

Carlsbad Municipal Schools

Carlsbad, NM

**Contact:**

Lyman Graham, Child Nutrition Director

SMART Temps Sites & Equipment

14 Schools, 31 SMART Guards, 16 SMART Shields

Why did you buy the SMART Temps program?

I bought SMART Temps to really solve the problem of watching the walk in freezers and coolers, and food temperatures. Regarding food temperatures, most schools cook things to a temperature that is so hot that there is no moisture or taste left. With SMART Temps, I know on my computer in the office or on my phone what our food temperatures are when they are received, prepped, cooked, held and served. When I call a manager and say throw out the chicken nuggets because you over cooked them, my staff realizes that I am watching and they cannot just write something on the logs.

How has it helped you with compliance issues?

We are now taking correct temperatures. And, more importantly we are taking corrective actions when temperatures are not within range.

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

The 24/7/365 temperature monitoring of our walk in freezers and coolers during nights, weekends and holidays has given me peace of mind. Since we have implemented SMART Temps, we have had no food loss due to equipment failure.

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

SMART Temps has improved the quality of our food that we serve, and has reduced food loss due to not knowing.

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