

Ensuring Food Safety with Temperature & Humidity Sensors

Powered by MultiTech

Overview

In the restaurant industry, transporting, storing, and keeping food supplies at the appropriate temperature is essential to creating a great restaurant experience for its customers. It is critical to monitor the temperature and humidity of refrigerators and freezers to ensure supplies are kept at a safe temperatures to ensure food quality, prevent illness, minimize food waste due to spoilage, maintain compliance with HACCP and avoid potential litigation.

Dan owns a chain of Quick Serve Restaurants (QSRs) and understands that to create a thriving business, he needs to both offer delicious food as well as create unwavering trust and quality for his valued customers.

Challenge

Previously, Dan had to track temperatures manually using a clipboard and relied on employees to track and document freezer and refrigerator conditions. This was poorly completed due to inconsistent data tracking, high employee turnover, and competing employee priorities. This opened Dan up to potential fines for non-compliant tracking and increased expense due to food spoilage.

Solution

To solve this challenge, Dan reviewed restaurant management software options and partnered with an industry leader who installs and manages **MultiTech LoRaWAN® Temperature & Humidity Sensors** into its refrigerators and freezers for their unmatched performance and ease of deployment.

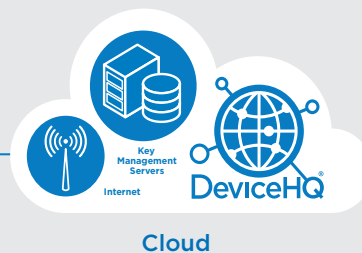
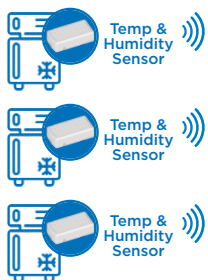


Dan Gets Connected!

Partners with industry leader in restaurant management software leveraging MultiTech LoRaWAN sensors and LoRaWAN gateways for consistent, reliable performance.



MultiTech Sensors



Cloud Data Management



Solution Key Aspects

High-Performance Sensors

MultiTech LoRaWAN® temperature sensors provide precise and consistent temperature readings every 15 minutes, meeting and exceeding food safety compliance requirements.

Efficient Deployment

The deployment process was streamlined and efficient, allowing Dan to seamlessly install gateways and sensors across thousands of locations quickly and without disruptions to daily operations.

Exceptional LoRaWAN® Range

MultiTech sensors' remarkable LoRaWAN range ensured uninterrupted data transmission from inside refrigerators and quick-serve areas, regardless of location challenges.

Results

The Solution has provided many benefits to Dan's business. Some of which he didn't even realize until implementation:

- Frees up employee's time to focus on better serving the customers
- Provides a consistent, replicable approach to tracking food temperatures
- Faster alerts allow little problems to be addressed before becoming a major issue
- Gives Dan piece of mind to focus on other parts of the business
- Easy, automated HACCP Compliance
- Allows Dan to focus on instilling trust with his customers to deliver an excellent dining experience

Return On Investment

Savings of \$1 Million Annually due to less labor, less waste, less foodborne illness for 100 store locations per a 2023 report from MachineQ.

Labor	Waste	Foodborne Illness	Total
30 minutes per store per day x \$15 = \$7.50 per day	Equipment failure once every three years and \$10,000 avg food inventor on hand = \$9.13 per day	Per Johns Hopkins study, \$4,000 per outbreak or \$10.96 per day	\$27.59 per day/store
\$273,750 annually*	\$333,333 annually*	\$405,515 annually*	\$1M annually* across 100 stores

*Annual figures based on 365 days and 100 store locations



"The sensor system has provided me with peace of mind that the freezer temperatures are being monitored 24x7 and I no longer have to rely on manual checking. My workers are also happier without the interruptions. This makes for a better experience for the whole store."

Dan
QSR Business Owner



www.multitech.com

For additional information, contact: sales@multitech.com

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