

Ball State University

Muncie, IN

Contact:

Tobey Coffman, Systems Manager

**SMART Temps Sites & Equipment**

6 dining facilities, 31 SMART Guards, 2 SMART Shields

Why did you buy the SMART Temps program?

We initially conducted a pilot program to determine if the system could improve our food safety program in the student union. The pilot was so successful we made plans to expand the program into 5 other dining facilities on campus.

How has it helped you with compliance issues?

The SMART Temp program gives us real time monitoring of our coolers and freezers. Additionally, it also gives us a documented record of all temperatures on demand for health inspection purposes. This program has become an integral part of our HACCP plan. With the SMART Shields we are now able to keep detailed temperature logs for extended periods of time without having a lot of paper stuffed in drawers. It's easily searchable as well.

What part of the program has been most valuable to you?

The SMART Shield has been a tremendous value in documenting temperatures for HACCP purposes. Additionally the SMART Guards have helped catch faulty refrigeration equipment prior to losing food on several occasions.

How has SMART Temps saved you time, money and improved product safety?

Temperature taking with the shields is significantly faster than with traditional thermometers. This has helped make labor more efficient and saves time. Also, we have saved money on product that was saved by alerts generated from the SMART Guards.

"SMART Temps is more efficient than traditional thermometers and the system has saved us money"
Tobey Coffman, Systems Manager / Ball State University