

SmartSense

Sensing-as-a-Service for the highest quality standards in culinary operations management

Wolfgang Puck Catering
adds SmartSense as a
solution for excellence
in meeting stringent
Quality Assurance and
client requirements.



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The Goal

Streamline the foundational requirement of the highest level of food safety.

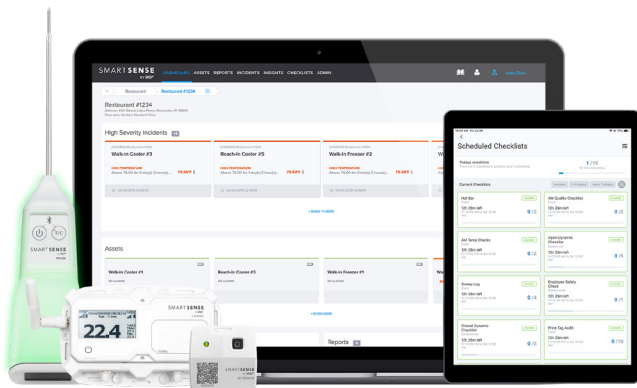
The Solution

Wolfgang Puck Catering partnered with SmartSense to deliver the following capabilities to one of their leading clients:

- Continuous Sensing-as-a-Service for waste reduction and excursion alerting
- Complete transparency and traceability for maximum compliance and food safety
- Automated flow of food workflow management for greater efficiency in kitchen operations

Continuous Temperature and Humidity Monitoring

The client had six buildings that required continuous temperature and humidity monitoring of its refrigerator and freezer cooling assets. The client's campus held the same requirements for its serveries and kitchens. SmartSense's Sensing-as-a-Service solution for continuous temperature and humidity monitoring with sophisticated alerting hierarchies and easy-to-access regulatory compliance reporting for food safety met the needs of each location's facilities. The added sensing capabilities provided improved operational efficiency and easily verifiable accountability and traceability that could be shared with the client to prove proof of care and compliance.



Mobile Food Safety Tracking

Meals from the food production facility were delivered to various offices and buildings around the area. In order to maintain and verify food safety from the kitchen to the desk, the team leveraged SmartSense's sensing capabilities throughout the fleet of Sprinter vans for end-to-end tracking of temperature and humidity for verification of complete food safe practices during mobile meal transport.

Automated Flow of Food

SmartSense's solution includes complete flow of food checks for ready-to-serve food guided by pre-loaded daily menus. Kitchen staff's ability to automatically record temperatures during the flow of food process with a wirelessly connected probe allows them to focus on delivering the best in food quality and presentation instead of laboring over repeated, manual tasks.

Loss Prevention / Asset Protection

SmartSense's asset protection solution reframed the approach from pure food safety to added waste reduction through loss prevention. On-site coolers hold large volumes of product that need to be protected in the event of a power outage or equipment failure. SmartSense's integrated solution with accurate alerts and continuous data collection allows the team to predict failures and confirm food safety records through excursion events with battery-backed sensors.

The Results

Wolfgang Puck Catering's adoption of SmartSense's open Sensing-as-a-Service platform provides a differentiation from competitors and demonstrates the company's status as innovators to clients.

The agreement between SmartSense and Wolfgang Puck Catering provides the team with additional solutions as they meet the needs and requirements of their clients at each unique service location. The full SmartSense platform provides Wolfgang Puck Catering access to the expertise and support of a leading IoT provider. Together, SmartSense and Wolfgang Puck Catering work to bring operational efficiency and the highest levels of food safety and compliance to clients.



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