

Hardin County Schools Elizabethtown, KY

Contact:

Mary Kuhn, Food Service Director

SMART Temps Sites & Equipment

23 Sites, 47 SMART Guards, 40 SMART Shields

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

My initial reason for buying SMART Temps Guards was to help out my managers. They would have to go in on weekends and holidays to read temperatures. The SMART Guard monitors my walk-in freezers and coolers every 15 minutes 24/7/365. Previously, the temperatures were only being read once a day. Now when I get an "ALERT" call or email I can go online and monitor the problem before involving our maintenance department. I have been able to identify several different areas of concern due to the every 15-minute reading, including freezers being turned off in order for staff to work in units and not turned back on, freezers/coolers not operating within proper temperature ranges and fluctuation of temperatures indicating compressor problems. The SMART Shield provides "hard" documented temperatures for the food being served which includes accurate documented time and temperature of foods, documentation of corrective actions taken and HACCP Documentation

How has it helped you with compliance issues?

I pray we never have to face an allegation of food borne illness. However, with SMART Temps documentation, I would feel as though we have done everything possible on our end to prevent an outbreak and we would be able to provide the documentation to prove it. My Child Nutrition Program underwent a CRE and the state department staff was impressed with the documented information the SMART Temps program provided.

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

Most valuable part of the program is the peace of mind that we have documented temperatures if ever faced with food borne illness allegations. Second, I have a very large inventory and could potentially lose a lot of money if the freezers and/or coolers went down for a period of time and I was not aware of it.

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

Over Labor Day Weekend, I had 2 freezers and 2 coolers all go down within a two-day period. If I had not gotten the alerts then I potentially could have lost a lot of inventory, which equals money. The program has saved my 22 managers the time and money it took them to read temperatures on the weekend.

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