

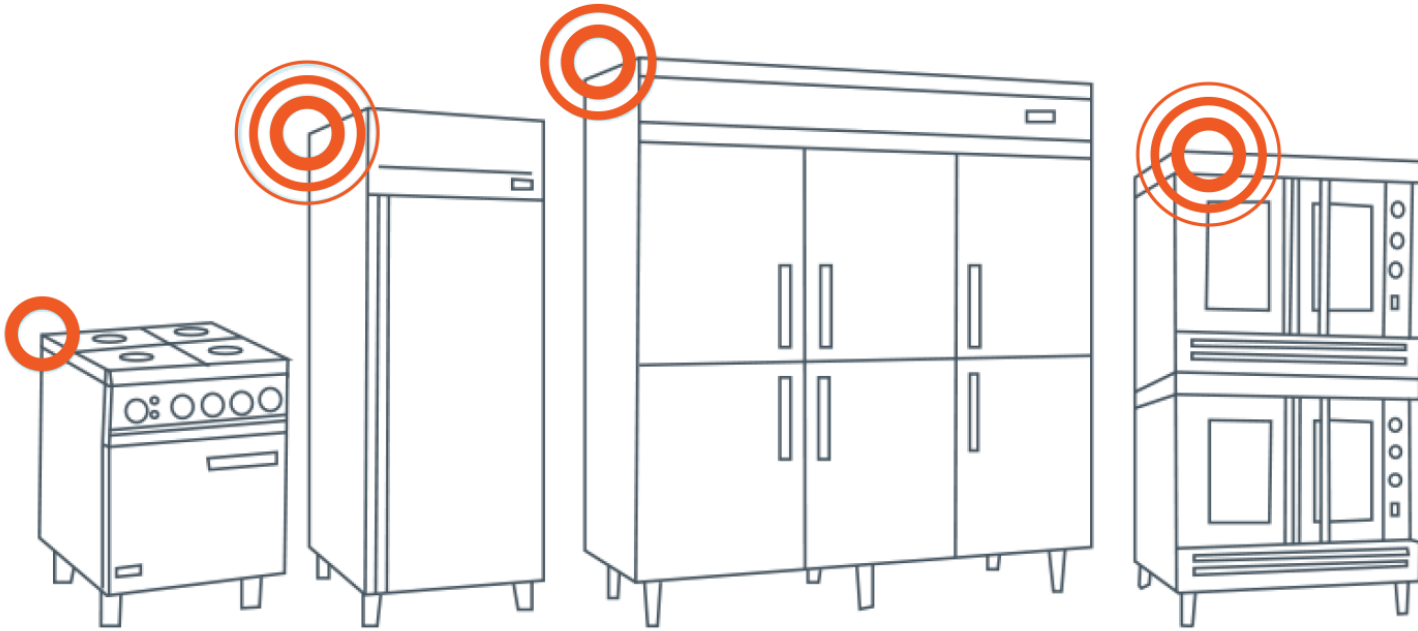


blueRover

Digital Food Safety

Automated HACCP Logs and Temperature Monitoring

No more surprises. Give your kitchen a voice.



Food Safety Monitoring uses automated monitoring to minimize your workload and improve visibility of your equipment's health.

blueRover eliminates manual temperature checks and logging processes, and provides alerts to spur corrective action.

- ✓ **Temperature & humidity sensors**
- ✓ **Product and line check temperatures**
- ✓ **Continuous temperature monitoring**



24/7 Reporting



Automatic Alerts



HACCP Compliant



Reducing Labour Costs



Paperless Reporting

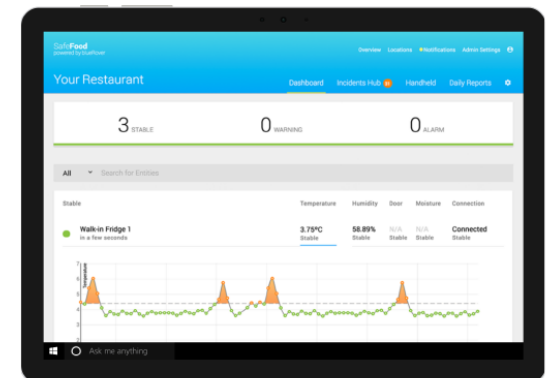


Reducing Food Waste

Automated Monitoring

Designed to provide monitoring and analytics from multiple pieces of equipment, all within one mobile platform. Users can monitor, track, and automate food safety efforts providing peace of mind for regulatory compliance.

