

SATO
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SATO MANAGEMENT
FOOD SAFETY

HoReCa

Digital technology at the service of HACCP

satoeurope.com



Description of functions

Traceability



▶ Secondary CSD management

An automatic calculation of the secondary CSD is realised for each opened or manufactured product. The products to be removed will be reported every day.



▶ Control of goods receipts

When you receive your goods you must check various critical points: product temperature, supplier's CSD, condition of the package, etc.

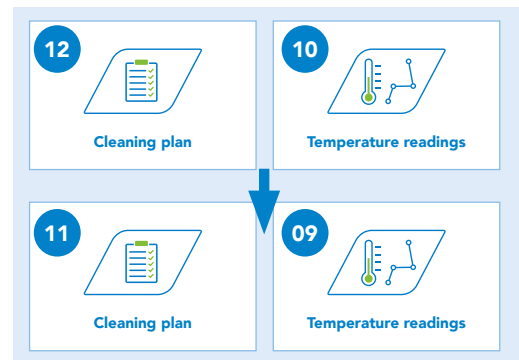
The SATO Food Safety Management solution allows you to easily carry out these actions and the smartphone or tablet provided will allow you to archive your product labels without having to physically store them.

Self-checks

Customisation of the self-checks and their frequency are parametrised in the application SATO Food Safety Management

Self-checking of working methods

Self-monitoring of working methods is presented in a format of customisable checklists with corrective action in the event of non-compliance.



▶ Cleaning self-checks

All cleaning and disinfection self-checks for all formats are directly parametrised with the associated frequencies.



▶ Temperature auto-controls

All the temperature readings are personalized according to the specificities of your kitchen. A scale of regulatory values is set to warn the employee of any deviation to warn the employee of any deviation. **The temperature readings are manual or automated with sensors.**



▶ Oil self-checks

All of the oil self-checks are directly parametrised with the associated frequencies. Alert management is fully customisable.



A new 2-in-1 business solution

integrating a SATO touch printer and a HACCP application that adapts to your needs!

SATO Food Safety Management helps you easily manage your HACCP process by digitising your Sanitary Control Plan (SCP), saving you time and eliminating voluminous paperwork.

This solution developed and used by chefs adapts to your restaurant's needs.



Advantages of the solution

- 2in1** The only 2-in-1 solution on the market, dematerialised management of your HACCP approach and the printing of your secondary CSD and INCO labels
-  Reinforced mobile equipment allowing you to move around the restaurant and take photos of your receptions (shock-resistant and waterproof)
-  Regulatory compliance for optimal product traceability
-  Time saving
-  Significant reduction of losses and elimination of obsolete product
-  Digitalisation and optimisation of processes
-  Paperless and easy to use

A simple interface that adapts to your needs

Users recognise its ease of use, which contributes to the success of the solution in the market.

SATO Food Safety Management is available 24 hours a day, 7 days a week



Digitalisation is not an option, but a necessity for a sustainable business

About SATO

SATO is a leading global provider of Auto-ID solutions that connect people, goods and information.

We serve a diverse range of customers to deliver end-to-end solutions that streamline operations, empower workforces and help customers reduce their environmental impact.

For more information, please contact your local branch



Discover the solution and test your ROI!