

SMART SENSE

BY DIGI[®]

Convenience Stores

A Platform for Food Safety and Loss Prevention

As you offer more made-to-order meals and temperature-sensitive foods in your convenience stores, ensuring food safety and maintaining quality becomes a more complex operational requirement. C-store operators are skipping the manual tasks that slow down employees in favor of choosing seamless, digital systems that automate compliance and optimize labor. SmartSense's Sensing-as-a-Service platform simplifies operations with automated temperature logging and centralized task management, providing enterprise asset protection and management throughout your stores.

A Complete Sensing-as-a-Service Platform



Eliminate the need for manual temperature recording with continuous cellular-based temperature monitoring at the point of product for cases, coolers, and freezers.



Detect and prioritize temperature excursions for perishable foods before they become unsafe with real-time alerts, sophisticated notification hierarchies, and automated corrective guidance.



Automate training and guidance for your team through structured procedures for temperature excursion resolution, corrective actions, and confirmation.



Provide evidence of reasonable care with automated reports and temperature logs instantly available for audits or inspections.



Maintain and automate HACCP compliance logging using digital checklists and wireless temperature probes for maximum safety and quality of prepared foods.

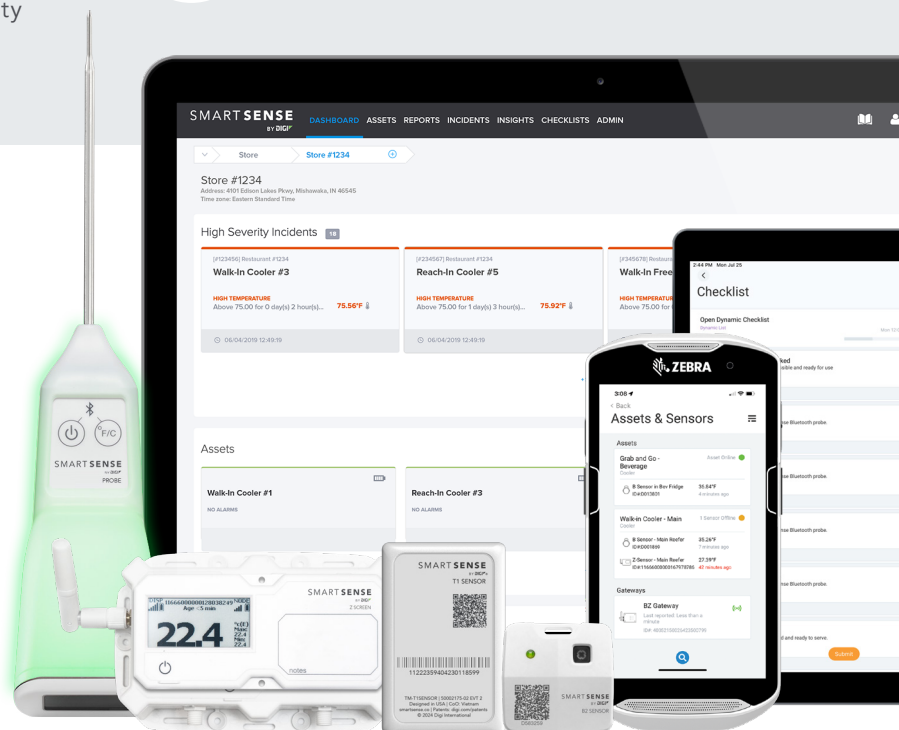


Reduce shrink and loss with ultra-compact, real-time tracking of perishable products in the store, supply chain, and beyond.

