



# Logile Food Safety

Move beyond the status quo.  
Do more to protect your customers  
and your brand with comprehensive food  
safety and solution-driven guidance.

**LOGILE** The Logic  
of Labor

[Logile.com](https://www.logile.com)



Prepared food offerings are increasingly important to defining and differentiating your brand from competition. However, these labor-intensive offerings are becoming more complex to execute with a high-turnover workforce.

Safe food handling along with consistent quality are equally essential. Food safety regulations and customer expectations require that food retailers manage exposure to risk from food safety incidents, fines or unwanted publicity while striving for product consistency.

Management of cleaning and sanitation tasks across your enterprise has also never been more important. Effectively executing these critical tasks is key to reducing foodborne illness and viral transmission. Additionally, customers value seeing these tasks executed as visual reassurance of safe, quality food they can trust. That trust for products unique to your business builds customer satisfaction and loyalty—the very reasons why you invest in fresh food offerings.

## Introducing Logile Food Safety

Logile Food Safety does more to keep your customers and your brand safe. Why is our solution better than our competition? We have worked with retailers and leveraged process simplification to deliver a comprehensive tool to implement your food safety program—not just bits and pieces as offered by other vendors. We deliver the system that can automate your food safety practices and integrate them into your department operations. Our real-time mobile capabilities make food safety easier to implement, monitor and manage. This allows your food safety experts to focus their attention on program management and addressing stores with greater needs and risks.

We go beyond basic temperature monitoring, probing and logging data. Our solution guides your team through the production process that you configure for each product, and it systematically delivers your HACCP program through the production process. Cook temperatures, chill temperatures, PH readings and other critical control points are prompted, and the results are electronically captured for documentation in logs or are available for query in your food safety journal. All the details become paperless, and the data is available for dashboard presentation and reporting. Out-of-compliance readings trigger guidance for associates and followup tasks. Alerts to engage managers in real time are also available.

# Consider the Elements of a Complete Food Safety Program



Making food safety a focused priority helps drive brand satisfaction through product quality and consistency. It also reduces risks associated with food safety incidences or regulatory compliance across your enterprise. With so much at stake, consider whether your piecemeal solutions, including store-level paper-based logs that can never be reviewed in a timely manner, will meet your needs.

Your workforce is changing, and your fresh food offerings are probably expanding and becoming more important to defining your brand and retaining your customers. Isn't it time to take a systematic approach to ensuring all these elements are addressed in your food safety program?

# Look at the Big Picture

Our solution is completely customizable to your food safety routines and processes. At a high level, we create a vehicle to deliver training, expertise and guidance to your team. Then we build the tasks and processes they use to implement food safety, cleaning and sanitation practices in their operational routines. With the data captured from system interaction, we provide you with near real-time program oversight and management.



When used in conjunction with Logile's Workforce Management solution, associate expertise and training certifications can be tied to the tasks for which associates may be qualified to build task-based schedules.

