SMART SENSE

System Overview

Quickly deploy wireless sensors, digital checklists, and remote monitoring for proactive visibility into your most important operations.



Visibility enables informed decisions.

4,69

The SmartSense System

The SmartSense system solves significant challenges by protecting critical environments and unlocking efficiencies. Our solution combines wireless sensors with remote monitoring software and a digital checklist. Giving you actionable insights that drive safety, productivity, and regulatory compliance.

Scheduled Checklists



Wireless Sensors

Protect any piece of refrigeration equipment with SmartSense's wire-free sensors.



Alerts & Corrective Actions

Receive push notification anytime there is a problem. Empower your team with structured corrective actions.



SmartSense Platform

Leverage actionable insights and advanced analytics to remotely monitor equipment, eliminate product loss, and optimize your workforce.

The SmartSense Difference



Deploys in Minutes

Install in minutes with self-provisioning wire-free sensors. Quickly monitor temperature, humidity, fixed, and mobile assets.

Proactive Insights

Gain visibility with predictive models and simulated product temperatures that enable proactive decision making.

Collaborative Monitoring

Drive efficiency with SmartSense's collaborative system for incident management and cross-team workflows.

Enterprise Grade

Store & forward technology for lossless monitoring, up to 5-year battery life, IP67 rated sensors, and AES encryption and certificates.

 $\langle \checkmark$

Compliance Visibility & Efficiency

Meet FDA, USDA, and FSMA requirements. Gain visibility into site performance for improved accountability and risk management.



Deployment Experience

We partner with our customers to create world leading systems. We have experience deploying 250 sites per day.

SMART SENSE



Options Available

Wireless Sensors

SmartSense sensors offer a 100% wire-free installation that eliminates drilling and provides simple, self-provisioning deployments.

100% Wire-Free: Deploy in minutes with the industry's only sensor that can be placed directly in fridges and freezers - no wires or cords.

Long Battery Life: Sealed NSF enclosures and user-replaceable battery options provide up to five years of worry-free operation.

Plug & Play Install: Sensors automatically connect to your SmartSense gateway to provide a self-provisioning installation process. Centralized configuration is provided through our web-based dashboard.

Cellular Gateway

The SmartSense BZ gateway provides a secure and effortless connection to the internet for your sensor network. No IT support required.

Flexible Connectivity: Up to 32 SmartSense Z Sensors and over 200 SmartSense B2 Sensors can be connected to a single BZ Gateway.

Store & Forward: In the event of power loss or connectivity interruption, our battery-backed gateway will store sensor readings internally until connection or power is reestablished.



SmartSense Dashboard

SmartSense's cloud-based dashboard provides real-time oversight of your safety initiatives and visibility into compliance, site performance, and risks.

Prestourent Restaurant #1234 C	REPORTS INCIDENTS INSIGHTS CHECKLISTS		M & A	100
Restaurant #1234 Address: 4921 Edison Lakes Plony, Michanska, IN 66545 Time zona: Basken Nandord Time				
High Severity Incidents			(308-7
VI23480 Reviewer P234 Walk-In Cooler #3	1/2345871 Perference / 1234 Reach-In Cooler #5	(2348633); Besteurer (23236 Walk-In Freezer #2	Walk-In Freezer #4	Assets & Sensors
HIGH TEMPERATURE Above 75.00 for 0 day(s) 2 hour(s)	Above 75.00 for 1 day(s) 3 hear(s)	Above 75.00 for 0 dep(s) 3 hour(s)	Above 75.00 for 0 day(s) 2 hour	Assets
© 04/04/2019 12:09/19	© 06/04/2019 12:09/19	© 06/06/2019 12/8/19	O 06/06/2019 324819	Grab and Go - Asset Online Beverage Cooler
	- 54	NV 54 HORE		B Sensor in Bev Fridge 36.84"F IDe:D013801 4 minutes app
				Walk-in Cooler - Main 1 Sensor Office
Assets				B Sensor - Main Reefer 35.26"F Discoutase 7 minutes apo
Walk-In Cooler #1	Reach-In Cooler #3	Walk-In Pressor #1	Walk-In Freezer #3	Z-Sensor - Main Reefer 27.39"F IDIR:1166600000167978786 42 minutes ago
				Gateways
	-19	CIV MORE		BZ Gateway (+-)
Daily activities		Reports		

Proactive Insights

Make proactive decisions using SmartSense's patented product simulation that provides insight into actual product temperature as well as ambient temperature.

