

SMART SENSE

BY DIGI<sup>®</sup>

# Digital Food Safety for K-12 School Nutrition



A young girl with dark hair tied back, wearing a light blue t-shirt and a grey backpack, is shown in profile from the chest up. She is holding a red tray with a burrito, a cookie, and a green cup. The background is a blurred school cafeteria with other students at tables. The text "Visibility enables informed decisions." is overlaid in white on the left side of the image.

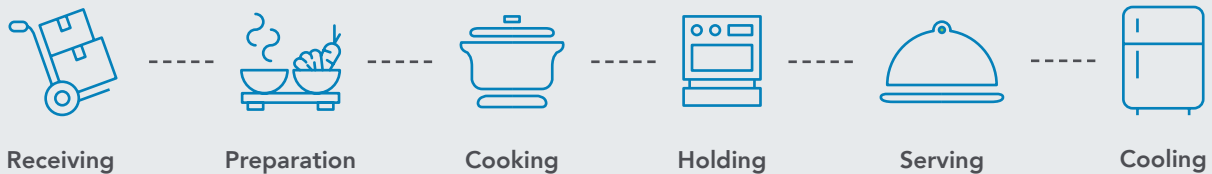
Visibility enables  
informed decisions.

## Proactive Food Safety

Food safety and quality control programs are critical to protecting your students and meeting federal regulations. These programs are aimed at improving quality standards and control, reducing losses from spoilage, and avoiding food safety incidents. But most food safety programs rely on manually measuring critical temperatures and capturing food safety checks with pen and paper. These methods only provide point-in-time snapshots, leaving you in the dark and unable to properly manage food safety risk.

SmartSense's digital food safety solution enables you to gain real-time insights into all your cafeteria locations. With our intuitive remote monitoring system, you gain actionable insight and automated checklists to ensure compliance, quality control, and risk management.

## Gain Visibility & Actionable Insights



Data from wireless probes and advanced sensors are sent to our cloud-based command center. Here, you gain operational transparency, prioritized alerts, and comprehensive logs.

## Make Smarter Decisions

SmartSense puts you in control of your nutrition program and lets you make faster, more knowledgeable decisions about your kitchen. This means better experiences for your students and improved regulatory compliance for your district.



A woman with dark hair, wearing a dark blue cap, a white chef's coat, and a dark blue apron, is smiling warmly. She is holding a yellow plate with a meal consisting of a sandwich, a baked potato, and some green vegetables. The background shows a kitchen environment with shelves and equipment. The overall lighting is soft and blue-tinted.

Easy to deploy,  
faster to learn,  
digital food  
safety is here.

# The SmartSense System

The SmartSense system is designed to solve your most important food safety and operational challenges. The system combines wireless sensors and food probes with remote monitoring software and digital workflows. The results are actionable insights that drive quality control, employee productivity and accountability, and food safety compliance.



## Wireless Sensors

Connect any fridge or freezer in minutes with SmartSense's wire-free sensors.



## Monitoring Platform

Gain proactive insights and remotely monitor equipment to automate paper temperature logging.



## Food Probe & Digital Menus

Improve HACCP efficiency with digitized menus and a wireless food probe.

## The SmartSense Difference



### 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.



### Deploys in Minutes

Install in minutes with self-provisioning wire-free sensors. Quickly monitor temperature, humidity, tank, energy, and other sensors.



### Enterprise Grade

Store & forward technology for lossless monitoring, up to 5-year battery life, IP-67 rated sensors, and AES encryption and certificates.



### Compliance Visibility & Efficiency

Meet HACCP and Health Department requirements. Gain visibility into site performance for improved accountability and risk management.

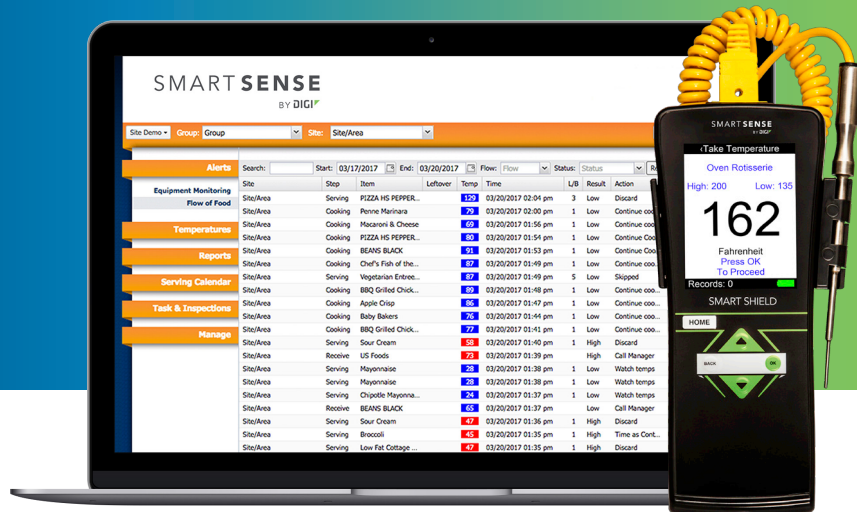


### Deployment Experience

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

## Command Center

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



### Automate Reports

Schedule automatic or on-demand reports to replace paper logs and checklists. 7-year historical data log eliminates the need for extensive paper records.

