

A Fresh Approach to Food Safety Automation

With subscription meal kits, new food delivery services, and food trucks popping up everywhere, consumers are signaling that, when it comes to the food they eat, they want healthy food choices, great taste, safety and convenience. Customers are demanding to know how and where their food was grown, what's in it, how it got to their plates and its impact on the environment.

Consumers are demanding transparency about their food and are holding food companies accountable for supplying that information. Organizations that fail to provide transparency and maintain high standards for food safety run the risk of spreading foodborne illnesses and triggering food allergies. There are also high costs associated with food product recalls, food waste, noncompliance with food safety regulations and even loss of customer trust and confidence.

With changing consumer demands and the rise of new platforms and online-only players, the food industry landscape is rapidly changing. Supply chains are continuing to evolve and are increasing in complexity. The task of ensuring food safety from tracking products and ingredients to sourcing and distribution is becoming more challenging for food producers and providers alike.

MEETING FOOD TRANSPARENCY CHALLENGES

When managing food safety, many organizations still employ paper-based checklists for time and temperature logs, sanitation schedules, and other processes for capturing key data for manual entry into spreadsheets. These paper-based systems do not provide the visibility, accuracy and efficiency necessary to meet the demands of discerning consumers and increasing scrutiny from food industry regulators.

Today's mobile technology can help foodservice organizations save time and money by arming staff with digital devices and applications for monitoring, recording and acting on food safety data. Mobile devices can make complete records easily accessible for regulatory compliance and traceability — and historical records make it easier to implement new efficiencies.

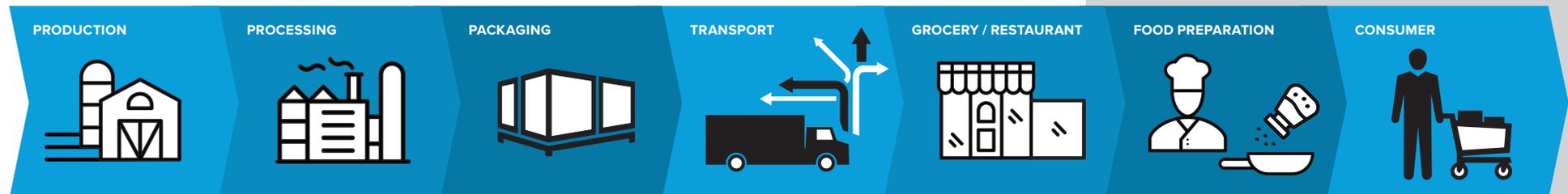


In 2018, The CDC conducted 23 multistate investigations tracking food safety outbreaks linked to romaine, eggs, raw beef products, frozen chicken, canned pork, cereal, lunch meat, prepared foods.¹

93% of consumers say it's important for brands and manufacturers to provide detailed information about what is in food and how it's made.²

¹ Washington Post

² Label Insights



Creating a Food Safety Culture

With its announcement of a “New Era of Smarter Food Safety” in 2019, the FDA sounded the alarm for greater transparency about the food supply. Now, with advances in mobile technology and the evolution of IoT (Internet of Things) capabilities, the foodservice industry has the tools it needs to provide never-before-possible levels of transparency about their products as they travel through the supply chain.



HACCP COMPLIANCE

Food production and foodservice operations are required to follow HACCP (Hazard Analysis at Critical Control Points), the globally accepted process for assuring food safety. By following HACCP procedures, organizations can identify potential food safety issues, such as imprecise refrigeration and cooking temperatures and incorrect holding temperatures. Paper-based systems are inadequate for HACCP compliance and can lead to safety-related errors and delays in taking corrective actions that can be both dangerous and costly.

Together, handheld computers and food safety applications can help producers and providers mitigate foodborne illnesses. These solutions provide digital tools for compliance and operational checklists, as well as sensors that provide real-time alerts when temperatures for food storage are unsafe and drive corrective actions.



SMART FOOD LABELING

Using smart labels and track-and-trace technologies allows foodservice providers to better monitor the temperature and quality of their products as they travel through the supply chain and throughout the preparation process. With today's new food labeling

solutions for IoT devices, grocers and restaurant operators can quickly produce labels for grab-and-go items that detail ingredients, allergens, nutritional information and expiration dates. These new solutions make it possible to automate critical tasks, boost staff efficiency and ensure compliance with food safety regulations.



