

SmartSense

Automating Accountability for K-12 Childhood Nutrition Food Safety and Compliance

Katy ISD adds solution for HACCP compliance and flow of food operations across its 78 kitchens



Katy ISD is an educational leader in southeast Texas, serving more than 94,000 students who live in the district's flourishing suburban community.

The Challenge

Katy ISD's Nutrition and Food Service department used a paper-based process to record food temperatures taken by employees in its 78 kitchens. That process made managing food safety and HACCP compliance difficult because sometimes employees would forget to write temperatures down or make temperatures up to show compliance. Additionally, the existing paperwork in Katy ISD's menu management software, PrimeroEdge, only featured three instances for temperature recording—the cooked temperature, whole temperature, and serve temperature.

Collaborating with SmartSense, Katy ISD set forth the following objectives:

- Increase accountability for tracking temperature taking across kitchens
- Integrate flow of food process with PrimeroEdge menu management tool
- Automate food safety and compliance to ensure safe and healthy meals for students



The Solution

Digital HACCP Compliance

SmartSense's digital HACCP compliance solution provided automated workflows for Katy ISD with a platform for intuitive management of food safety and HACCP compliance with access to real-time data and reports from anywhere, 24/7. The SmartSense solution increased the frequency and accuracy of critical temperature measurements, providing visibility into product quality and operational execution across all 78 Katy ISD kitchens.

Automated Flow of Food

SmartSense experts held training sessions with Katy ISD kitchen employees and Nutrition and Food Service department staff, teaching them how to use SmartSense Smart Shields to automatically record temperatures during critical flow of food processes. The new tools replaced burdensome paper-based manual logging with real-time temperature recording, automatically stored and saved in the cloud. Automated workflows provided in the easy-to-use Smart Shields created a framework for improving completion rates and confirming corrective actions.

Integration with PrimeroEdge and Cybersoft

SmartSense's exclusive menu integration partnership with PrimeroEdge enables seamless integration between the SmartSense digital HACCP management platform and PrimeroEdge's menu management software, providing Katy ISD 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. During implementation, SmartSense and PrimeroEdge took care of all the background setup, profile creation, and menu integration for easy deployment.

The Results

Every kitchen across Katy ISD prepares valuable meals that are essential to the health and wellbeing of the 94,000 students they serve each school day. With SmartSense, the preparation of those meals is protected with sophisticated workflows and alerting in place to guide kitchen employees, nutrition department professionals, and facilities staff when corrective action needs to be taken. SmartSense's connected closed loop confirmation builds employee accountability, creates a trusted digital record, and ensures food safety and compliance.

"Any other school districts that are using PrimeroEdge, I would strongly encourage that they consider SmartSense to be incorporated into their school district. It has many great benefits for holding your staff accountable and confirming that you are in compliance."

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



Watch the video at:
smartsense.co/katy-isd

Katy ISD successfully adopted the SmartSense solution across its 78 kitchens, empowering their staff to direct labor towards improving student nutrition and safety instead of inconsistent manual recording processes. With the help of SmartSense, Katy ISD improved their compliance metrics, added 360-degree food safety visibility, and operationalized a repeatable process for ensuring the safe delivery of healthy, nutritious meals to their students.



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