### Menu Management

Menu items are automatically sent from the SmartSense dashboard to Smart Shield for ease of use with your operation's HACCP program.

### Corrective Actions

Corrective actions are prompted and required to be completed at the time temperatures are recorded outside of the set temperature range.

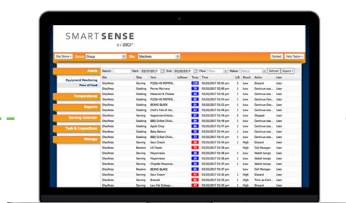
### Flow-of-Food

Digitally log temperatures throughout the flow-of-food process: receiving, preparation, cooking, holding, serving, and cooling.

## A System Designed to Work How You Work



**Menu Management**  
Plan your menus in the tool of your choosing and then sync with SmartSense.



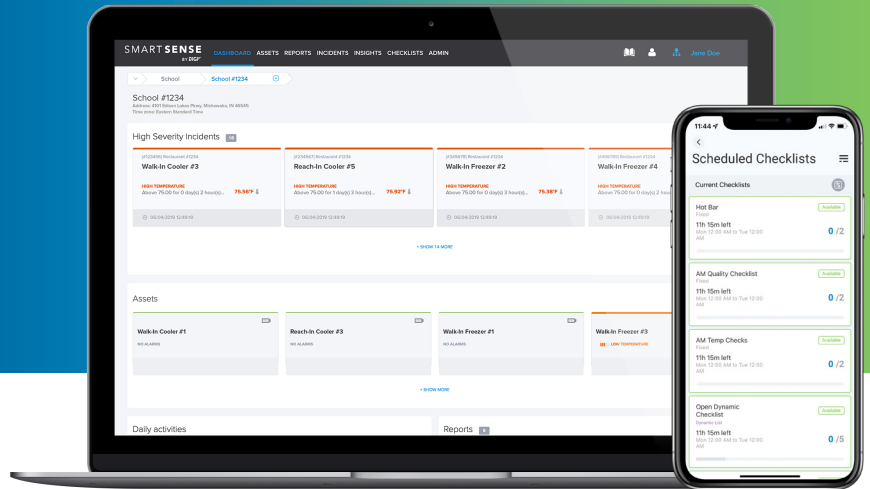
**Command Center**  
Remote monitoring platform sends menus to handheld Smart Shield device.



**Smart Shield**  
Takes temperatures for entire flow of food, sending data back to the Command Center.

# SmartSense Dashboard

SmartSense's cloud-based platform protects your critical assets to ensure food safety, quality, and optimized performance.



## Team-Based Monitoring

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



## Automate Reports

Receive automated reports by email to replace paper temperature logs, identify failing fridges, and analyze sites that have the greatest safety risk.



## Visibility & Accountability

Gain visibility into your compliance checks and easily measure and compare equipment performance. Increase longevity and reduce power consumption.



## Proactive Insights

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



## Wireless Sensors

SmartSense sensors are a wireless thermometer for automatic temperature monitoring of hot and cold equipment.



100% Wire-Free Installation



### Actionable Alerts

Receive alerts via text, email, or phone whenever sensors are in alarm.



### Connected Kitchen

Monitors refrigerators, freezers, hot boxes, milk-coolers, walk-ins, and more.



### Peace of Mind

Data is stored on SmartSense sensors for up to 30 days in case your facility is without power, or you cannot connect to the network.



### 100% Wireless

Completely wireless sensors provide drill-free install and long battery life.

## About SmartSense

SmartSense transforms how school districts sense, monitor, and make decisions. Leveraging the power of real-time sensing capabilities and prescriptive workflows, SmartSense changes the way school districts approach compliance, quality, and efficiency.

SmartSense automates monitoring for food safety, product quality, and preventative equipment maintenance. Today, SmartSense has earned the trust of hundreds of school districts across the nation. Our systems enable real-time, data-driven decisions at over 80,000 customer sites.



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# SMART SENSE

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For more information about SmartSense,  
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