

FOOD INSPECTION

A Temperature Monitoring Solution
for Restaurants & Food Supply Chains



Food Safety

Restaurants & Retail Stores

As per FDA “The ultimate responsibility for food safety at the retail level lies with retail and food service operators and their ability to develop and maintain effective food safety management systems”. Most restaurant and grocery chains have Hazard Analysis & Critical Control Points (HACCP) programs that help in proper cleaning, cooking and storage.

Why Monitor or Inspect

- **Product Quality**

Maintaining temperature control over hot and cold food, identify undercooking or overcooking

- **Food Safety Modernization Act (FSMA)**

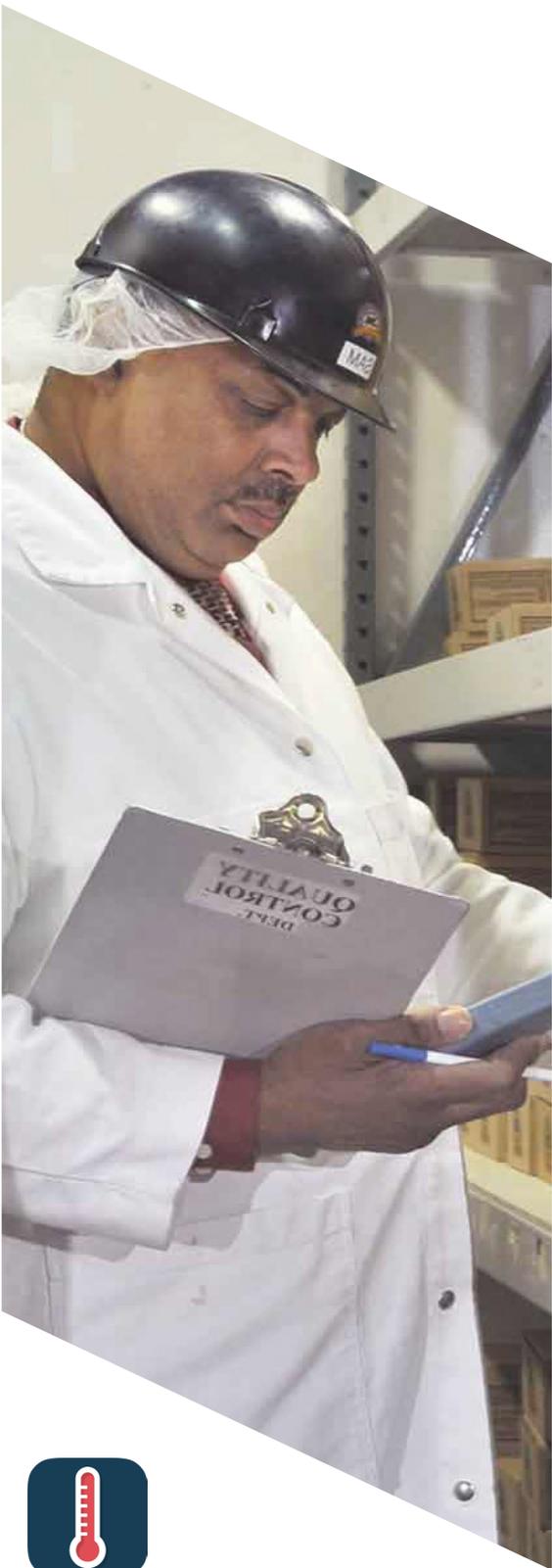
This act makes HACCP compliance a legal requirement

- **Food Safety Modernization Act (FSMA)**

Eliminate existing paperbased record keeping, reducing the burden on operators

How we can help

- We help inspect temperatures in grocery stores in deli and fresh food areas as well as monitor temperatures of freezers and refrigerators
- Food service associates to better manage temperature monitoring activities in a timely manner
- Providing an audit trail to prove compliance
- Keep records for 2 years, a legal requirement
- Improve your work flow and provide better control
- Make health safety inspections trouble free





Food Safety

Cold Chain

The FDA Food Safety Modernization Act (FSMA) is the reform of U.S. food safety laws in more than 70 years. It aims to assure the safety of food throughout the supply chain through the introduction of new requirements to food manufacturers, processors, transporters and distributors.

Why Monitor or Inspect

- **Food Wastage**

Improper temperature control is a key reason why food and other perishable cargo are wasted in the supply chain

- **Food Safety**

Audit trails of food temperature during transport and transfer

- **Compliance**

Automate compliance with the U.S. Food Safety Modernization Act (FSMA) and other food safety regulations

How our temperature sensors can help

- they have APIs to easily integrate with existing systems
- providing an audit trail to prove compliance
- data storage for 1 year as required by FDA
- are state-of-art, easy to use and designed for outdoor use

A Temperature Monitoring Solution

Our Product: Inspection Probes

Our inspection probes are perfect for restaurants, grocery stores as well as for cold chain application. We have integrate easily with your existing systems and processes already in place.

▶ *Receptor*

A Bluetooth thermometer designed for food inspection with smart phones and tablets

▶ *iCelsius*

A tethered thermometer designed for food inspection to work with iOS devices

▶ *APPs*

Use our iCelsius 2.0 App. You can push the data to your own backend system

▶ *APIs*

Use our APIs to build your own APP. Or integrate directly with your back end system



Our Product: Sentinel Next

Sentinel Next is perfect for continuous monitoring where food is stored, i.e. in warehouses, freezers, refrigerators and coolers



A Temperature Monitoring Solution



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