

Quantifying Brand Risk with a Food Safety Incident

Digi SmartSense automates monitoring for food safety, pharmacy safety, product quality, and preventative equipment maintenance. Today, Digi SmartSense has earned the trust of the most critical government, commercial, and non-profit institutions in the world. The Digi SmartSense solution enables real-time sensor-driven decisions at over 43,000 quick service restaurants, cold chain retail stores, and hospitality and medical sites in 75 countries.

Digi SmartSense solutions drive operational excellence in organizations by improving regulatory compliance, increasing quality, and optimizing efficiency through wireless sensors and digital checklists.

The Challenge with Brand Risk and Food Safety

Restaurants and food service operators are exposed to significant risk emanating from a food safety incident. The value at risk within the quick service restaurant industry is \$104 Billion according to Food Safety,

July 2018. Businesses in the Restaurant and Food Safety industry face a risk of losing up to 19% of their Enterprise Value as a result of a food safety incident. Furthermore, a food safety incident will immediately shrink the company's revenue forecasts, however, with mitigating actions, these losses can be received over time. The new reality is that through sensors and task management retail food businesses are transforming how they operate. And SmartSense is dealing with these new realities by being proactive with food safety through remote monitoring and pattern recognition that is leading to actionable insights and competitive advantage. The enterprise is looking to understand and see all aspects of product quality across the supply chain

THE CONNECTED ENTERPRISE

EQUIPMENT MONITORING



Equipment, video, environment, behavior.

SUPPLY CHAIN VISIBILITY



Fleet management, shipment protection.

TASK MANAGEMENT



Digital checklists, training, corrective action.

Key Features to the Digi SmartSense connected enterprise solution include:

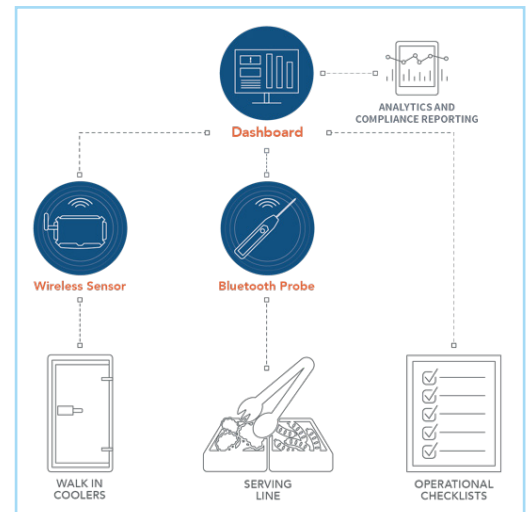
Equipment Monitoring:

- * 100% Wire-Free
Deploys in minutes. No wires or cords required. Self-provisioning installation process.
- * Enterprise Grade
Store & forward technology, 5-year battery life, IP-67 rated sensors, and AES encryption
- * Flexible Gateways
Cellular or Ethernet with Zigbee or Bluetooth (BLE) act as the connection hub for all wireless sensors, not need for internal network access. Store forward, plug and play, batter backed and flexible connectivity options.
- * Lighting Effects
Programmable lighting effects in the probe handle provide intuitive feedback.
- * Fast Reading
Maximize process efficiency with 0.5 second reading.
- * Long Battery Life
Easily replaceable AA batteries provide a year of daily operation.
- * NIST Calibration
NIST certificates managed online



Task Management:

- Drive 100% compliance
Replace paper with digital food safety checklist
- * Improve productivity
Automate monitoring with wireless sensors
- * Increase visibility
Dashboard for supply chain & restaurant risk assessment



[Click here for more information about Digi SmartSense](#)

Email: SmartSenseLeads@dzi.com

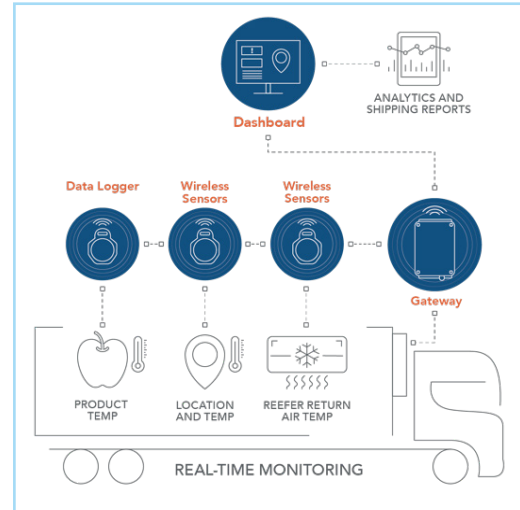


Key Features to the Digi SmartSense connected enterprise solution include:

(continued)

Fleet and Supply Chain:

- Track an entire trailer or just product to trigger custom notifications as it arrives or departs a specific geo-fence
- View trailer or truck temperature at the point of product, anywhere along the route.
- Location based temperature monitoring and FSMA compliance reporting.
- Data logger and third-party shipments enables wireless download and sharing of temperature logs from any mobile device.
- Yard Management automates arrival/departure monitoring. Customizable geo-fences and real-time data capture using the cellular and GPS gateway.



Actionable Insights, making more informed decisions:

- Identification of worst performing fridges and freezers for maintenance or replacement
- Risk stratification of stores to identify most at-risk stores based on compliance and equipment performance
- Comparative performance of fridges/freezers relative to peer cohort of 150,000 fridges that Digi SmartSense monitors
- Recommendation on new equipment purchases based on make and model performance data maintained by Digi SmartSense

Food safety programs now have visibility and accurate control

SmartSense puts the retailer in control and enables faster, more knowledgeable decision making about your business. This means better experiences for your customers and improved regulatory compliance. Protecting your customers and protecting your brand involves implementing proactive insights that gain visibility with predictive models. Collaborative monitoring that drives incident management and cross-team workflows. A solution that installs in minutes with self-provisioning wire-free sensors. Quickly monitor temperature, humidity, tank, energy, and other sensors. Enterprise grade for store and forward technology for lossless monitoring, up to 5-year battery life, IP-67 rated sensors, and AES encryption and certificates. A solution that meets HACCP and FSMA requirements for visibility into site performance and accountability. And finally, deployment experience partnering with world-class partners and customers to create world leading proven solutions that get the job done.



[Click here for more information about Digi SmartSense](#)

Email: SmartSenseLeads@digi.com

DIGI