



Food Safety

Food Safety to Ensure Protection for Your Customers and Your Brand

Now more than ever, customers and communities are relying on you to provide enhanced food safety and protocols. Maintaining food safety standards is crucial for any retailer selling both hot and cold items. But, food safety management has many facets making it a constant challenge to comply with regulations and maintain your customers' trust. Food safety is so much more than temperature checks and logs.

Logile's Food Safety solution goes beyond the status quo to protect your customers and your brand. Proactively monitor and manage all aspects of food safety with confidence and ease using one comprehensive solution that minimizes risks, maintains compliance, reduces waste, conserves energy, and strengthens the bottom line through operational efficiencies.

Key Capabilities:

- **Thermal Intelligence:** Leverage a proprietary wireless sensor-based approach to accurately monitor and report on actual temperatures of both hot and cold foods, as opposed to ambient air or case temps.
- **Turn-Key Solution:** Rely on a comprehensive solution that assigns and schedules important food safety activities to the appropriate departments and associates.

- **Built-In Compliance Standards:** Compliance standards are built into tasks so that non-compliant results automatically trigger manager reviews for awareness or corrective actions.



Improve food safety inspection and audit performance by 80-100%

Give Associates the Tools They Need to Drive Food Safety

With Logile, expect more than the standard temperature monitoring, probing and data logging that traditional food safety systems offer. Our Food Safety solution proactively guides your store associates to properly handle, prepare and store food; systematically implement Hazard Analysis and Critical Control Point (HACCP) programs; and prevent foodborne illness.

Key Benefits:

At Logile, we combine retail expertise, industrial engineering, and technological innovation to solve retail's toughest challenges. Our team's human intelligence, coupled with AI and machine learning technologies, sets us apart. Our unified store solutions enable retailers to seamlessly plan, schedule and execute operational strategies.

As part of Logile's Execute suite, our Food Safety solution offers the following benefits:

- **Gain Food Safety and Compliance Confidence:** Use an automated support solution that removes the manual tasks associated with temperature monitoring to get more thorough and accurate readings – in real time.
- **Continuously Improve Food Safety Performance:** Navigate and automate all facets of food safety management, from food safety culture and food production, to food handling on the sales floor and sanitation and cleaning.
- **Create New Operational Efficiencies:** Measure what you manage through accurate tracking and real-time visibility to build an

effective compliance program and target resources where they're needed most.

- **Realize Cost Savings Across the Board:** Implement a proven solution that establishes consistent food safety parameters across all stores in your enterprise – saving time, money and resources.

Logile is transforming retail with cutting-edge technologies that unite stores and associates. This helps reduce labor and inventory costs, boost associate satisfaction, and enhance the overall customer experience.

Ready for a next-level customer experience?

Share your challenge with us, and let Logile provide a tailored solution to meet your needs.



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