



Fresh Item Management Audit



In today's competitive retail environment, it's necessary to understand what it takes to maintain that competitive edge and keep customers coming back. If you don't know where to begin, take that first step with a Fresh Item Management (FIM) audit to unlock the knowledge of the processes and procedures that are holding your organization back from success.

FIM AUDIT Process

2-DAY ONSITE EVALUATION

10-20 Page Detailed Audit Report including Observations and Recommendations:

- Modifications to existing business processes
- Elimination of existing business processes
- Implementation of new business processes
- Data integrations
- Hardware/software suggestions
- Projected annual ROI by department based on recommendations
- Each recommendation is tied directly to stated goals and objectives

FOLLOW UP REVIEW WITH MANAGEMENT TEAM

Fresh Item Management Audit

ADC's Fresh Item Management (FIM) audit provides retailers with a review of how "FIM ready" their fresh operations are in their current state. ADC leverages decades of fresh item management expertise to review and provide audit highlights to retailers on both technological and operational findings.

Ultimately, the goal of the FIM Audit is to provide retailers with a stronger view of what a FIM implementation project will entail. It also increases the speed at which Fresh Item Management tools may be implemented.

ADC is a fresh food technology innovator and industry leader in fresh food item management. ADC's integrated software suite is designed to increase efficiencies in fresh food departments enabling them to forecast the right amount of product availability, all while maintaining product safety and keeping fresh profitable.

Contact ADC today at 1-800.910.4232 (4ADC) or via email at Sales@AppliedDataCorp.com.



Getting Started:

Engagement begins with interviews of corporate and store employees on current processes and methods used to manage fresh items. On-site observations are then used to gauge what is happening in stores currently to look for disconnects in operational execution. All information is recorded, and team analyzed, resulting in one easy to understand and actionable report for the improvement of fresh operations within grocery retailers.

ADC will also take time to analyze sales and waste data on certain lines of fresh food to help your team understand what projected sales increases are possible and how much waste can be reduced.

Upon implementation of one of ADC's recommended solutions, the full price of the audit will be credited toward to the cost of the solution. On average, ADC's solutions can reduce shrink up to 35%, and increase net sales by 10%+, and improve gross margins.



FIM Audit Data Points:

INITIAL ANALYSIS

- Company Background
- Store Format Identification
- Fresh Department Identification
- Key Stakeholder Identification
- Definitions of Goals and Objectives
- Baseline Assessment
- Definition of FIM Audit Deliverables

INFORMATION TECHNOLOGY ENVIRONMENT ANALYSIS

FIM DATA ELEMENT ANALYSIS

EQUIPMENT ANALYSIS

- Scales
- Label Printers
- Barcode Scanners

FRESH FOOD SERVICE DEPARTMENT ANALYSIS

- Department Format
- Existing Business Processes
- Identify Opportunities
- Suggested Business Processes
 - ▶ Recipe Management
 - ▶ Inventory Management
 - ▶ Production Management
 - ▶ Product Labeling
 - ▶ Ordering