Automate Reports

Receive automated reports by email to replace paper temperature logs and gain insight into chronically failing fridges to identify sites that have the greatest safety risk.

Team-Based Monitoring

Assign tasks to teammates and track corrective actions from anywhere with SmartSense's collaborative approach to incident and workflow management.

Visibility & Accountability

Gain visibility into your compliance checks and easily measure and compare site performance. Increase accountability with timestamps and signatures.

Prioritize by Severity	Manage Workflow	Actionable Context	: Manage by Asset
•	•	•	•
	4	.	
SMARTSENSE DASHBOARD ASSETS	REPORTS INCIDENTS INSIGHTS CHECKLISTS	ADMIN	🛄 🐣 🍰 Jane Doe
Restaurant Restaurant #1234 Restaurant Restaur			
Restaurant #12 34 Address: 4101 Edison Läkes Plvvy, Mishawaka, IN 46545 Time zone: Eastern Standard Time			
High Severity Incidents			Sort by: None 🗸
[#123456] Restat 🔵 4234 Walk-In Cooler #3	[#234567] Restaurant #1234 Reach-In Cooler #5	(#345678) Restaurant #1234 Walk-In Freezer #2	(#456789) Restaurant #1234 Walk-In Freezer #4
HIGH TEMPERATURE Above 75.00 for 0 day(s) 2 hour(s) 75.56'F §	HIGH TEMPERATURE Above 75.00 for 1 day(s) 3 hour(s) 75.92°F §	HIGH TEMPERATURE Above 75.00 for 0 day(s) 3 hour(s) 75.38'F §	HIGH TEMPERATURE Above 75.00 for 0 day(s) 2 hour(s) 75.02'F §
③ 06/04/2019 12:49:19	③ 06/04/2019 12:49:19	⊙ 06/04/2019 12:49:19 ●	O 06/04/2019 12:49:19
	+ SH04	V 14 MORE	
Assets			Sort by: None 🗸

IGHTS CHECKLISTS ADMIN

Digital Task Management

All paper-based procedures can be digitized for better safety, compliance, and efficiency. Benefiting your team with consistent, time-bound checklists, guided, custom workflows, and corrective actions when there is a problem. Eliminating the guesswork from your SOPs.

SMART SENSE



Visibility & Insights

Gain real-time insights into checklist compliance and easily compare site performance. Quickly identify at-risk sites for immediate remediation.

Task Management

Remotely publish and manage checklists for food safety, quality control, receiving, promotions, and more. Easily customize checklists and instantly push to all your sites.

Improve Accountability

Manual processes can be falsified, and increase the likelihood of inaccurate data. SmartSense solutions provide confidence and peace of mind that logged data is trustworthy

Automate Reports

Schedule automatic or on-demand reports to replace paper logs and checklists. 10-year historical data log eliminates the need for extensive paper records.

Scheduled Checklists	=
Todays checklists There are 8 checklists in program and 1 completed.	1 /15 IS Total Checklins
Current Checklists	Austable In Propens About To Expire
Hot Bar Investment Private Pri	AM Quality CheckSit Involution Table 1123-2001 left In 2007 AN to San 1200 AM
AM Temp Checks (Australia Filter) 12h 26m Int 12h 26m	Open Dynamic CheckSet Dynamic III 12h 26h Jehn Inth IS 1200 AV to Set 1200 AM
Sweep Log Invitation Table Jain Int 12h 28m Int Auto Do Antrio Ser 12:00 0 /4	Employee Safety Check Readowned 220 28m left at 1200 AM to Saf 1200 AM
Closed Dynamic Checkist Pandonized 12h 28m left	Pice Tag Audit Instant Even 12b 20m left H1 12b 20m left H1 12b 20m left H1 12b 20m left
FIG 12:00 AM to Set 12:00 0 /5	AM 0 /10

Scheduled Checklists

Ensure all of your logs are completed in defined time windows.

