

Recommended but optional rollouts

PathSpot



PowerTemp Sensors

Save time + reduce waste

The PowerTemp platform has proven to be highly effective in Freddy's coolers and freezers.

PathSpot PowerTemp

Stop Pen & Paper Temp-Logs and Prevent Product Loss Due to Equipment Failure



HandScanner Hubs

Distribute accountability

Mounted above handwashing sinks, employees can scan their hands for contaminants, and work together to ensure safe holding temperatures

PathSpot HandScanner

Accelerate Training and Stop the #1 cause of Foodborne Illness



CONNECTIVITY:

- PowerTemp utilizes LoRaWAN signals to easily broadcast throughout walk-ins, boasting 100% connectivity across all pilot stores.

ALERTS BUILT FOR RESTAURANTS:

- PathSpot's onboarding team will help you customize different alert levels via text or email so that you aren't bombarded.

TRUSTED BY HEALTH DEPARTMENTS:

- Log corrective actions and download PDFs on-demand using a succinct export format.

"[The alerts] were definitely a great tool — we saw it right away. We made a service call to get that corrected."

Levi Montalban
3 Pointe Restaurant Group

PathSpot's Remote Temperature Loggers install quickly and simply, and upload data in real-time to the PathSpot Dashboard. Current and historical temperature data can be viewed from anywhere, including in-store on the PathSpot HandScanner screen. Customize alert severity levels via Text & Email to ensure the correct people are notified at the correct times - without excessive notifications.

During the Field Test, Freddy's locations experienced 100% connectivity from all temperature sensors, and received actionable alerts so they were able to repair equipment, saving both product and energy costs. General Managers were thrilled to no longer require the manual pen & paper temperature logs for fridges and freezers.

FREQUENT AND EFFECTIVE HANDWASHING:

- A quick quality check empowers Team Members to correct ineffective handwashes in real time, while managers can use data to ensure a minimum number of handwashes occur each day.

ON-SCREEN DATA:

- When the Main Make Table lowboy has been out of range for three hours, don't rely solely on an email to the manager!

The PathSpot HandScanner detects for harmful contaminants that spread common illnesses in just two seconds. Simply wash, dry, and scan hands. By collecting data and sharing data insights, the PathSpot HandScanner offers a simple measurement for frequency and effectiveness of your team's handwashing, to ensure the health and safety of Team Members and Guests.

During the Field Test, Freddy's locations saw a 54% increase in handwashing and stopped 75 instances of dangerous contamination that were detected, rewashed, and removed. All Team Members described the technology as easy to use, and managers experienced a reduced time-spend on coaching food safety.

BY THE NUMBERS

Temp Sensor Connectivity
100%

Handwash Frequency Growth
+54%

"I have found Pathspot's team to be extremely helpful and attentive throughout the implementation process, as well as during our regular data review calls. The hand scanning technology provided by Pathspot has truly enhanced the Food Safety measures in our restaurants, ensuring the protection of the brand. It aligns perfectly with Freddy's Cleanliness Pillar of Success, demonstrating our genuine commitment to cleanliness and the safety of our Guests. Our in-store managers have particularly appreciated the refrigeration sensors, while our MUMs value the guarantee that comes with having complete temperature logs at all times. The user-friendly dashboard, text alerts, and reporting features have provided valuable real-time insights for our restaurants."

Tim Rheem

Franchisee, 3Pointe Restaurant Group



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