



# Food Safety and Compliance Monitoring



## Challenges Food Safety, Temperature, and Operational Compliance

Foodborne illnesses are a preventable and underreported public health problem. These illnesses are a burden on public health and contribute significantly to the cost of health care. Effective food safety performance indicators monitor performance. Safer food promises healthier and longer lives and less costly health care, as well as a more resilient food industry.



## ComplianceMate

ComplianceMate provides tools to optimize operational effectiveness and enhance food safety performance in restaurants, c-stores, grocery, and hospitality through cold storage sensors and activity checklists. With ComplianceMate, it's easy to maintain safe cooler temperatures, all day and every day. Real-time alerts let you know when temperatures rise too high or fall too low. With easy-to-use, wireless tools for Hazard Analysis Critical Control Points (HACCP) compliance and operational checklists, you can ensure guest safety and protect your brand.

## Benefits

Benefits include enhanced overall food safety profiles, improved operational efficiencies, proper documentation of activities to prevent claims, and comprehensive Return on Investment (ROI) for our customers.



### Enhanced Food Safety Profile

Better inspection scores, lower food safety claims, and improved food safety culture



### Compliance Documentation

Automated checklists and reports of demonstrating compliance



### Operational Efficiency

Reduced amount (and cost) of labor needed to handle those complaints, and increased sales revenue likely due to an increase in consumer confidence



### Return on Investment

Reduced customer complaints, reduced amount (and cost) of labor needed to handle complaints commensurately, increased sales revenue, and increase in consumer confidence

## ComplianceMate on AWS – Case Study

### Hattie B's Hot Chicken



After a series of powerful storms swept through Nashville, Tennessee, thousands of residents and businesses were left without power including Hattie B's, a homegrown and up-and-coming Nashville-style hot chicken eatery. A fresh delivery of food products had just been transferred into their cold-holding equipment earlier that day. However even with power restored, the equipment did not turn back on.

Hattie B's had installed automated temperature sensors in their cold-holding equipment, and once the temperatures hit a custom-set threshold, the ComplianceMate call center initiated outbound calls to alert them. With the alerts, Hattie B's took action and saved as much as \$40,000 of inventory before it sat too long at unsafe temperatures.

"Because we were alerted so promptly, we didn't have to take any corrective action before a refrigerated truck arrived and we moved everything over."

**John Lasater, Executive Chef for Hattie B's**

### Features of Food Safety Management



- Automated alerts when temperatures fluctuate out of range
- Captures reliable temperature data
- Eliminates human error from compliance checklists
- Ensures compliance with all HACCP and internal standards
- Sends real-time notifications when temperatures are out of spec
- Provides time-stamped temperature data from any cooler or equipment at any store at any time
- Demonstrates employee accountability and highlights opportunities for training

### ComplianceMate solutions on AWS

Visit [ComplianceMate](#) to purchase.