

# Commercial Kitchen Monitoring

## Problem:

A large restaurant chain spends an extensive amount of time recording temperatures to help ensure they are meeting HACCP compliance. Currently, they have team members walking around with clipboards manually recording pre / current / post food and equipment (refrigerator, freezer, dishwasher) temperatures. Some of the problems they are experiencing with the current system are:

- Quality – food quality diminishes but more importantly the possibility of contamination
- Reactive – problem has already occurred and sometimes do not know why
- Infrequency – monitoring is done when team members have time
- Inaccuracy – team member misreads or mismarks temperature readings just to complete the task

## Solution:

Tiger Design's solution is solving all of the above issues and providing additional value by improving energy efficiencies. We are providing secure wireless modules to monitor, record, and analyze temperatures at the freezer, refrigerator, warming station, exhaust hood and dishwasher. We are also monitoring the status of the fire suppression system and air flow through the exhaust hood to determine when the filter needs to be changed. All of the information we are capturing is logged and can be easily view anywhere in the world. Click on link to view a video of our system - [http://tiger-design.net/videos.html#kitchen\\_sc\\_demo](http://tiger-design.net/videos.html#kitchen_sc_demo)

## Conclusion:

By providing a full time automated monitoring solution, the restaurant chain is able to reduce errors from employees, equipment, and vendors. Our system reduces time in the following areas thus saving money:

Logging temperature readings automatically

Fixing numerous issues (throwing out damaged food, re-ordering food, managing equipment repairs, and scheduling service calls)

Having to search manually through old records in hopes of finding the origination of the problem

Communicating status with other departments and locations (district and corporate management)

## Advantages:

- View from anyplace in the world multiple restaurants located anywhere in the world
- Can be used on any manufacturer's equipment, "not brand specific"
- Notification before major issues occur
- Standalone software and/or integrate into other software
- Reduce man-hours by automatically logging parameters for HACCP compliance
- Reduce number of suppliers needed to support system

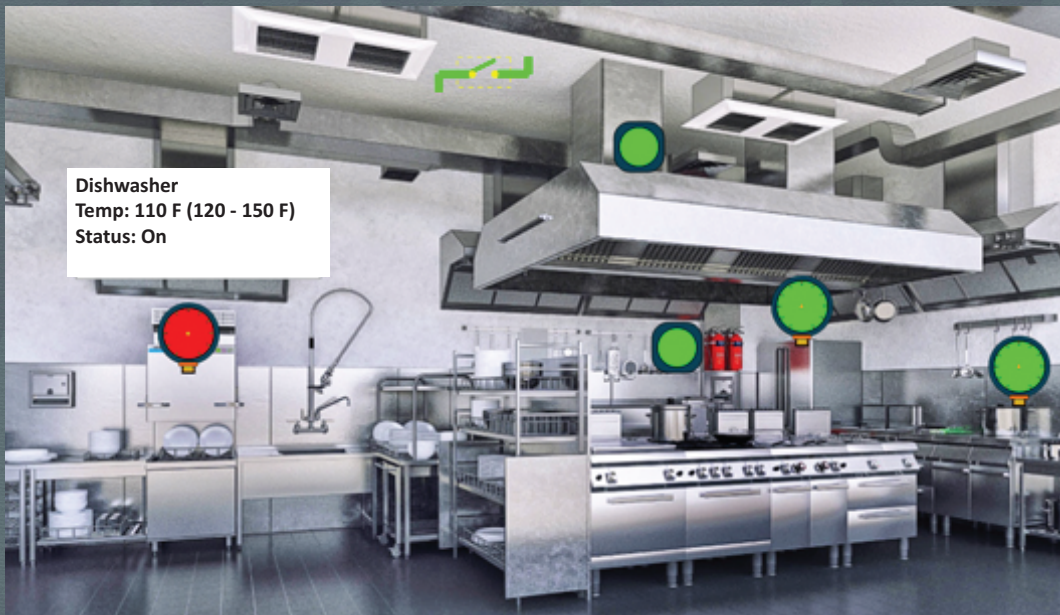


Image from our Monitoring Software



I/O Module with  
Temperature Probes



Site Controller