FOOD TRACEABILITY

Many recent foodborne-illness outbreaks have brought food traceability to the top of the food industry's priority list. Leveraging blockchain, IoT, AI and other new technologies, foodservice providers can now access real-time farm-to-fork traceability data that enables them to be more proactive and efficient in responding to recalls or outbreaks. New traceability systems that track the journey of food through the supply chain enable providers to gain new levels of transparency that promote consumer trust about the safety of the food they consume.



INVENTORY MANAGEMENT

With the industry's razor-thin profit margins, there is a critical need for accuracy and efficiency in inventory management and quality control to replace manual processes that often contribute to errors and product waste. By using mobile computers and

labels/tags equipped with unique IDs and wireless transmitters to automatically identify, locate, and track items remotely, grocers can optimize inventory to meet customer demand. Quick service restaurants (QSRs) can maximize back-of-house inventory visibility. Convenience store operators can automate grab-and-go processes.



FOOD WASTE

Despite low profit margins, many grocers, convenience stores and restaurants routinely accept food waste as part of the cost of doing business. Now, growing pressure to control waste and improve sustainability is spurring the adoption of new sustainable processes that reduce waste from the source to the store. Foodservice providers are using mobile computers, smart labels and applications to track and trace food products, monitor temperatures and ensure food safety compliance. Automated solutions are also available to help providers monitor refrigeration to prevent food spoilage and track food waste to identify problem areas.

A Powerful Ecosystem for Cultivating Food Safety Accountability

Zebra has coupled our market-leading products with innovative software applications that are designed to automate food safety programs at today's food manufacturers, grocers, QSRs, hospitality organizations and more.



ComplianceMate

HACCP compliance and temperature monitoring

Streamlines HACCP compliance checklist and cooler monitoring for thousands of restaurant locations across the world.

compliancemate.com



FoodLogiq

Food safety compliance software solution

Specializes in supplier management, food safety compliance, quality incident management, recall management, and whole chain traceability.

foodlogiq.com



iCertainty

Temperature tracking and HACCP compliance

Provides dynamic food safety and traceability solutions on the farm-to-fork continuum that integrate easily with Zebra rugged mobility and printing platforms.

chefsfoodsystem.com



Jolt

Food label printing for restaurants

Helps restaurants and businesses achieve team accountability, digital food safety compliance, and boost employee performance.

jolt.com



Mojix

Inventory management software solutions

Transforms item-level data into valuable operational intelligence, helping organizations manage the entire lifecycle of billions of unique identities from source to sale to consumer.

mojix.com



PROCURANT

Procurant

Temperature tracking and HACCP compliance

Combines food safety monitoring, task management and reporting in a single cloud-based mobile app for restaurants and food retailers.

procurant.com



ripe.io

Food tracking and traceability solutions

Provides access to transparent and reliable information on the origin, journey and quality of the food supply chain.

ripe.io



Zenput

Food prep label printer

Elevates team execution across restaurant, retail and other multi-unit operators by automating the rollout and enforcement of operating procedures and key initiatives.

zenput.com

Fresh Ideas in Food Safety

At Zebra, we are leading the development of intelligent, enterprise-level solutions that provide unrivaled visibility into what is happening in your environment and recommending the next best move or action. Our vision is to mobilize operational data from devices and applications, analyze it, and drive smarter, faster workflow decisions by users anywhere, anytime.

Zebra mobile computers, tablets and printers in combination with the powerful application solutions from our distinguished ISV partners deliver the power you need to automate food safety procedures, ensure HACCP compliance and build a culture for food safety accountability.

Zebra touch screen mobile computers are transformative technology that help foodservice operations ensure food safety, sanitation, product quality and service excellence from the moment the food is harvested/produced to just before the customer savors their first bite. The handheld devices are fundamental components for creating an authentic food safety culture, helping organizations continually build the knowledge of their staff and increase their ability to work at their highest levels of productivity.

Learn how Zebra and our application partners can help you save money and increase visibility, efficiency and accuracy in food safety, visit us at www.zebra.com/us/en/solutions/industry/hospitality/food-beverage/safety.html



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