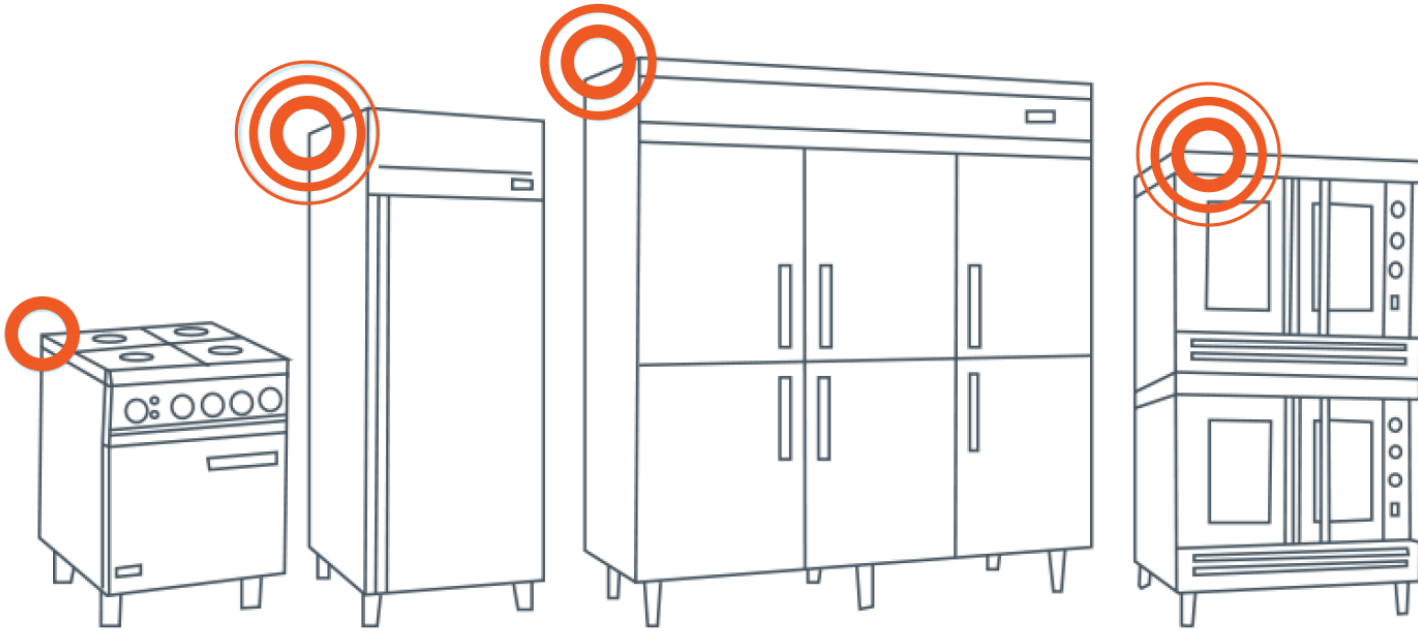**blueRover**

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**

blueRover

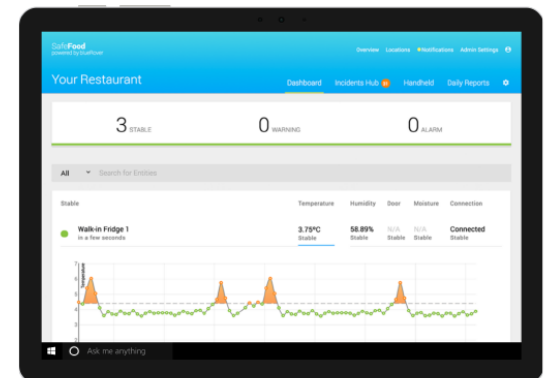| 24/7 Reporting | Automatic Alerts | HACCP Compliant | Reducing Labour Costs | Paperless Reporting | Reducing Food Waste |

