



## MECHANICAL WAREWASHING

A major component to any sanitation and food safety program is a Mechanical Warewash System. Equipment that is maintained and staff that are well trained improves the safety, performance, and life of your investment. The SMART Mechanical Warewash Program combines ongoing **Service, Education,** and **Documentation** to meet these needs.

### SERVICE

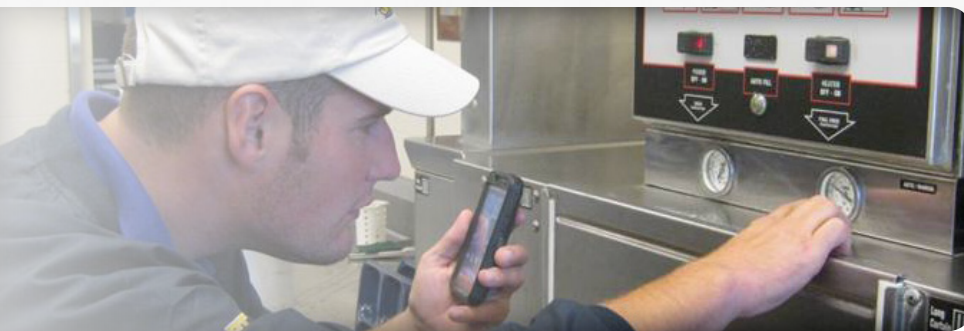
A SMART Systems™ Service Technician will visit each location on a programmed rotation throughout the year. During service calls, they will check and inspect over 30 areas of your dish machine to ensure proper operation. As part of the SMART Warewash Program inventory is provided on a just-in-time basis, which helps reduce and control costs while making bulky containers a thing of the past.

### EDUCATION

During our routine service calls, training is conducted to ensure staff members are familiar with proper dish machine sanitation requirements, and cleaning procedures; including deliming, end-of-the-day cleaning, etc.. Proper documentation for HACCP compliance is also reviewed and documented for your files.

### DOCUMENTATION

Comprehensive reports are provided electronically to each Manager and Director following every service call. In addition to documenting the 30 checkpoints, reports often include photographs and other information that may help you and your team prevent unnecessary breakdowns.



*“Well-maintained equipment and well-trained staff improves the safety, performance, and life of your investment”*

The Warewash Program can be bundled with our SFSPac® System and can first be evaluated as a feasibility study before implementation in order to justify costs. Contact us today for a free analysis of your current program to see if the SMART Mechanical Warewash Program is right for you.

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

