



Solution Summary

Temperature Monitoring

Automated temperature monitoring
saves time and resources.



Temperature Monitoring

Improper food temperatures are often cited as one of the most common food safety violations by the USDA and one of the leading causes of fresh food loss.

Key Benefits



Ensure food safety

Traditional temperature monitoring consisted of manual temperature checks and record-keeping in a log book.

With ADC's FreshIQ®, retailers have better visibility into their organization's fresh food items from production to shelf, ensuring proper food safety through automation while reducing labor required with the manual checks.

Key Features

- Food safety dashboard to track temperature check and alert data
- Digitally record all temperature checks
- Configure temperature profiles to define tolerance thresholds
 - If thresholds are exceeded, alerts are issued
- Predetermine resolution codes define what actions need to be taken when alerted
- Partner with a third-party IOT device that receives data from sensors in the cooler or hot case to constantly monitoring the temperature



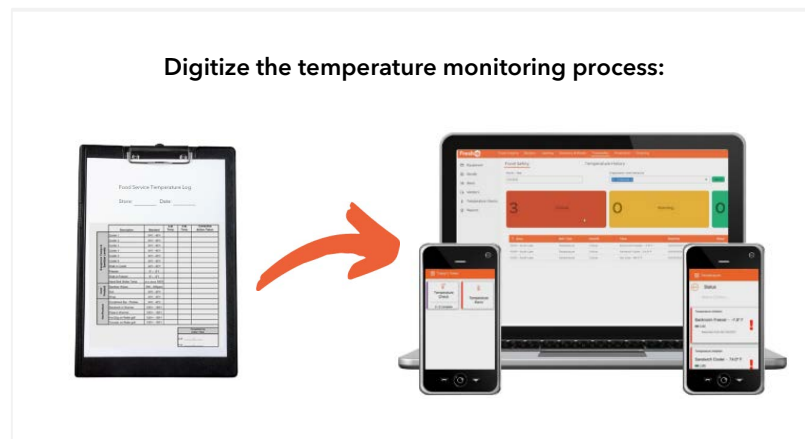
Real-time alerts when tolerance ranges exceeded



Reduction in labor with manual temperature checks and recording



Reduction in losses associated with temperature-controlled products.



To learn more, contact us at [1-813-849-1818](tel:1-813-849-1818) or email sales@applieddatacorp.com.

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