



## TEMPERATURE MANAGEMENT

### *Real time peace of mind®*

The SMART Temps® Temperature Management System was developed to exclusively meet the stringent food safety and sanitation needs of the School Nutrition Industry. The system utilizes the power of the internet and SMART Link® wireless technology to securely capture, document, and report equipment and food temperatures to meet and exceed the FDA's Model Food Code – ensuring the safety of food 24/7/365.

The SMART Command Center® allows authorized users to customize the parameters for monitoring Critical Control Points via a comprehensive system of proprietary hardware and software to provide around-the-clock temperature logging. The SMART Alert® System sends the appropriate personnel notifications via phone, text, and or email messages when a critical limit has been breached, minimizing inventory losses and potential food safety concerns, while the SMART Command Center® automatically monitors, manages, and stores all critical data.

Contact us today for a free trial to see if the SMART Temps® Temperature Management System is right for you.

*“Securely capture, document, and report equipment and food temperatures”*



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