**Documenting food safety actions or incidents is prompted at the process steps you configure and may involve:**



Bluetooth  
Temperature  
Probe Capture



Photo  
Capture



Manufacturer  
Barcode Scan



Store Barcode  
Scan



Associate Data  
Input in Mobile

# Logile Food Safety: 4 Quadrants of Focus

- Cooking/Chilling
- Critical control points
- Product quality & consistency

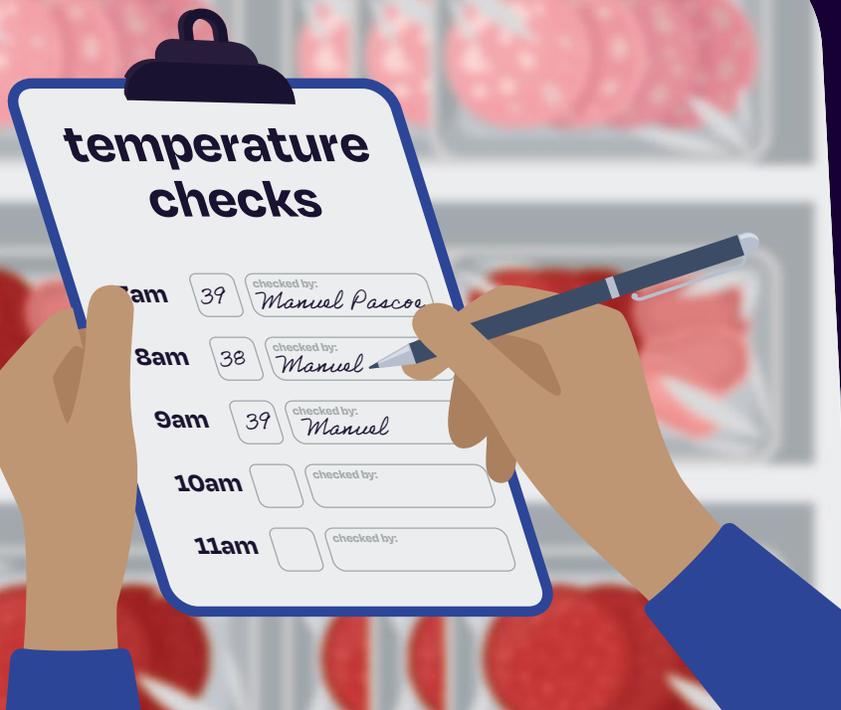


- Hot holding
- Cold holding
- CCPs

- Associate training
- Associate hygiene
- Clear standards
- Food safety awareness



- Work areas
- Coolers & cases
- Production equipment



## Highlights of Food Safety in Food Production

- ✔ Production batches may be planned tasks from Production Planning or on-demand tasks as initiated by store personnel
- ✔ Batch data including associate and time stamps
- ✔ Workplace sanitation directives
- ✔ Capture source ingredients for traceability
- ✔ Recipe guidance and process guidance
- ✔ Access to step-by-step training including pictures, docs or videos
- ✔ Critical Control Points for cook temperatures
- ✔ Critical Control Points for chill down within designated time
- ✔ PH readings, photo capture or other CCPs as you configure
- ✔ Triggered responses when CCPs are out of compliance to direct associates
- ✔ Management alerts as configured
- ✔ Guidance on packaging and case presentation
- ✔ Capture of actual products and amounts produced
- ✔ Triggers for product expiration convert or pull times
- ✔ Updates to inventory if configured
- ✔ Full capture of data in journal and in all logs where data is required
- ✔ Automated report population including exception reports and alerts
- ✔ Dashboard reporting of KPIs

## Highlights of Food Safety on the Sales Floor

- ✔ Temperature monitoring by case as configured based on products held
- ✔ Tasks to probe items as directed to monitor product temperature
- ✔ Ability to designate specific products, rotate products, or allow store to pick
- ✔ Identification of item by list selection, scan barcode or manual input
- ✔ Temperature capture from probe
- ✔ Compliant readings accepted; non-compliant readings trigger actions
- ✔ Actions based on thresholds can include directives to reheat, re chill, discard
- ✔ Non-compliant readings trigger timed rechecks
- ✔ Time to next check reset by countdown for next task occurrence
- ✔ Journal receives all data points from data collected
- ✔ All logs automatically updated
- ✔ Manager log review and signoff process available
- ✔ Non-product logs also configurable including employee sickness, inspections, customer comments, customer incidents, etc.
- ✔ Pull tasks for expired products
- ✔ Known loss capture
- ✔ On-hand inventory capture
- ✔ Internal audits, third-party audits, and regulatory audit reporting
- ✔ Automated report population including exception reports and alerts
- ✔ Dashboard reporting of KPIs



## Highlights of Cleaning and Sanitation for Food Safety

- ✔ Tasks to complete and document all cleaning events
- ✔ Tasks to complete and document equipment cleaning
- ✔ Tasks to complete and document inter-day sanitation events for work areas, slicers, grinders, etc. with countdown triggers reset at each occurrence
- ✔ Data capture of associates, time stamps, and any verification required with photo, barcode, etc.
- ✔ Non-compliant data triggers additional actions and/or management alerts
- ✔ All data captured in food safety journal for easy query access
- ✔ Logs for all cleaning events and equipment
- ✔ Automated report population including exception reports and alerts
- ✔ Dashboard reporting of KPIs

## Highlights of Creating a Food Safety Culture

- ✔ Implement and track associate training and certifications for food safety
- ✔ Make food safety process and training documents like visual method sheets or video training snippets easily available on the floor via mobile device right within the process steps you define
- ✔ Provide guidance when out-of-compliance readings are captured (low temperature, for example) as triggered by the system
- ✔ Share a food safety report card with your associates
- ✔ Maintain food safety awareness through associate communications
- ✔ Distribute policy change updates to associates

# Introducing Logile Thermal Intelligence (TI)



Logile Thermal Intelligence (TI) combines software developed by food safety experts and world-class wireless hardware in a unique turnkey solution for automated, digitized temperature monitoring across a store and at chain level.

