

Crunchtime Food Safety

Protect Your Customers and Your Brand

Restaurant and foodservice brands use Crunchtime to:



Communicate food safety procedures to their stores



Equip store teams to execute them correctly and on time



Gain insights into stores to improve food safety

The 4 Pillars of Food Safety Execution

Clean Environments



Send out and track cleaning tasks to ensure every store is following proper procedures

Safe Temperatures



Monitor critical equipment to ensure that food is always held at safe temperatures

Food Preparation



Ensure that every store is properly cooking and preparing food at every step of the food preparation process

Healthy Employees



Assign important hygiene procedures and health checks to ensure that staff are healthy for their shift

Zenput [by Crunchtime] helps us track everything that people have to do in our restaurants, from temperature monitoring, to cleaning and sanitization logs to employee health and safety.



PEYTON WHITTY, FIELD TRAINER,
RPM PIZZA

Operations Execution

Roll out and enforce compliance with all the food safety processes that are critical to keeping your customers safe



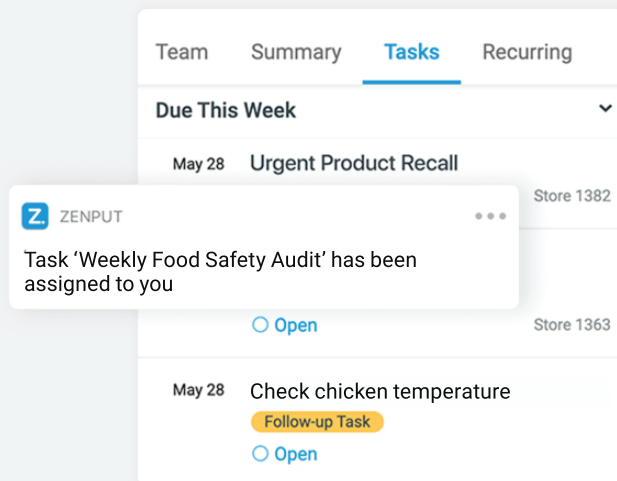
Communicate critical food safety procedures to your stores



Ensure that food is handled and prepared the right way



Identify at-risk stores and surface coaching opportunities



Capabilities

- ✓ Task management
- ✓ Corrective actions and audits
- ✓ Incident management
- ✓ Operational intelligence

Zenput [by Crunchtime] helps me sleep easier at night knowing that the right focus and attention is given to food safety.



RENTIA SMIT, QUALITY LEAD,
TACO BELL UK & EUROPE

Temperature Monitoring

Automate temperature monitoring and instantly sends notifications if food or equipment temperatures go out of range



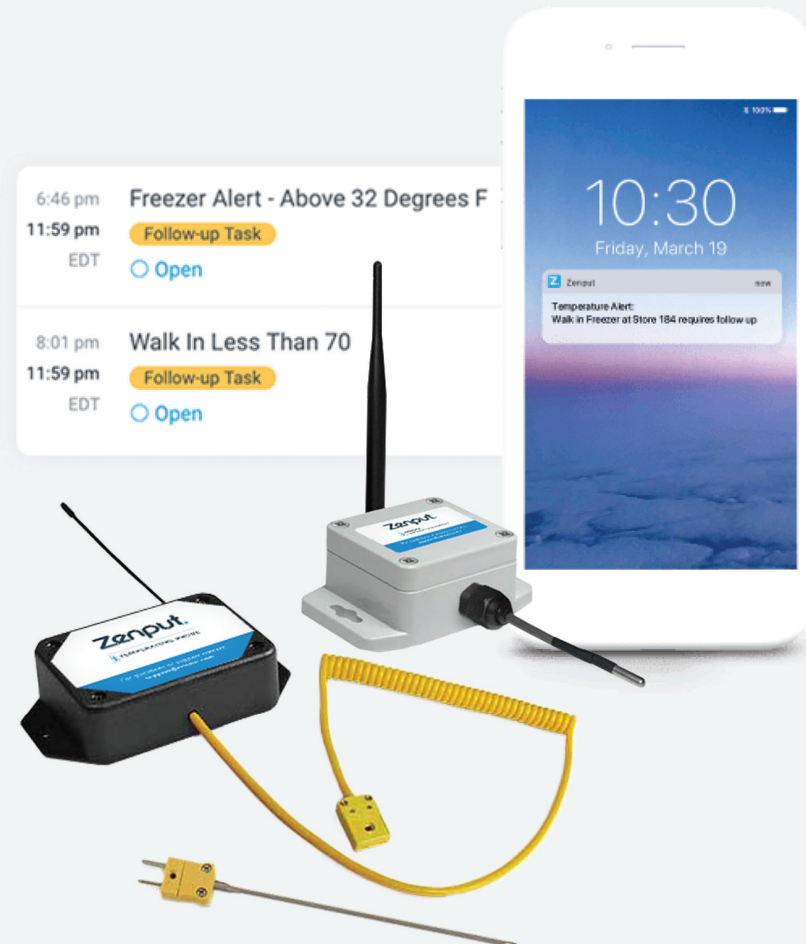
Communicate safe holding temperatures to your teams



Allow managers to remotely monitor temps to ensure they are in range, and when deviations occur



Track trends, make temp adjustments, and reduce food waste



Capabilities

- ✓ 24/7/365 remote temp monitoring
- ✓ Alerts and corrective actions for out-of-range temperatures
- ✓ Temperatures logged and viewable in real-time from anywhere
- ✓ Easy setup and installation of sensor hardware in stores

Food Prep Labeling

Simplify critical steps of the food labeling process while saving employees time and improving food safety compliance



Educate your team on proper food preparation labeling procedures



Ensure labels have accurate expiration dates and details



Track labeling to ensure labels are correct, and get insights into food preparation



Capabilities

- ✓ Automatic calculation of expiration dates/times eliminates human error
- ✓ Centralized ingredient catalog is always up-to-date in every store
- ✓ Real-time reporting shows whether prep labeling is done correctly and on time
- ✓ Print up to 360 labels per minute

Zenput.
by **crunchtime**

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Crunchtime is how the world's top restaurant brands achieve ops excellence in every location. Our software, which now includes Zenput, is used in over 125,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits.

For more information visit crunchtime.com