Innovative and Intelligent

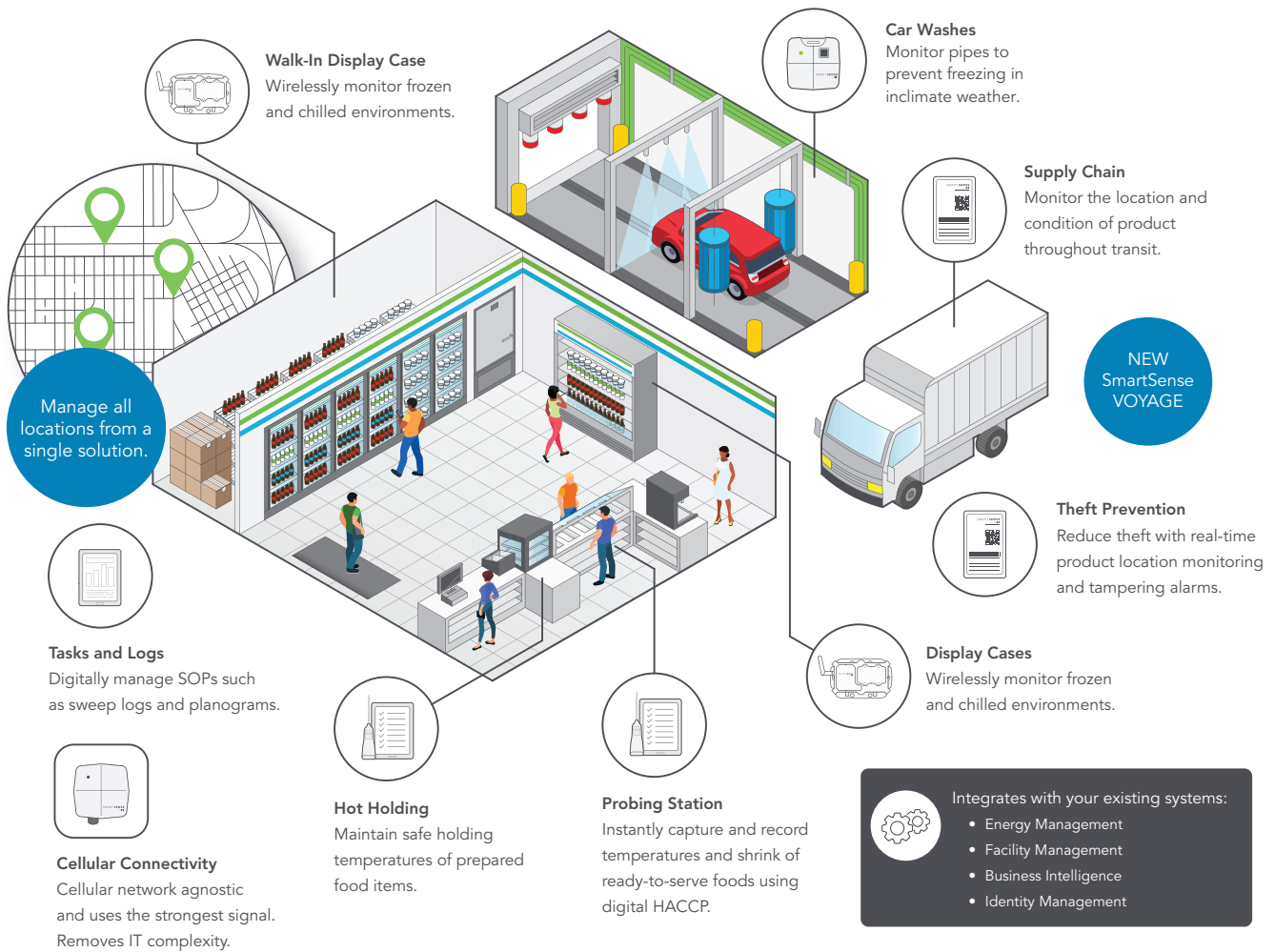
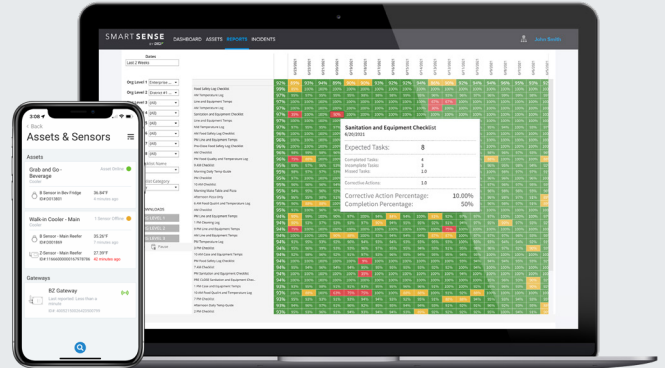
"We have been continually impressed with SmartSense's innovative and intelligent solutions, which have allowed us to strengthen our unwavering commitment to maintaining the highest levels of food safety for the communities we serve."

Victor Vercommen
VP of Safety, Regulatory & Government Affairs



Scalable Sensing Capabilities for Convenience Stores

Gain visibility into asset performance at scale with Sensing-as-a-Service capabilities that ensure every store performs to the highest standards of freshness and quality. Replace paper checklists and automate temperature logging with an intuitive task management system that empowers your employees to maximize their time and enhance the customer experience. Easily customize checklists and instantly push to all your sites. Remotely manage assets for food safety, quality control, and loss prevention. SmartSense's quickly deployable, easy-to-use platform helps convenience store operators improve asset management and reduce costs by predicting equipment failure and preventing product loss.



Integrates with your existing systems:

- Energy Management
- Facility Management
- Business Intelligence
- Identity Management

For more information about SmartSense visit www.smartsense.co or call +1 (866) 806-2653

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