



How safe is your food?





8383 Seneca Turnpike, New Hartford, NY 13031
www.partech.com

According to the FDA, 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?

Quality from PAR provides enterprise control of temperature monitoring and HACCP reporting. Corporate-defined checklists and corrective actions guide restaurant employees through regularly scheduled checks as well as complex multi-stage processes such as cooling. Captured data is readily accessible in on-line individual and consolidated reports.

Serve up safety with iQuality.

Reduce the risk of unsafe food handling in your restaurants.
Call 800.448.6505 and schedule a free iQuality demonstration today.

www.partech.com/controlrisk



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The USDA's Economic Research Service estimates the economy loses \$6.9 billion each year in medical costs, lost days of work, debility and premature deaths due to foodborne disease. What will unsafe food cost your business this year?

Quality from PAR is the right tool for managing your restaurants' food safety program. A wireless handheld and rugged temperature probe streamline data collection and checklist administration while location-specific iButtons ensure your employees are making their rounds. And software built on an enterprise design simplifies and consolidates application set-up, change distribution, data collection and reporting.

Serve up safety with iQuality.

Safeguard your business from the cost of a foodborne illness outbreak.
Call 800.448.6505 and schedule a free iQuality demonstration today.

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The CDC estimates unsafe food causes 76 million illnesses, 325,000 hospitalizations and 5,000 deaths per year. Do you feel lucky?

iQuality from PAR ensures your food safety program is administered correctly at every restaurant every time a HACCP check is required. Direct temperature capture eliminates the opportunity for data entry errors while an audit trail provides a full record of walkthroughs performed. Problem areas are highlighted on web-based reports. And enterprise management and distribution of recipes, checklists and corrective actions keeps your units current.

Serve up safety with iQuality.

Don't let unsafe food sicken your customers or damage your business.
Call 800.448.6505 and schedule a free iQuality demonstration today.

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