

Seaford School District

Seaford, DE

Contact:

Patty Cunningham, Child Nutrition Director

SMART Temps Sites & Equipment

6 Schools, 39 SMART Guards, 9 SMART Shields

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

Seaford School District implemented the SMART Temps Program to optimally meet the Federal Guidelines for food safety and sanitation. The Program is also a silent monitor for all of our equipment and temperature controls.

How has it helped you with compliance issues?

The Program has educated the staff about the importance of food temperatures relevant to food safety and sanitation.

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

The corrective action component is very valuable to the staff. The SMART Shield (hand held device) alerts the staff to take corrective action. We no longer see continuous 165 degrees across the board on the temperature logs. The temperatures are accurate and, if corrective action is needed, the proper steps are taken to bring the menu items to proper temperatures.

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

SMART Temp is a significant time saving tool. The temperatures are monitored and sent to the Managers' office for review. The weekly reports show the statistics for the week; indicating those specific foods that were out of temperature range. It allows the Manager to discuss these findings with the staff. Because temperatures no longer have to be documented on paper, more temperatures are taken and recorded electronically. The program gives the staff more confidence in the fact that they are providing quality driven and safe food.

"The temperatures are accurate and, if corrective action is needed, the proper steps are taken to bring the menu items to proper temperatures."

Patty Cunningham, Food Service Director