Actionable alerts are sent to your team when temperature or air conditions in storage units change. Continuous temperature monitoring enables consistent and accurate HACCP logs with improved labour efficiencies.



blueRover

Food Safety made easy

Automated Monitoring of:

- ✓ Fridge/freezer temperature
- ✓ Food temperature
- ✓ Humidity readings
- ✓ Delivery monitoring
- ✓ Cool down
- ✓ Hot holds
- ✓ Open/closed doors
- ✓ Dishwasher temperature



Continuous Monitoring

All logs are HACCP-compliant, designed to enhance QA and Health and Safety processes.



Automatic Alerts

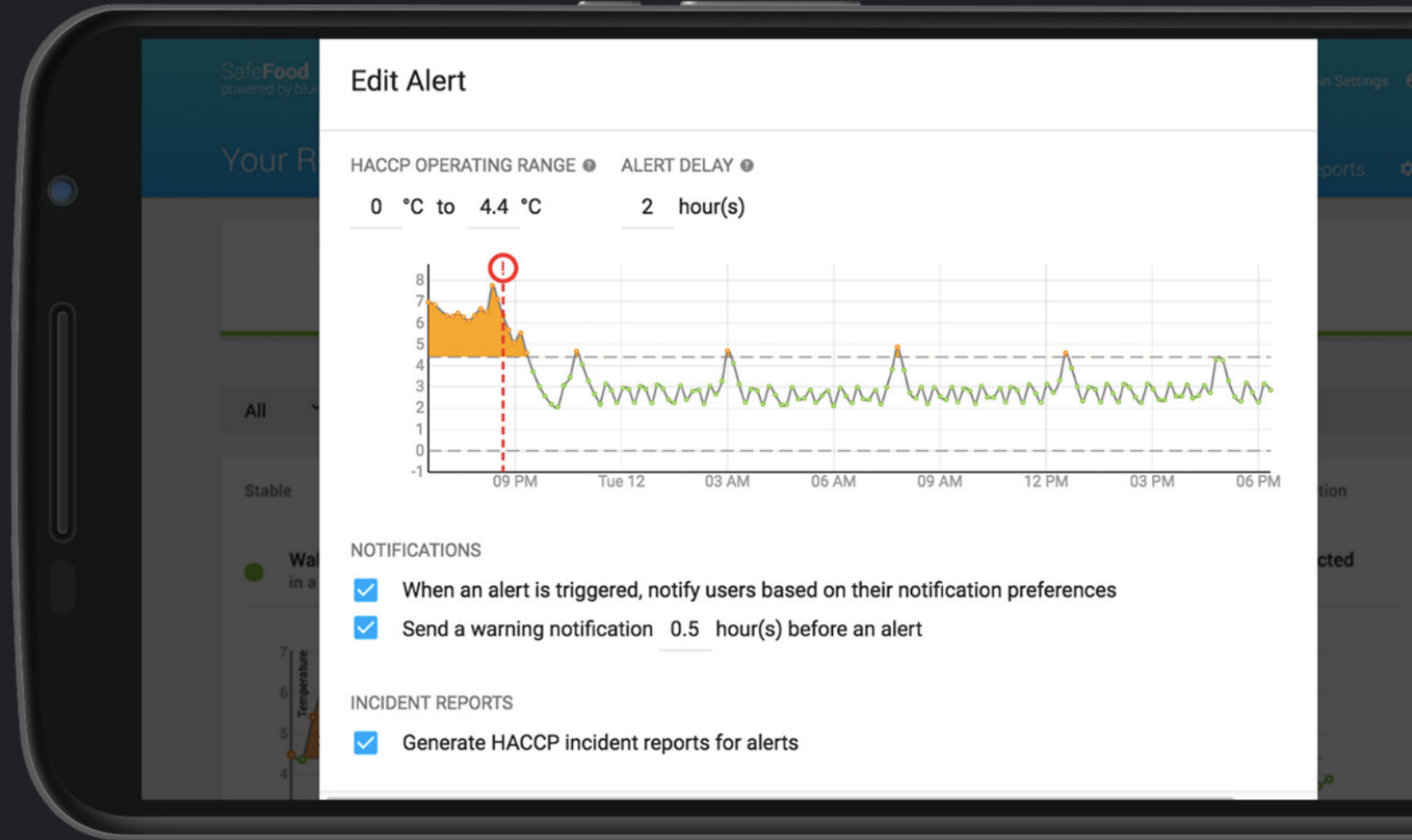
You'll receive an automatic notification when temperatures reach dangerous zones or when doors have been left open for too long.