Food Items Teaching > Naming > Naming - Equations having - Exercise and a fig. Common Analysis Advance (1)
Departs Franch Recording 24 That Y - Mail Traymond Rectify () Converses.
E Yesti Y
Tala hayanaa Bandi R () Connest
Bach R (2) Connect
Convent
Recently Submitted (1)
Express Fresh Receiving Lass trans
2275-417
40.64°F
Batch #: 1

Flow of Food Monitor every step from delivery, cooking, to the sales floor.

Cooldown				* 80.
Batch #1 - Whole Ro Next Above 105 *F	tisserie Chicken (Jus	t Cooked)	(active) 10	85 °F
Temperature Mea	surement			
Take a temperatu	re Above 165 7f to be	gin the cooldown	Taka Temp	roture
History				
Measurement	Time	User	Comment	

Cool Down Logs Ensure that cooked items are cooling at the right intervals.

Quick Actions University Output Outpu	2 27 PM \$6.Aug 12	♥ 90% ■
Desclares & Taking Carel Same of the Carel Same of the Carel Same of the Carel Same of the Carel Same of the Carel Same of the Carel Sam		=
Addition of the second	QUICK ACTIONS	
Naci S Reference Caracteria Research Caracteria Research Countering Lange Caracteria Research Countering Lange Caracteria Second Caracteria Research Research Resear		4
Constant Bank Ten Leg Constant Have Leg Constant Constant Leg Constant Constant Leg Constant		
ADHOC CHI Masi Tang Leg Desites ADHOC CLI Cluming Leg Desites	ADHOC Test Checklist	15 Total David
Creater Teal Teal Teal Teal Teal Teal Teal Teal		
Checklet Read Read Read Read Read Read Read Read	ADHOC Chef Meal Temp Log Checklat	5 Total Tanks
Checklet Real for	ADHOC CIL Cleaning Log	11
	Checklist	
	ADHOC Alarm Ack.	1 Sout Davis
_	-	

Quick Actions Non-scheduled tasks that must be available to your team throughout the day.



SmartSense Probe

The SmartSense Probe provides industry leading reading speed and intuitive feedback for improving productivity.

Lighting Effects: Programmable lighting effects in the probe handle provide intuitive feedback to operators on whether food is in or out of range.

Fast Reading: Maximize process efficiency with 0.5 second reading of the probe's precise T-type thermocouple.

Long Battery Life: Easily replaceable AA batteries provide a year of daily operation without the need to recharge or change batteries.

NIST Certified Probes

NIST certified probes offer additional monitoring capabilities and easy re-calibration services to ensure that temperature readings are accurately recorded.

Additional Monitoring: Monitor down to -200°C, humidity levels, and utilize glycol product simulation for actual product temperature.

NIST Certified: Guarantees precise data collection and ensures consistent readings over time.

Meet Regulatory Requirements: Meets specific legal requirements from regulatory agencies that call for strict and accredited calibration standards.

NIST





About SmartSense

SmartSense transforms how organizations sense, monitor, and make decisions. Using the Internet of Things (IoT), SmartSense changes the way organizations approach compliance, quality, and efficiency.

SmartSense automates monitoring for food safety, pharmacy safety, product quality, and preventative equipment maintenance. Today, SmartSense has earned the trust of the most critical government, commercial, and non-profit institutions in the world. Our systems enable real-time sensor-driven decisions at more than 80,000 sites.

Trusted By:

Walmart >

Albertsons'

SCHWAN'S ...

◆ CVSHealth

Checklist

Schnucks

Jollibee

SMART SENSE

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