

Gerald R. Ford International Airport HMSHost® Grand Rapids, MI



Contact:

Steve Jenkins, HMS HOST Partner

SMART Temps Sites & Equipment

3 Areas, 5 SMART Guards, 2 SMART Shields



Why did you buy the SMART Temps program?

At HMS HOST we turned to SMART Temps to assist us in our effort to always provide safe food for our customers. To this end SMART Temp has been an integral & valuable partner to us. We like the entire industry have had increasing HACCP standards along with higher expectations and reporting requirements. SMART Temps has been very effective in solving this in a very cost efficient manner.

How has it helped you with compliance issues?

SMART Temps is extremely knowledgeable in the area of compliance and being the industry leader they were very dependable and easy to work with all the while making sure we have proper documentation for both internal and external users.

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

The most valuable part of the program is all the money saved not only by saving food due to freezer failures; but also the reduced man hours from not having to manually record temperatures thanks to the genius of SMART Temp technology.

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

Thanks to SMART Temps we have saved thousands of dollars in what would have been food losses due to their amazing notifications when we are having equipment malfunctions. Since implementing the SMART Temps systems we have enjoyed Peace of Mind. Thank you SMART Temps!

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Steve Jenkins, Systems Manager / HMS HOST Partner*