

SMARTSENSE ONE GUARD

Digitize HACCP Compliance & Prevent Foodborne Illness

Automate HACCP compliance and ensure your schools are serving the safest, freshest meals possible.



Digital HACCP Workflows

Create digital, time-based workflows for cooking, cooling, reheating, and holding with required Critical Control Point (CCP) checks—fully integrated with your menu management system.



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.



Schedule

Scheduling, time tracking, & team compensation.



Customer Success, Prioritized

"The reports, reliability, and accountability that we are now seeing has many great benefits on holding your staff accountable and confirming that you're in compliance."

Dagmara Gujda, Associate Director of Compliance, Nutrition, and Food Service, Katy ISD