

iQuality™

Food Safety Monitoring

Foodborne illness puts your customers and business at risk. And while most restaurant chains have HACCP programs in place, capturing processes, checklists and monitored data on paper is time-consuming and ineffective. Maximize control over the food safety process while minimizing potential for human error with the iQuality™ HACCP management solution from PAR.

iQuality protects your business by automating the monitoring of food quality risk factors and providing corrective actions when unsafe conditions are detected. Paperwork is eliminated at the site. Web-based reporting, audit trails, and checklist management tools centralize critical information for the organization. And an efficient inventory recall alert system ensures that if a problem arises, it can be addressed at impacted sites before an outbreak occurs.

For enterprise management of critical food safety concerns, take a look at iQuality.

For Your Operations Staff...

- ▶ Ensures critical food handling procedures are followed through automated checklists, action prompts and audit trails.
- ▶ Streamlines regulatory reporting with paperless data capture and enterprise information consolidation.
- ▶ Keeps restaurant food safety processes current due to centralized configuration and automatic change distribution.
- ▶ Improves organizational awareness of food safety issues with instant alerts and enterprise reports.

For Your IT Staff...

- ▶ Reduces initial acquisition costs due to PAR hosting of enterprise component.
- ▶ Simplifies support with centralized configuration tool and restaurant-friendly hardware/software for sites.



8383 Seneca Turnpike, New Hartford, NY 13413
T: 800.448.6505 F: 315.738.0562
www.partech.com

Protect Your Customers and Your Business

Food Safety Monitoring ensures critical control points are maintained

Inspection Reminders

Flashing

Audible

Checklists

One-point and multi-stage food handling processes (e.g. cooling)

One-time or repeat scheduling

Transmission

- Completed checklists sent to enterprise
- Incomplete checklists held in queue

Temperature Input

Direct

Manual

Alerts

Rule-based critical limit detection

Corrective action prompts

- Can support multiple action options

The iQuality food safety application requires one or more Windows Mobile handheld units with integrated temperature probes, a PC running a Windows-based operating system and an in-store wireless network for operation at the site. iButtons are optional system components. In addition, iQuality requires connectivity between restaurant site servers and the iQuality Data Center.



PAR (NYSE:PTC) is an international leader in the creation and deployment of hardware, software and services for restaurant operators, with more than 45,000 installations in more than 100 countries. Established in 1968, PAR developed the first standalone point-of-sale system for McDonald's. Today many of the biggest chains in foodservice are counted among our customers and our employees can be found around the globe.

- Acknowledgement

Audit Trail

Operator name

Location verification

Timestamp

Inventory Recall Alert quickly notifies the enterprise of issues

Alert Distribution

Definable message

Programmable response

- Text
- Multiple choice checkbox
- Single choice radio dial

Definable recipients

- By store
- By category

Scheduling options

- Immediately
- Future date/time

Completion Verification

By user pin

By user signature

Enterprise Reports maintain records of HACCP compliance

Site and Consolidated Reports

Execution timing

HACCP and regulatory

Recall alert action status

Missing checklists

Not observed

Top violations

Violation details

Single checklist detail

Daily summary

Report Access

Web portal

Email delivery

Web-Based Application Management centralizes updates for enterprise consistency

Location setup

User administration

Programmable definitions

- Menu items
- Equipment

Critical limits

Corrective actions

Checklist construction

Automatic synchronization to handheld units

Durable Hardware stands up to the restaurant environment

TDS Recon Handheld Unit

Temperature resistant

Humidity resistant

Integrated Temperature Probe

Bluetooth or cable connection

iButton reader

iButton Location Identifier Tags

PAR Hosting eliminates implementation and support work

State-of-the-Art Data Center

Built-in redundancies

- Multiple fiber trunks
- Multiple firewalls
- Multiple power grids
- On-premise backup generators
- Redundant architecture

Physical security

- Secured access
- Fire protection
- Raised floors

Third party automated monitoring

- 24x7x365 tracking
- 99.9% measured uptime

Subscription Pricing

