

# Monitor Your Temperatures in Real-Time

Automate your temperature logging to reduce food spoilage, save costs and ensure health code compliance. Be instantly alerted in real-time of any temperature issues to protect your inventory.



## Automated temperature logging designed for efficiency.

With the Refrigeration Monitoring Solution from FSG Smart Buildings, get real-time information about the temperatures of refrigerators, coolers and more from the Chariot platform. Be instantly notified when temperatures are out of safe ranges with customizable notifications and alarms and set up custom reports for health code compliance.

- ✓ Improve productivity
- ✓ Guaranteed accuracy
- ✓ Health code compliance
- ✓ Remote access
- ✓ Complete record keeping
- ✓ Actionable intelligence
- ✓ Detect equipment health
- ✓ Data trends and analysis
- ✓ Inventory protection
- ✓ Unlimited data retention
- ✓ Open door alerts
- ✓ Energy savings
- ✓ On-demand, time-stamped temperatures
- ✓ Early alerts to prevent spoilage events
- ✓ Custom notifications
- ✓ And more



### Protect Food Inventory

Keep your hot foods hot and your cold foods cold to protect your inventory.



### Ensure Code Compliance

Automate logging for health code compliance reporting.



### Save Time & Money

Reduce man hours spent manually logging temperature for code compliance.

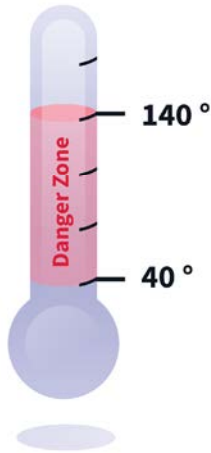


### Real-Time Notifications

Use the Chariot platform to be instantly notified of any temperature issues.

# Keep Your Food out of the Danger Zone

Considering the average food spoilage event could mean thousands of dollars in inventory, ensuring your temperatures are within the acceptable range is crucial to both protect your inventory and protect your customers from contracting a food-borne illness. The following temperatures are mandated by the USDA Food and Inspection Service for safety.



**0 °F** - The maximum temperature for cold food

**140 °F** - The minimum temperature for hot food

**20 minutes** - The amount of time food can be outside the proper temperature range before rapid bacteria growth sets in connected to illnesses

## About the Solution

FSG installs wireless temperature sensors throughout your location's coolers, walk-in freezers and anywhere acquiring temperature data is desired. These sensors gather temperature data every 5-15 minutes and send that data to the Chariot platform. With sensors continuously providing data, Chariot signals when temperatures are out of safe temperature ranges via custom alerts and notifications. Chariot also gives users the ability to export their historical temperature data as a report for health code compliance.



## A Smart Platform for Refrigeration Monitoring

Designed with multi-site businesses in mind, Chariot provides a friendly and adaptive UI from which you can monitor your temperature sensors alongside your other energy management and automation systems.

Set custom alerts and notifications so you are instantly notified of any health code compliance issues or potential food spoilage events.

