

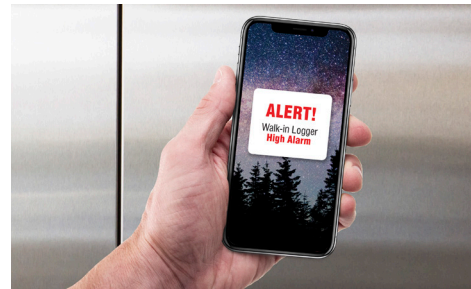
IS YOUR RESTAURANT COVERED?

3 easy ways to reduce risk, save money, and improve quality at your restaurant

1

24-Hour Cooler/Fridge Monitoring

Problem: Walk-ins and other coolers failing can cost your company thousands of dollars.
Solution: Install cost-effective [Wi-Fi temperature loggers](#) that alert you when coolers fail.



2

Paperless HACCP Line Checks/Temperature Logs

Problem: Paper temp logs are time consuming, get pencil-whipped by staff, pile up in binders, and don't alert management to immediate food safety issues.
Solution: [Go paperless!](#) Eliminate pencil whipping. Store logs electronically with full visibility.



3

Dishwasher testing that's cost-effective and more accurate

Problem: FDA food code requires irreversible registering temperature indicators for high-temp dishwashers. Thermal strips are inaccurate and very costly.
Solution: [DishTemp](#) plate-simulating dishwasher thermometer rides along with your dishes and more accurately records maximum temperature. Quickly pays for itself and starts saving you money.

