

SMARTSENSE ONE GUARD

Prevent Foodborne Illness & Mitigate Risk

Automate HACCP compliance and ensure your restaurant is 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 **7 core modules** that are intentionally designed to work together, creating a more powerful, connected system.



Monitor

Real-time condition monitoring and understanding of asset health.



Service

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



Operate

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



Guard

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



Assure

Digital audits, inspections, and follow-up actions.



Label

Smart label printing management for size and material variants.



Schedule

Scheduling, time tracking, and team compensation.



Customer Success, Prioritized

"SmartSense has performed above our expectations frankly, which were already pretty high. They have a great team, from implementation to the person that you're going to be working with day in and day out. You really feel like you're supported and like it's a partnership and that's been a great experience all around."

JP Thomas, VP of Operations Services, honeygrow