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.
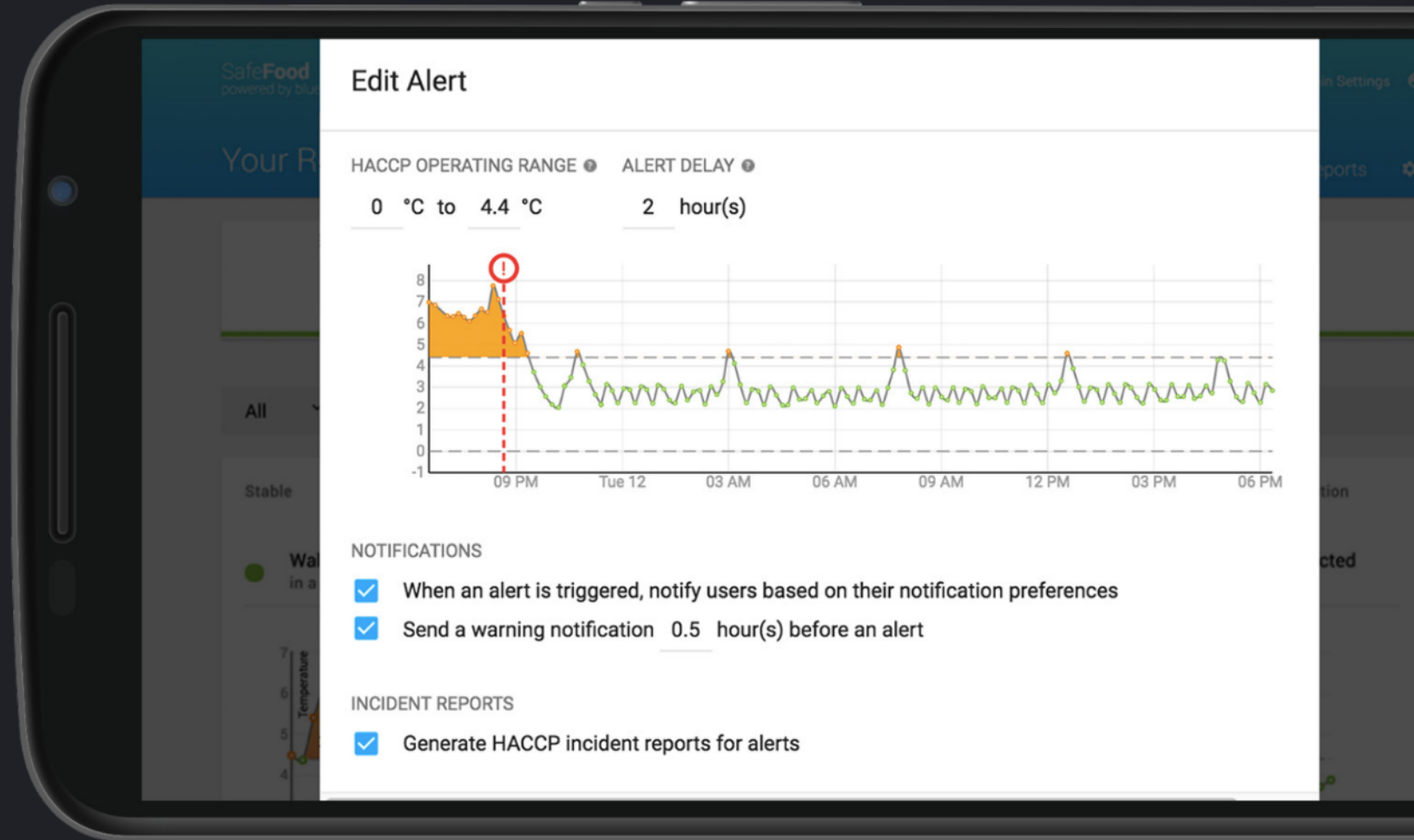
Automatic Alerts

