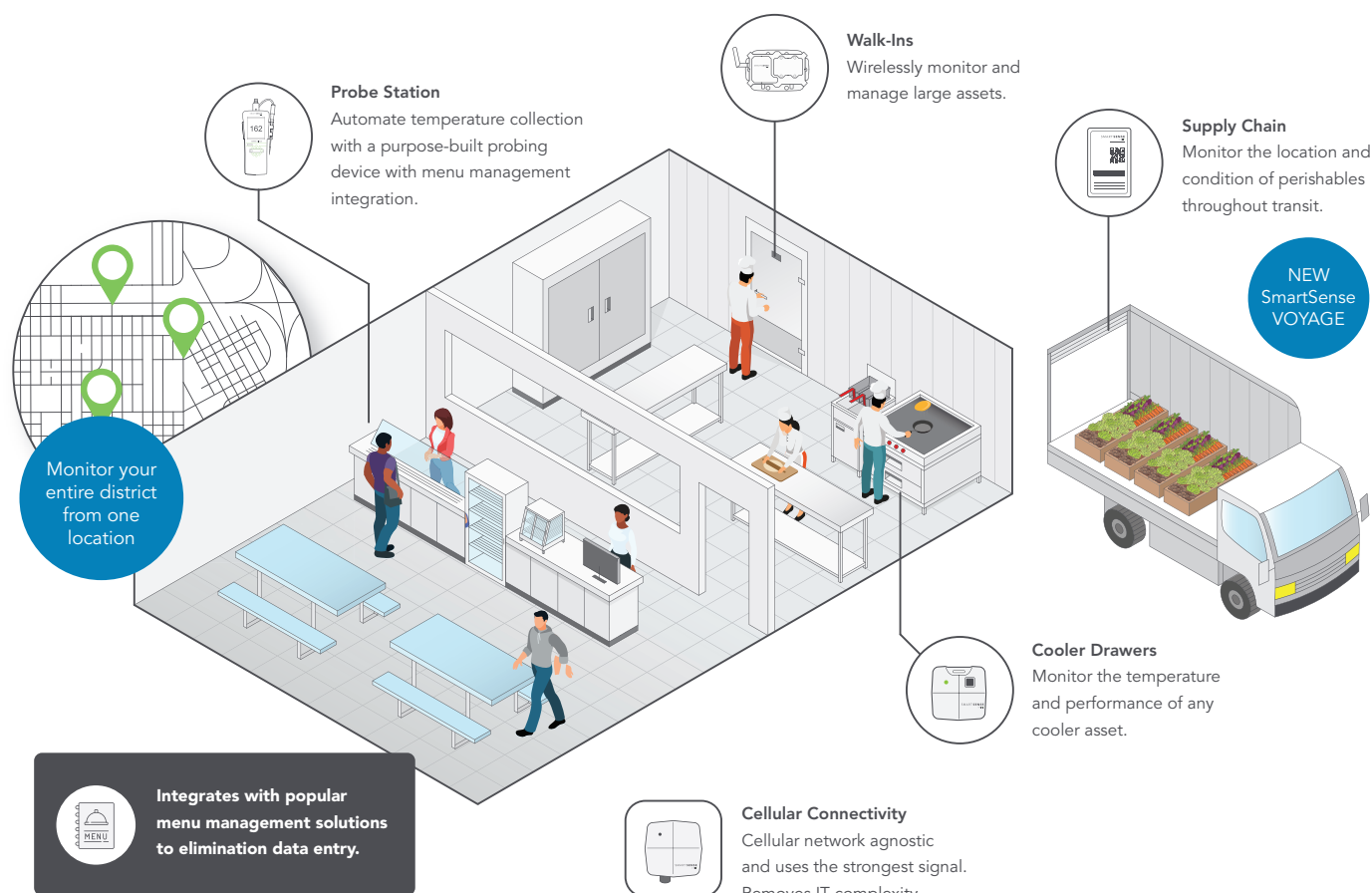


Mary Harryman  
Director of Nutrition Services



## Menu Management + SmartSense

Our digital HACCP management platform seamlessly integrates with popular menu management software from PrimeroEdge, Mosaic, Harris School Solutions, and others. The integration between these menu management platforms and SmartSense provides school districts with seamless workflows for menu planning that flow all the way down to the physical device that their cafeteria teams use to monitor food safety.



For more information about SmartSense  
visit [www.smartsense.co](http://www.smartsense.co) or call 1-866-806-2653

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