

REMOTE MONITORING SOLUTIONS FOR FOOD SERVICES



Your food keeps customers coming back. If you lost your inventory, how fast could you reopen?

Checking temperatures to protect your customers and achieve regulatory compliance has never been easier. The FDA Food Modernization Act (FMA) requirements can be challenging. Fast track FMA compliance with our award-winning sensors.

Effortlessly monitor temperature and automatically create HACCP-compliant temperature logs

Facilitating ERES compliance, our sensors meet CFR21 part 11 requirements. Get real-time alerts for any threats—such as temps rising, doors left open, or abnormal motor activity. Know your inventory is safe from struggling equipment and human error with Wireless Sensors for remote restaurant monitoring.



Easily set alerts for the thresholds you care about

Simple online configuration allows you to choose the conditions that trigger alerts and which team members should receive them. You can have peace of mind wherever you have cell service—receive alerts via text, email or call. Never be caught off guard by facility emergencies again.

Access a dashboard for each of your devices

Securely view readings from all your sensors online or via mobile app. You can even compare the readings for multiple facilities or multiple areas of the same facility. Basic monitoring and mobile apps are included (Android and iOS).