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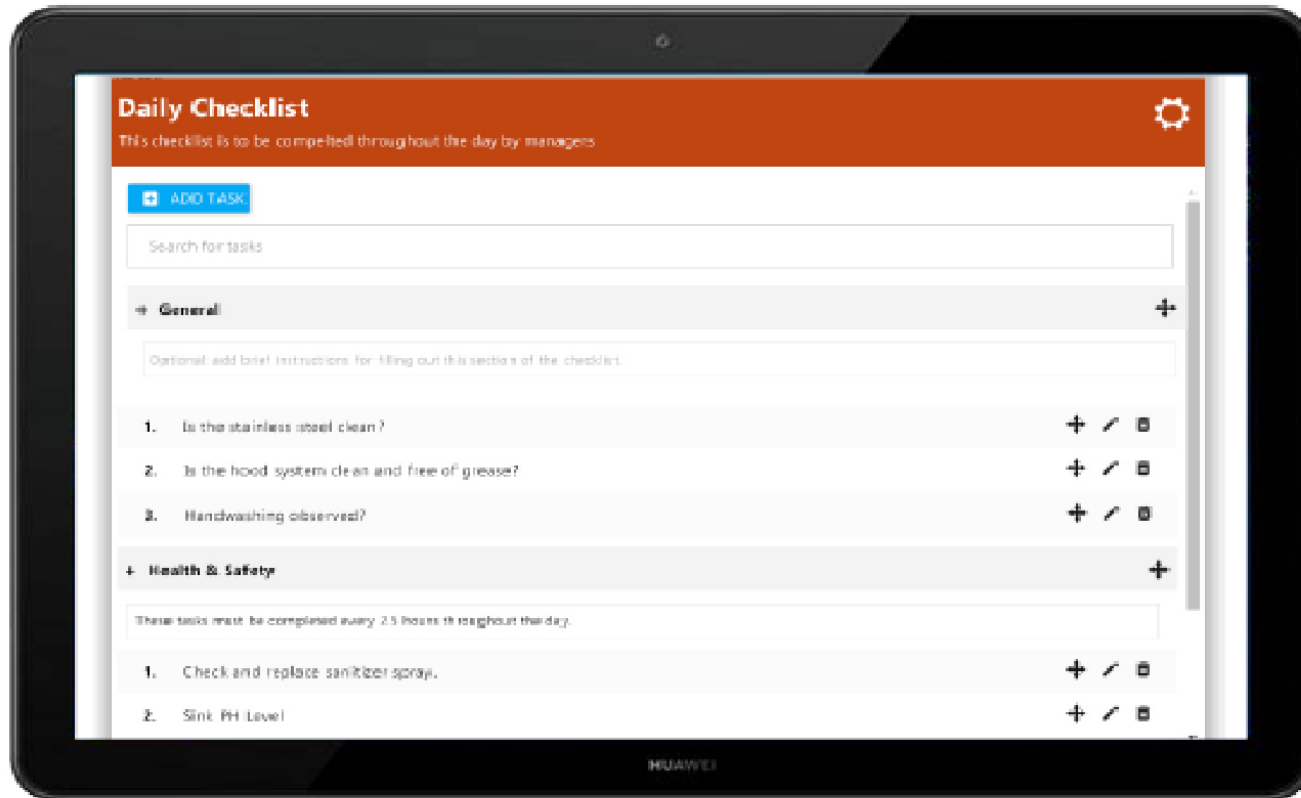
blueRover

