

**blueRover**

# Food Safety Solution

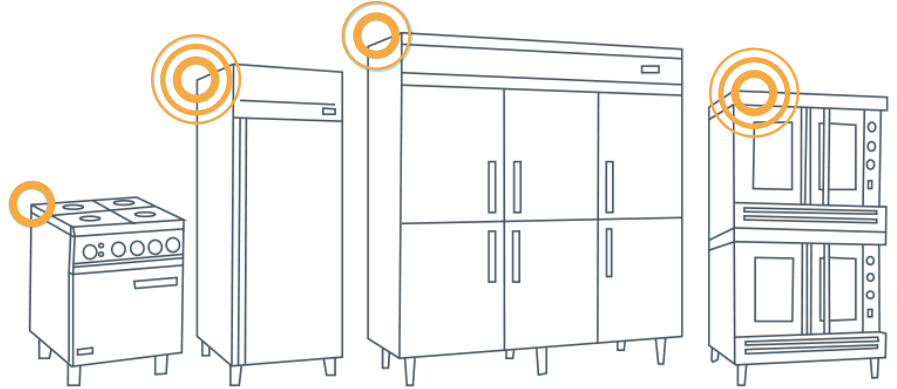


# Gain Visibility & Increase Food Safety Performance

**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.

- ✓ Continuous temperature monitoring
- ✓ Out of temperature equipment alerts
- ✓ Web-based HACCP management



Automated Temperature  
Monitoring

Centralized Food Safety  
Reporting

Risk Identification &  
Corrective Action Plans



24/7 Reporting



Automatic Alerts



HACCP Compliant



Reducing Labour Costs



Paperless Reporting

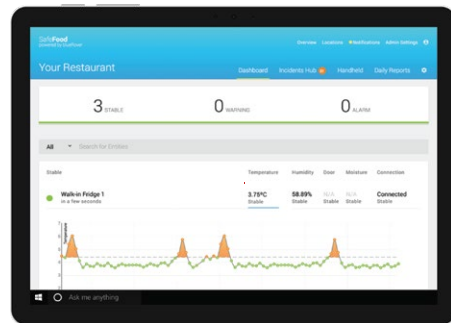


Reducing Food Waste

## Food Safety Made Easy

Eliminate surprises and ensure compliance with continuous monitoring.

blueRover automatically senses and monitors the temperature of your equipment and food compared against its expected target range. If it deviates from that temperature, your team is instantly notified via SMS or email.



# Food Safety Traceability

All food safety information within one centralized platform.

Designed to provide monitoring and analytics from all aspects of your food safety program, you can customize the platform to suit your needs..



Cold Storage  
Monitoring



Mobile  
Monitoring



Food Temp  
Monitoring



Hot Hold  
Monitoring



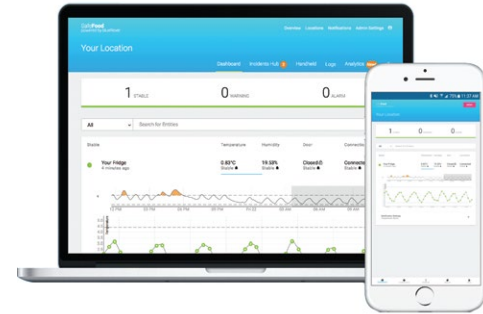
Cool Down  
Monitoring

# Food Safety Dashboard

Centralized data reporting to distinguish trends and streamline operations.

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

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.



Online  
HACCP Logs

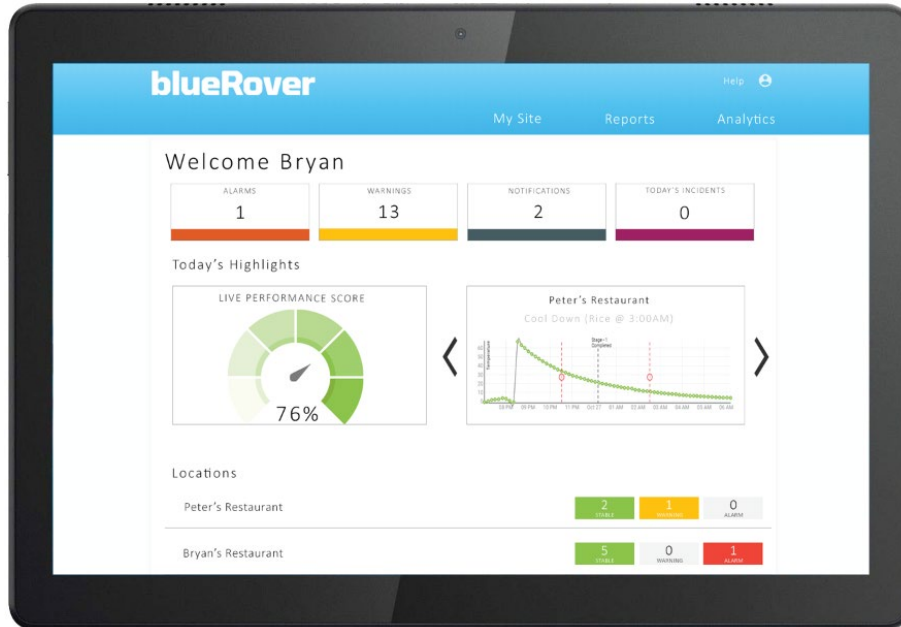
Performance  
Reports

Incidents  
Hub

Digital  
Checklists



# Performance Reports



Continuously improve food safety performance with real-time statistics.

# Incidents Hub

Potential food safety threats are identified and tracked until resolved.

Corrective actions are stored with the incident report for continuous improvement.





# Getting Started is Simple



## Setup

The system is entirely pre-configured allowing you to begin monitoring in seconds. Our white-glove installation assistance gets you up and running quickly and easily.

## Training

All staff members will be given a dedicated training session for a comprehensive understanding of the system. Our Food Safety Experts host a 30-day followup session to teach you continuous improvement techniques.



# blueRover

**We'd love to hear from you!**

hello@bluerover.ai

+1.855.682.2874

