

Smart Monitoring Systems for Restaurants and Food Services



In a rapidly growing industry where many businesses fail in the first 3 years, why worry about food waste?

Here are a few of the struggles, concerns, and responsibilities a foodservice professional can overcome with For2Fi IoT Sensors.

- **Reduce Waste and Spoilage**
- **Save Time and Resources**
- **Protect Your Investment**
- **Increase Food Safety**
- **Extend Food Shelf Life**
- **Conform with Regulatory Compliance**
- **Become Aware of Food Storage Problems**
- **Improve Guest Experience**
- **Protect Your Reputation**
- **Monitor From Anywhere**



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Retail Food Loss and Waste



According to the United States Department of Agriculture, over 10% of all food waste in the U.S. comes from the retail sector. This equates to over 43 billion pounds of food wasted, costing over \$46.7 billion annually. A large portion of retail level food loss and waste comes from excessive of insufficient heat, inadequate storage, and storage technical malfunction.



10%

Of all food waste is at retail level



43B

Pounds of retail food is wasted every year



\$46.7B

Dollars worth of retail food is wasted every year

Source: United States Department of Agriculture - Economic Research Service

Regulations

Food safety regulations are enforced at any organization where food is stored, displayed, prepared, or cooked. These rules ensure restaurants store, prepare and serve food safely to prevent patrons from becoming sick from pathogens like bacteria. The main preventative measure is usually temperature logs to monitor the daily environmental patterns in food storage areas. These are required to be accurately recorded at set time intervals and can be audited by health inspectors should an incident occur.

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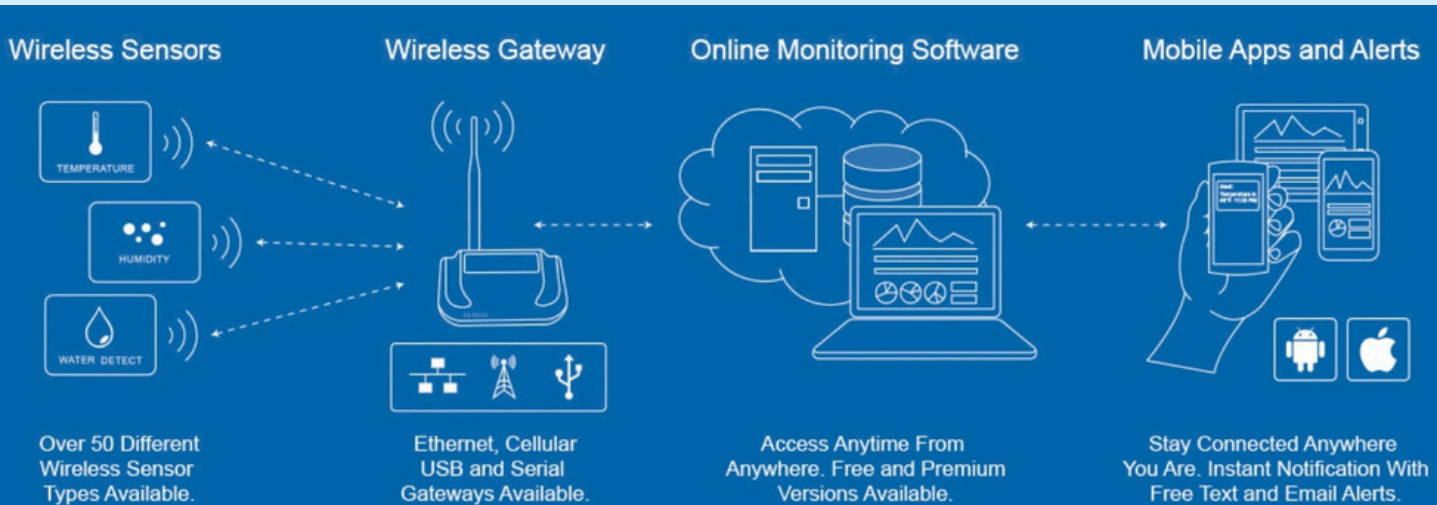
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Features and Benefits



- Easy to setup and use
- Reliable, proven technology
- Low cost
- Low power/long life
- Exceptional wireless range
- 50+ sensor types
- Scalable / Expandable (100 sensors per gateway)
- Global RF frequencies
- Cloud-based monitoring software
- Provides alerts by text message, email, or phone call
- Accessible 24/7 from anywhere
- Custom sensors available upon request



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Benefits to your business



For2Fi wireless sensors can be placed in refrigerators, food prep stations, and other storage areas to provide real-time monitoring and recording of temperature, humidity, and/or door status. These environmental conditions can be viewed in real-time on any internet enabled device. These automated systems eliminate the potential for human error in addition to saving time and money. Ensure your stock is safe, even after hours.

If the temperature where your food is stored becomes too hot or too cold, an alert will be generated and can be sent to multiple computers, mobile devices, or a local warning system to notify nearby employees.

The instant notifications allow for a fast response should something go wrong, allowing companies to save their food assets before costly spoilage occurs

About For2Fi

For2Fi provides a Managed Cradlepoint device and connectivity on all major carriers (Verizon, AT&T, T-Mobile, Bell Canada and Rogers). For2Fi's managed services alert customers when the cell signal drops so we can assure them the backup is available when needed. For2Fi also alerts customers when they hit 75%, 90% and 100% of their data plan so they never get surprised with overage charges. For2Fi can help transition them to larger plans mid-month to minimize the overage spend. And, For2Fi offers 24/7/365 support for all orders.

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