Proactive kitchen management

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

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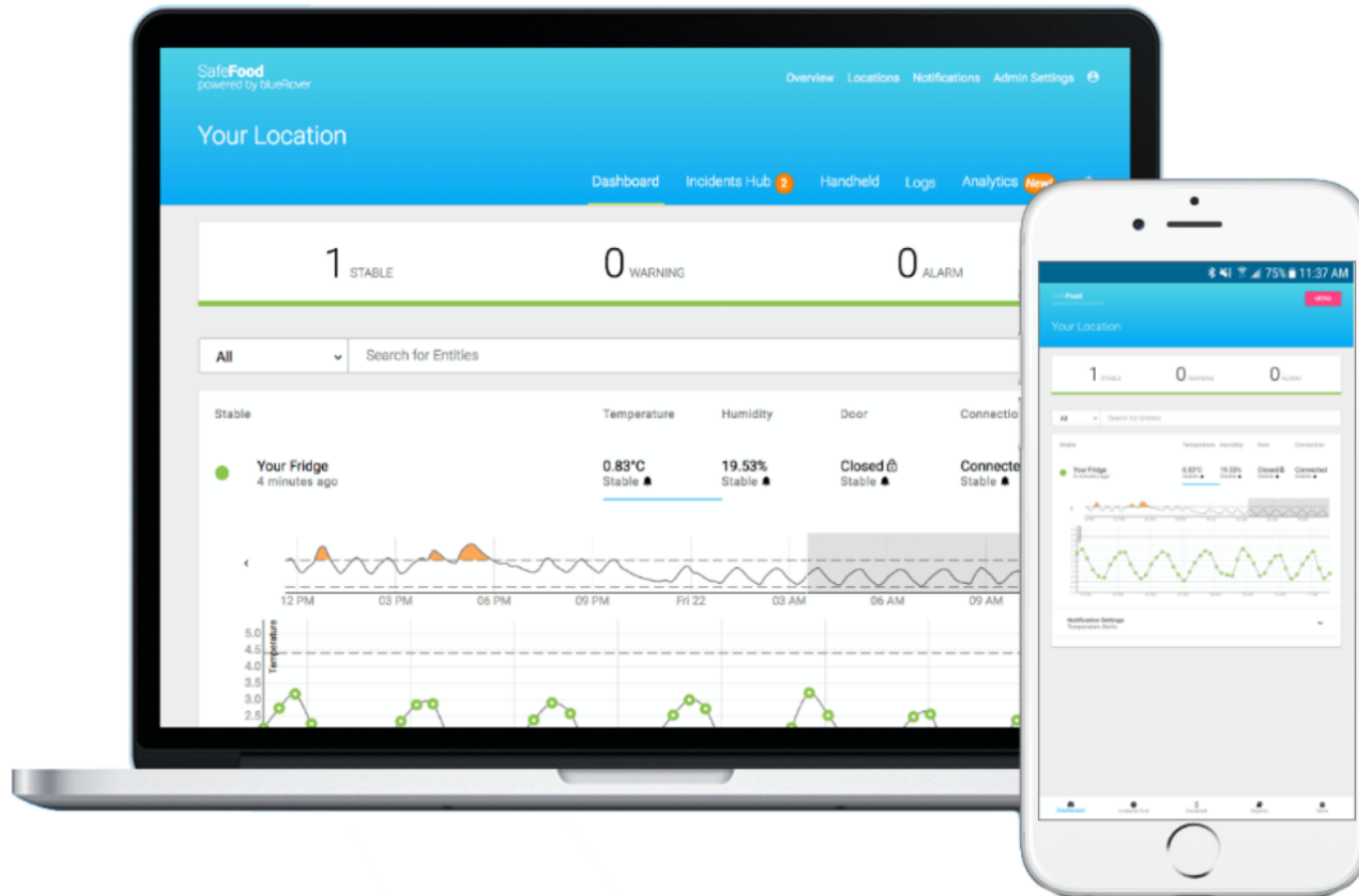
blueRover

Flexible, actionable, and responsive Digital Checklists

Digitize your daily operational tasks by creating customized checklists using our Checklist module. Users can define and assign all tasks with scheduled checklists, allowing you to automate, track, and analyze your day-to-day operations.

The system is entirely configurable, including instant management notification of failed tasks or incomplete checklists.

SafeFood Portal

The Portal allows you to remotely monitor your operations around the clock and accross 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.

blueRover

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.

blueRover

We'd love to hear from you!

hello@bluerover.ca

+1.855.682.2874