Automation removes the human element from temperature monitoring to provide accuracy, consistency, and a complete set of temperature records that are readily and remotely available on both mobile and desktop devices, even during a power outage. The Thermal Intelligence Dashboard provides continuous visibility into holding temperatures and asset performance for improved food safety and increased confidence during regulatory visits.

Unlike traditional hard-wired sensors that provide a single measurement of discharge air temperature at

the compressor level of a cold holding asset, Logile TI wireless sensors can be installed throughout an asset at the product level. This enables food retailers to thoroughly monitor temperatures where food is located and most vulnerable to compromised safety or quality.

Logile TI is the only solution that can monitor both hot and cold food temperature-controlled environments. Additionally, Logile TI wireless sensors leverage thermal inertia science with engineered liquid in several formulations whose temperatures mimic the behaviour of food temperatures. By choosing specific foods that are the most vulnerable to temperature fluctuations or at the greatest risk of pathogen growth and formulating thermal inertia fluids with the same specific heat as those products, Logile TI's thermal inertia sensors provide the most accurate representation of food temperatures.

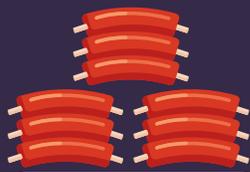
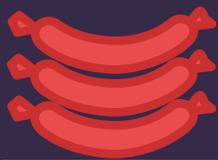
Logile TI eliminates the need for labor-intensive, routine, manual temperature checks, freeing store associates for activities that generate sales and customer satisfaction.

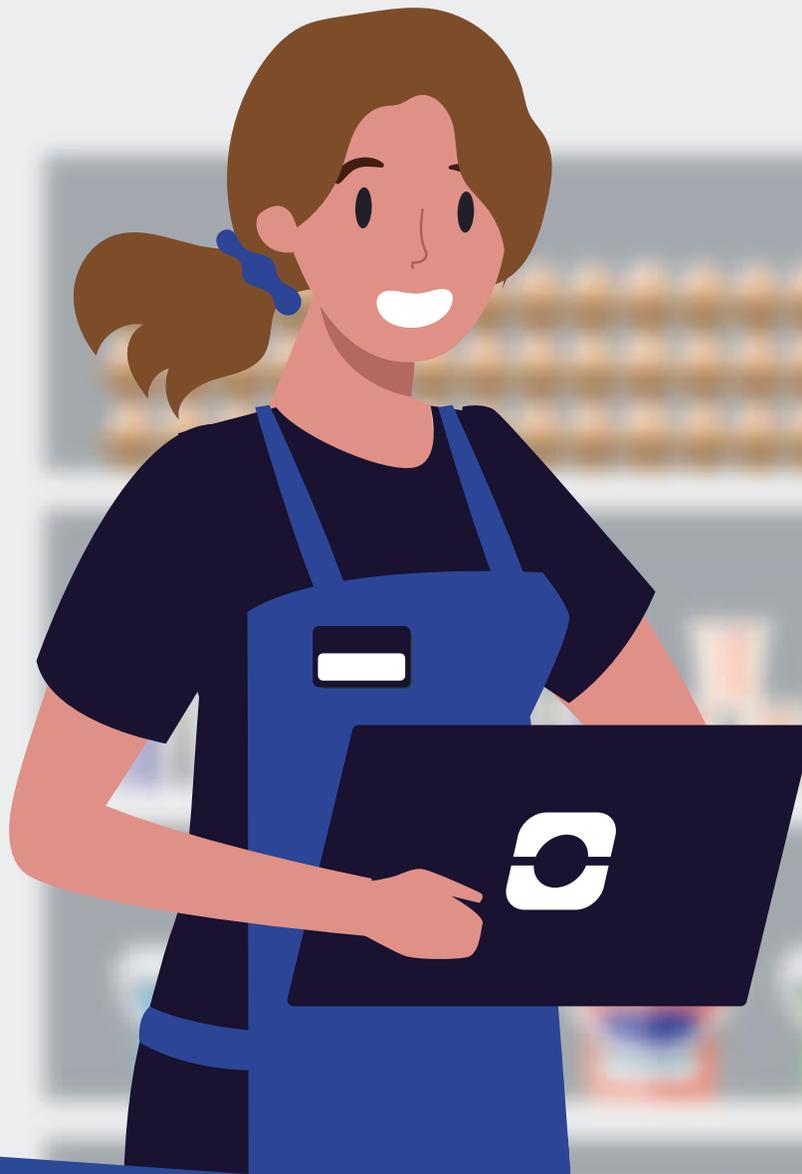
## Logile Thermal Intelligence highlights

