



FOOD SAFETY MODERNIZED

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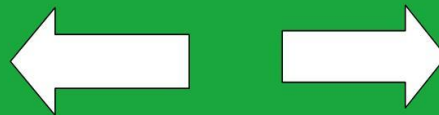
THE 4 RULES OF FOOD SAFETY

1. CLEAN



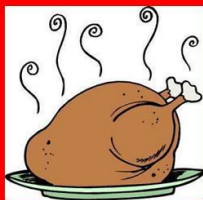
WASH HANDS AND SURFACES
OFTEN

2. SEPARATE



SEPARATE RAW MEATS FROM
OTHER FOODS

3. COOK



COOK TO THE RIGHT
TEMPERATURE

4. CHILL



REFRIGERATE FOOD PROMPTLY

Listeria monocytogenes

- Not a typical foodborne disease or organism
 - Sporadic and rare although severe
 - Nearly 1,600 foodborne illnesses annually¹
 - 1,400 hospitalizations and 250 deaths
 - High morbidity and mortality rate within susceptible populations
 - Causes meningitis, septicemia and abortion
 - Long incubation period
 - Psychrotrophic organism

1. Scallan E, et al. (2011) EID, 17 No. 1

Every year foodborne diseases cause:

almost
in 10
people to fall ill

33 million
healthy life years lost

Foodborne diseases can be deadly, especially in children <5

420 000
deaths



Children account for
almost **1/3**
of deaths from
foodborne diseases

- 1. Ensures foods are being properly cooked to customers specifications by logging temperatures as foods come out of cooking appliances.**
- 2. Ensures foods are being held on display at safe temperatures protecting your customers and your brand. Helps with quality of food awareness – ensures great food for your guests.**
- 3. Logs and tracks slicer sanitation standards by ensuring teams are cleaning and sanitizing food prep equipment after every 4 hours of use.**

4. Immediately notifies management team when an items is being held out of range at an unsafe temperature creating a food safety issue.
5. Notifies management when logs are not being completed.

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- 6. Developed by a retailer with 30+ years of experience owning supermarkets. Understands the challenges of today's workforce and the importance of a product that can be quickly trained and easily executed at store level by people with different skill levels and technological skills.**
- 7. Easy to access and understand logs that highlight food safety issues as well as food quality issue to help management stay informed and improve food safety and food quality. Ensures consistency in recording – which is required by county and state.**

- 8. Secure Microsoft Azure cloud-based storage of customer data with 99.999% uptime guarantees.**
- 9. Built in OSHA illness logs with easy input interface and secure data storage.**
- 10. Able to capture, log and report food temps prior to donating prepared foods for industry standards and food safety.**
- 11. Helps catch any equipment failures or need of adjustments to help ensure quality of food.**