

# Colonial School District New Castle, DE

**Contact:**

Paula Angelucci, Child Nutrition Director

**SMART Temps Sites & Equipment**

14 Schools, 35 SMART Guards, 27 SMART Shields

**Why did you buy the Smart Temps program?**

We purchased the Smart Temps system to exceed HACCP Compliance. The program is user friendly and with onsite training by our local dealer, the system was accepted well by our staff. The Smart Temps program was also economical for all of the capabilities that it offers.

**How has it helped you with compliance issues?**

The system has insured our HACCP program is in compliance with our established SOP's. Staff involvement was key which has helped our people gain a better understanding of our current Standard Operating Procedures. Another benefit for us is the ability to monitor cooking temps to ensure that staff keeps the quality and integrity of our products within district standards, also to ensure that staff is properly following all cooling procedures.

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

As a Supervisor, on-line access to each school site enables us to view daily items during the HACCP process. 24 hour Freezer/Refrigerator monitoring has saved us on numerous occasions especially during long holiday and summer breaks from having to discard large quantities of food due to equipment failure. We love the ability to go "paperless". This system gives us the ability to see our key areas in which we need to improve on for keeping cold and hot foods at the proper temp.

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

24 hours Freezer/Refrigerator monitoring for any equipment malfunctions. "We had 4 walk-in units go down at the same school at the beginning of spring break, if it were not for the Smart Temps system, we would have lost a significant amount of food and needless to say an unpleasant clean-up."

"We love the ability to go "paperless". This system gives us the ability to see our key areas in which we need to improve on for keeping cold and hot foods at the proper temp."

*Paula Angelucci, Child Nutrition Director*