- ✔ Thermal inertia sensors are formulated for the most accurate representation of food temperatures.
- ✔ Removing the human element from temperature monitoring provides greater accuracy and consistency and allows Team Members to focus on value-added tasks that support sales and generate revenue.
- ✔ In addition to cold holding, Logile TI monitors hot holding, standalone, and mobile assets that are not equipped with hard-wired surveillance systems.
- ✔ Provides real time and historical visibility into asset performance that can be used to make decisions regarding asset settings, configuration, service, and life.
- ✔ Helps conserve energy and preserve product quality by providing information related to asset settings that waste energy and result in overchilling or overheating product.
- ✔ Provides remote real time temperature monitoring during power outages that can be used to make informed decisions based on the product time / temperature relationship.
- ✔ Reduces waste and the use of consumables such as product shrink, handheld thermometers, alcohol wipes, and paper documentation.
- ✔ Interprets data and sends notifications providing early warning when food safety or quality may be compromised, and saves labor and cost associated with pulling, shrinking, and restocking product.
- ✔ Helps control hazards by sending alerts when hot holding assets are still on after operational hours.
- ✔ Logile's Food Safety Subject Matter Experts analyze data to develop strategies to promote continuous improvement in managing temperatures and keeping food safe.



**TEMPERATURE  
ALERT  
TASK**





## Dashboard and Analytics

Measure what you manage. Our solution scorecards performance for each store and each department, provides visibility into compliance of stores following tasks and routines, and presents all the details of the critical control points you define. Dashboard visibility into KPIs and summarized performance data makes all the difference in managing effective program compliance and targeting resources where they are most needed.



# Logile Food Safety Solution Summary

## **Configure your food safety processes and standards.**

Our software can flexibly handle your ways of doing business, your specific production processes and your food safety routines to safeguard your customers and reduce risks associated with food safety incidents.

## **Systematically implement HACCP programs.**

Any desired critical control points (cook and chill temperatures, PH readings, etc.) are configured and documented in food production process, on the sales floor (product temperatures and/or case monitoring) and in maintaining cleaning and sanitation (cases, facilities, equipment, drains, etc.) routines as you define them.

## **Automate data capture and populate paperless logs.**

No more tattered logs on paper that are impossible to review in a timely manner. Logs are configurable to your needs and populated by the data points you capture in defined tasks.

**Scorecard performance.** From the data collected and stored, we summarize the results in reports and can present findings via dashboard for role-based exposure to food safety, operations and executive leadership for full program visibility.

**Go mobile.** Our entire solution is available on mobile as well as desktop. Take your solutions to the store floor. Give access to training and process documentation on the sales floor and within tasks. Capture readings from temperature probes, barcode scans, photos, etc. as you require.

**Alert management.** Configure management notifications and alerts associated with any task or non-compliant readings. Push summary reporting or daily log inspection reviews to managers. Provide dashboard visibility into all KPIs associated with food safety program management.

**Guide associates.** Include step-by-step process guidance for batch production and make associated training aids available for quick reference. Logile can become the accessible repository for all food safety-related documentation.

**Manage associate training and certifications.** Ensure associates have completed the necessary training and hold the certifications required. Track expirations to remind associates or plan training sessions. Create structured training regimens for new associates to maintain best practices even with turnover.

**Integrate with our Task Management and Workforce Management.** Logile Food Safety interacts seamlessly with other Logile solutions. Department task lists bring together work tasks from your labor model, corporate compliance tasks from Task Management, and all your Food Safety tasks into a single, unified view. This integrates food safety into department operations and performance management.

**Configurable and custom reports.** We provide many default templates, but you can easily create your own versions or new reports within the application without our help.



## Did you know?

For the 3rd consecutive year, Logile is the only workforce management company to be named as a Top-20 overall best retail vendor on the RIS News Software LeaderBoard.

**LOGILE** The Logic  
of Labor

Logile is the leading retail store planning, workforce management and execution provider. Our proven AI, machine-learning technology and industrial engineering help retailers worldwide achieve operational excellence and provide the best service at the optimal cost. Gain the Advantage with The Logic of Labor. Beyond workforce management—complete store planning and execution solutions.

[logile.com](https://logile.com) | +1.972.550.6000 x1001 | [info@logile.com](mailto:info@logile.com)

Powering 20,000+ retail stores on six continents impacting 3,000,000+ employees