Proactive kitchen management

Get a live stream of your global facilities in the palm of your hand.

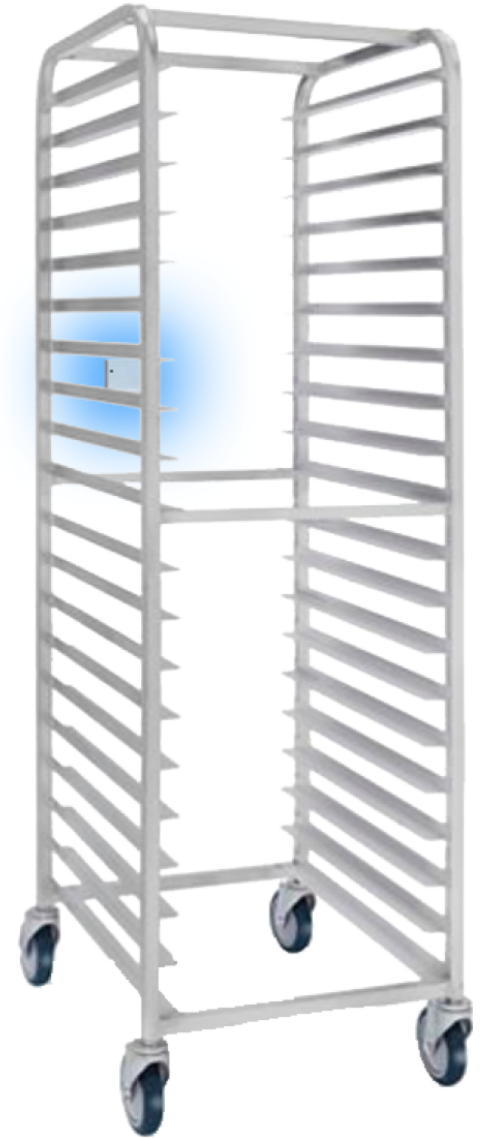
The safeFood Portal connects your alerts, updates, data and reports to any web or mobile browser- anywhere, anytime.

