

More than 40% of quick service restaurants and 60% of table service restaurants have failed to hold food at a safe temperature for a safe length of time.* What are you doing to control risk in your kitchen?

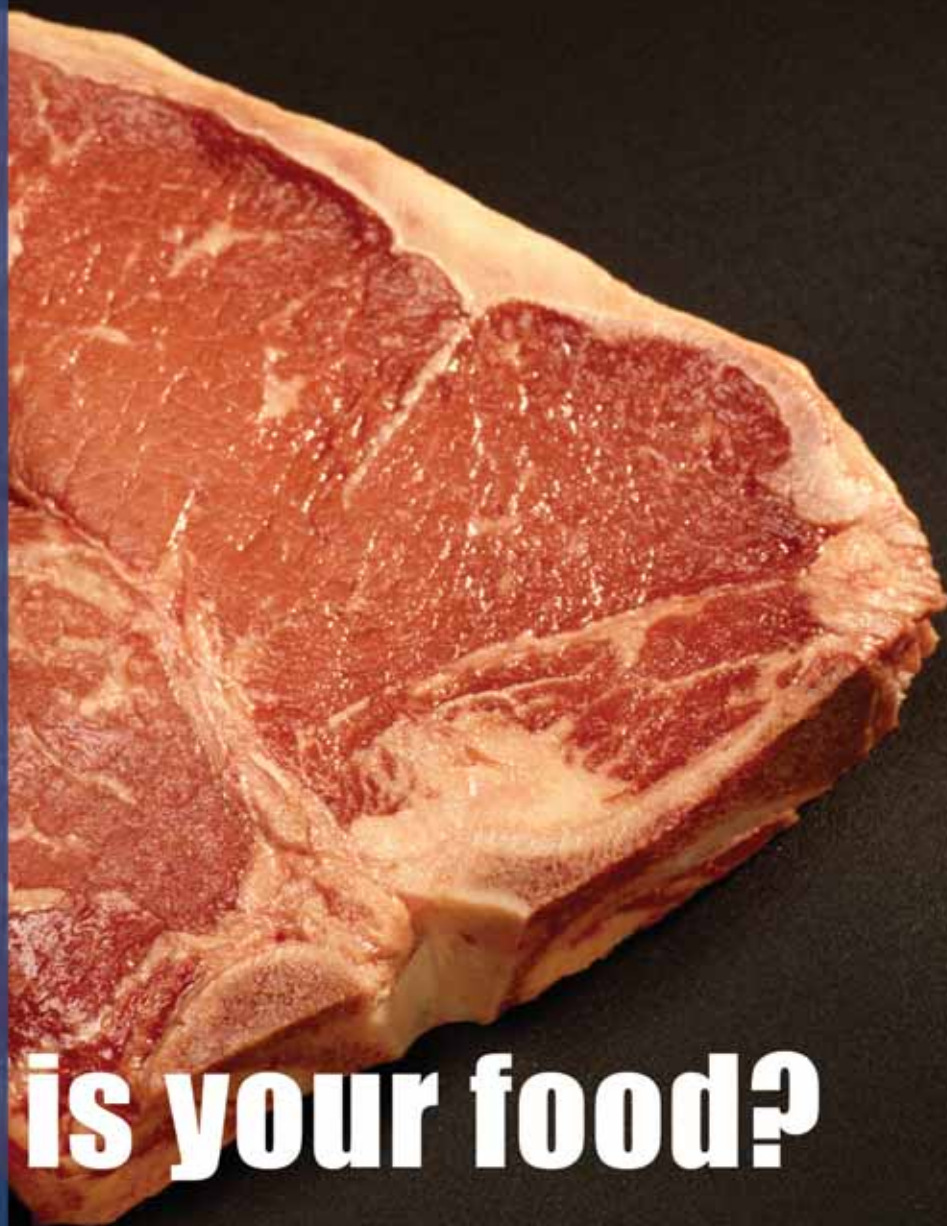
The new iQuality solution from PAR delivers proactive support and enterprise control for your HACCP program. Comprised of software, a temperature probe, a waterproof handheld device and unique location identifier buttons, iQuality prompts food safety checks with flashing and audible alarms.

How safe is your food?

Data captured at each control point rolls up to an enterprise database for mandated and corporate reporting. And when an unsafe condition is detected in the kitchen, iQuality recommends corrective action in real time.

Serve up safety with iQuality.

*2004 FDA Study.



For more than 30 years PAR has provided restaurants operators with the technology they need to run their business.



par
Expect more.

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