



## SMART Systems™ ADDITIONAL SERVICES

In addition to our core services of sanitation and food safety, mechanical warewashing, temperature management, and training and education, SMART Systems™ offers a number of additional materials and services to the school nutrition industry. Each is specifically offered as a way to maximize your food safety efforts and comply with the Model Food Code. Here are just a few of the additional services we offer:

### DISPOSABLES

As a result to changes in the Model Food Code, and to address growing concerns around food safety, proper use of disposable gloves is imperative. The SMART Disposable Glove Program is delivered as a part of our regular service program and includes proper type and custom sizing. Our Food Safety Specialists will provide your staff with ongoing training and education relative to CFR Title 21 Regulations for Food Contact.

### SPECIALTY CLEANERS

As more kitchens replace old equipment with modern appliances, some require specialty or brand-specific cleaners. SMART Systems™ is proud to supply Rational and our own SMART Systems™ brand of Combi cleaners and rinse agents that will help keep your equipment looking good and operational.

*“Keep your staff safe and your equipment looking good and operational”*

### WATER FILTRATION & SOFTENING

Hard water and minerals can impair performance of food service equipment such as, combis, ice machines, steamers, and dish machines, which often results in poor performance, downtime, and expensive repairs. Our SMART Water Filtration and Softening System alleviates most of these concerns by reducing contaminants, odors, and scale if installed, maintained, and monitored regularly. Once we professionally install the system, our service technicians will maintain and, when needed, replace filters and salt during regularly scheduled service calls.

Learn more at **SMART-4.com**  
or call us today at **800.348.0823.**