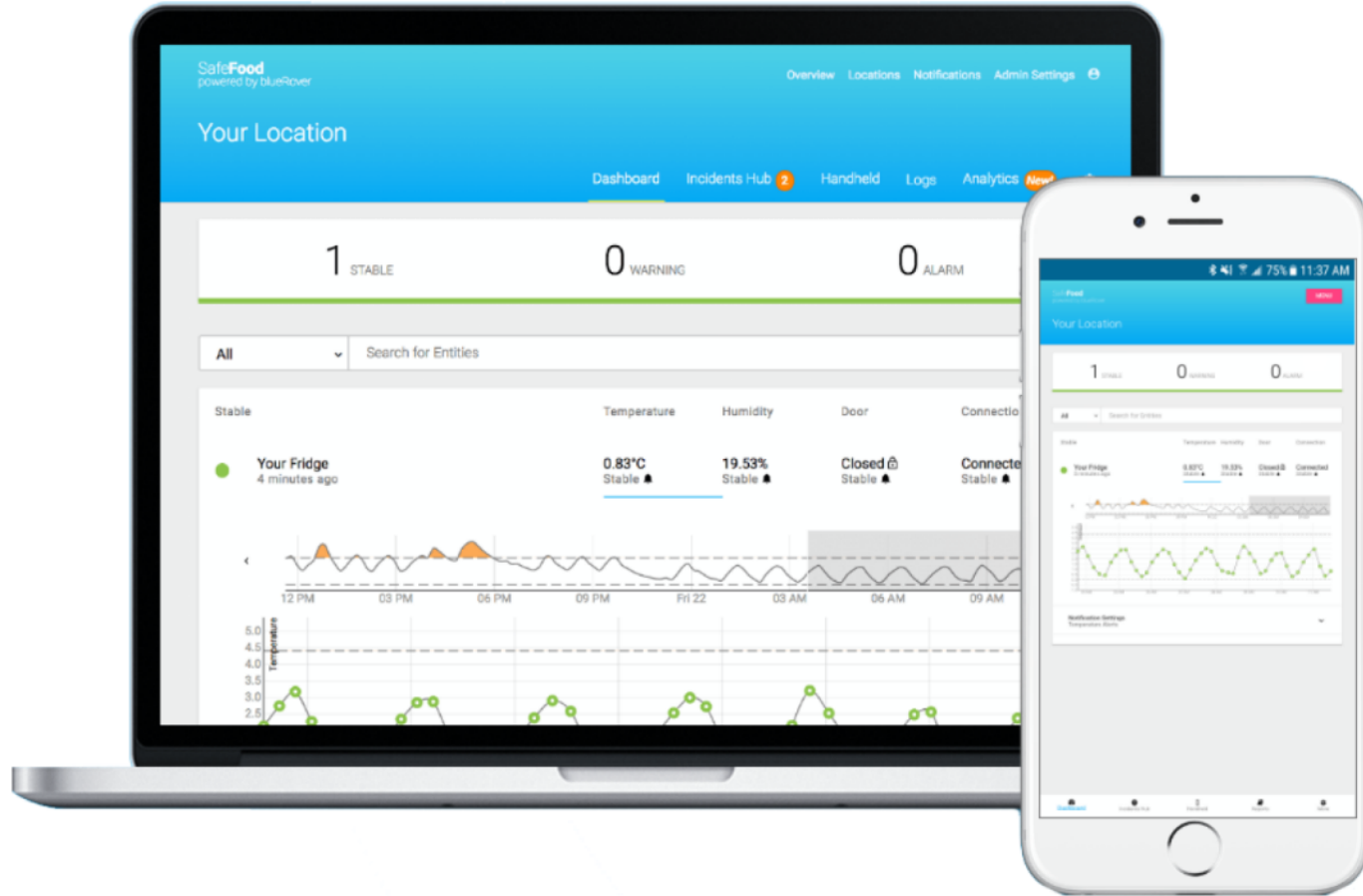


Cool Down Probe

You can now actively manage your cool down process safely with the blueRover Cool Down Probe.

Simply place the probe within the food and the system automatically tracks and records the temperature during cool down. The system records the results on your HACCP logs and alerts you if the food isn't cooling within its time range.





SafeFood Portal

The Portal allows you to remotely monitor your operations around the clock and across the world. Data analytics give you the means to proactively distinguish trends and streamline your operations.

Customizable thresholds allow you to decide when you receive alerts for temperature deviations. With instant text and email alerts, never be caught unaware by the unexpected again.

While the team is out front, we have your back.



Support

Not sure why your temperature isn't holding? Our Food Safety Experts are available by phone or email, and are happy to help.



Training

Need to train your staff on how to manage your HACCP? We have a library of videos designed to make Food Safety easy.



Warranty

We'll never leave you in the lurch. We replace any failing equipment quickly to avoid service interruptions.


A background graphic consisting of a network of light blue lines connecting various circular nodes of different sizes, creating a web-like structure across the page.

blueRover

We'd love to hear from you!

hello@bluerover.ca

+1.855.682.2874

A solid horizontal bar at the bottom of the page, divided into two sections: a top section in a medium blue color and a bottom section in a darker blue color.