

SMARTSENSE ONE GUARD

Prevent Foodborne Illness & Mitigate Risk

Automate HACCP compliance and ensure your hot bars and delis are serving the safest, freshest food possible.



Digital HACCP Workflows

Create digital, time-based workflows for cooking, cooling, reheating, and holding with required Critical Control Point (CCP) checks.



Data Capture & Execution

Expansive solution provides Bluetooth probes, step-by-step guidance, and photo and note capture for confirmed execution.



Compliance & Verification

Generate fully traceable digital logs with user, time, and temperature data—verifying readings meet defined critical limits before process completion.



Oversight & Reporting

Easily reference and export historical HACCP reports with summaries of exceptions, corrective actions, and trend analysis.

SmartSense ONE

SmartSense ONE unifies the platform's capabilities within **multiple core modules** that are intentionally designed to work together, creating a more powerful, connected system.



Monitor

Real-time condition monitoring & understanding of asset health.



Service

Identify issues before failures, track assets, & capture work orders.



Operate

Checklists, tasks, & SOPs with real-time accountability.



Guard

Food safety, quality, & HACCP monitoring with probe and sensor integration.



Assure

Digital audits, inspections, & follow-up actions.



Label

Smart label printing management for size & material variants.



Customer Success, Prioritized

"If we lose a bank of frozen ice cream, doesn't take long for that to be a spoilage, and it's \$60-70, \$80,000 in a heartbeat. We typically have multiple saves every year... we're able to take swift and immediate action to remedy that because we're notified, and that's something we did not have before."

Dana Glade, Director of Operations, Jerry's Enterprise