

# The Past, Present, & Future of Digital Food Safety





## Past Food Safety Management

Be sure. **testo**

[illegible]

15872628  
15859 01-15-2008  
use 6268

Print of:  
9/16/14  
9/16/14

Manager Verification  
Signature: *[Signature]*  
Date: 9/16/14

Date Verified:  
Initials: *[Signature]*

## TCS® FOOD RECEIVING LOG

(MONITORING OF RECEIPTS OF ASSURANCE TCS®)

**TEMPERATURE VERIFICATION** - Temperature used to record temperature on this log must be fluid temperature. Thermometer must be calibrated and used according to the instructions. If the thermometer is not calibrated, it is unusable. Do not use.

Thermometer ID #: *921214*

Signature for ID verification:  
*[Signature]*

Thermometer ID #: *921214*

Signature for ID verification:  
*[Signature]*

DATE	TIME	VENDOR	PRODUCT NAME	TEMP	EXP DATE	ACTION	INITIALS
9/16/14	11:00	Speco	chicken wings	38°	9/16/14	✓	CS
			chicken white	38°	9/16/14	✓	CS
			chicken drum	38°	9/16/14	✓	CS
			chicken breast	38°	9/16/14	✓	CS
			chicken legs	38°	9/16/14	✓	CS
9/16/14	2:00	Speco	chicken	35°	9/16/14	✓	CS
			Speco	35°	9/16/14	✓	CS
			chicken	35°	9/16/14	✓	CS
			chicken	35°	9/16/14	✓	CS
			chicken	35°	9/16/14	✓	CS
			chicken	35°	9/16/14	✓	CS
9/16/14	8:45	Speco	chicken thighs	38°	9/16/14	✓	CS

\*Note: TCS® means a food that is temperature controlled for safety, previously referred to as a TCS or potentially hazardous food. Only use a TCS® label if a display is maintained at 41°F or below, or if a potentially hazardous food is frozen at 0°F or below.

Notes area for the log supervisor and/or the shipper and consignee to use.

Signature of the log supervisor: \_\_\_\_\_ Date: \_\_\_\_\_

Signature of the shipper: \_\_\_\_\_ Date: \_\_\_\_\_

Signature of the consignee: \_\_\_\_\_ Date: \_\_\_\_\_

[illegible][illegible]

**DAILY 3-COMPARTMENT SINK**  
 REQUIRED: DAILY DISINFECTANT CONCENTRATION (PPM) OF THE RESIDUE OF A 3-COMPARTMENT SINK

Unit Identification: 6243  
 Date: 2/24/2014  
 Sanitizer Verification: (ppm) 115.2  
 Temperature Verification: (°F) 118.2

**Sanitizer PPM**  
 MAXIMUM 100 PPM  
 MINIMUM 50 PPM

**Temperature**  
 MAXIMUM 120°F  
 MINIMUM 100°F

**Sanitizer**  
 ID: 115.2  
 Temp: 118.2

**Sanitizer Log**

DATE	TIME	SANITIZER PPM	TEMP	ITEMS
2-1	6:10	115.2	118.2	115.2
2-2	6:10	115.2	118.2	115.2
2-3	6:15	115.2	118.2	115.2
2-6	6:20	115.2	118.2	115.2
2-7	6:10	115.2	118.2	115.2
2-8	6:10	115.2	118.2	115.2
2-9	6:10	115.2	118.2	115.2

**INITIALS**  
 115.2  
 118.2  
 115.2  
 115.2  
 115.2  
 115.2  
 115.2

**CORRECTIVE ACTION**  
 (If sanitizer concentration or temperature is not within the required range, corrective action must be taken.)

**Final note to the Sanitation staff for disinfectant and sanitizer solution:**  
 Consult the manufacturer's label for the correct dilution and use of the disinfectant and sanitizer solution.

**University of Wisconsin-Madison**  
 Division of Environmental Health and Safety  
 480 Lincoln Drive, Room 100  
 Madison, WI 53706-1000  
 Phone: 608/262-3333  
 Fax: 608/262-3334  
 Email: envhse@wisc.edu

**Sanitizer Log**

DATE	TIME	SANITIZER PPM	TEMP	ITEMS
2-1	6:10	115.2	118.2	115.2
2-2	6:10	115.2	118.2	115.2
2-3	6:15	115.2	118.2	115.2
2-6	6:20	115.2	118.2	115.2
2-7	6:10	115.2	118.2	115.2
2-8	6:10	115.2	118.2	115.2
2-9	6:10	115.2	118.2	115.2

**INITIALS**  
 115.2  
 118.2  
 115.2  
 115.2  
 115.2  
 115.2  
 115.2

**CORRECTIVE ACTION**  
 (If sanitizer concentration or temperature is not within the required range, corrective action must be taken.)

**Final note to the Sanitation staff for disinfectant and sanitizer solution:**  
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**SINK TITER PPM LOG**  
MONITORING OF S. CONTAMINATION

**COMBINATION ACTION**

☐ No action  
☐ Disinfect  
☐ Investigate  
☐ Report

**INITIALS**

5.5
5.5
5.5
5.5
5.5
5.5

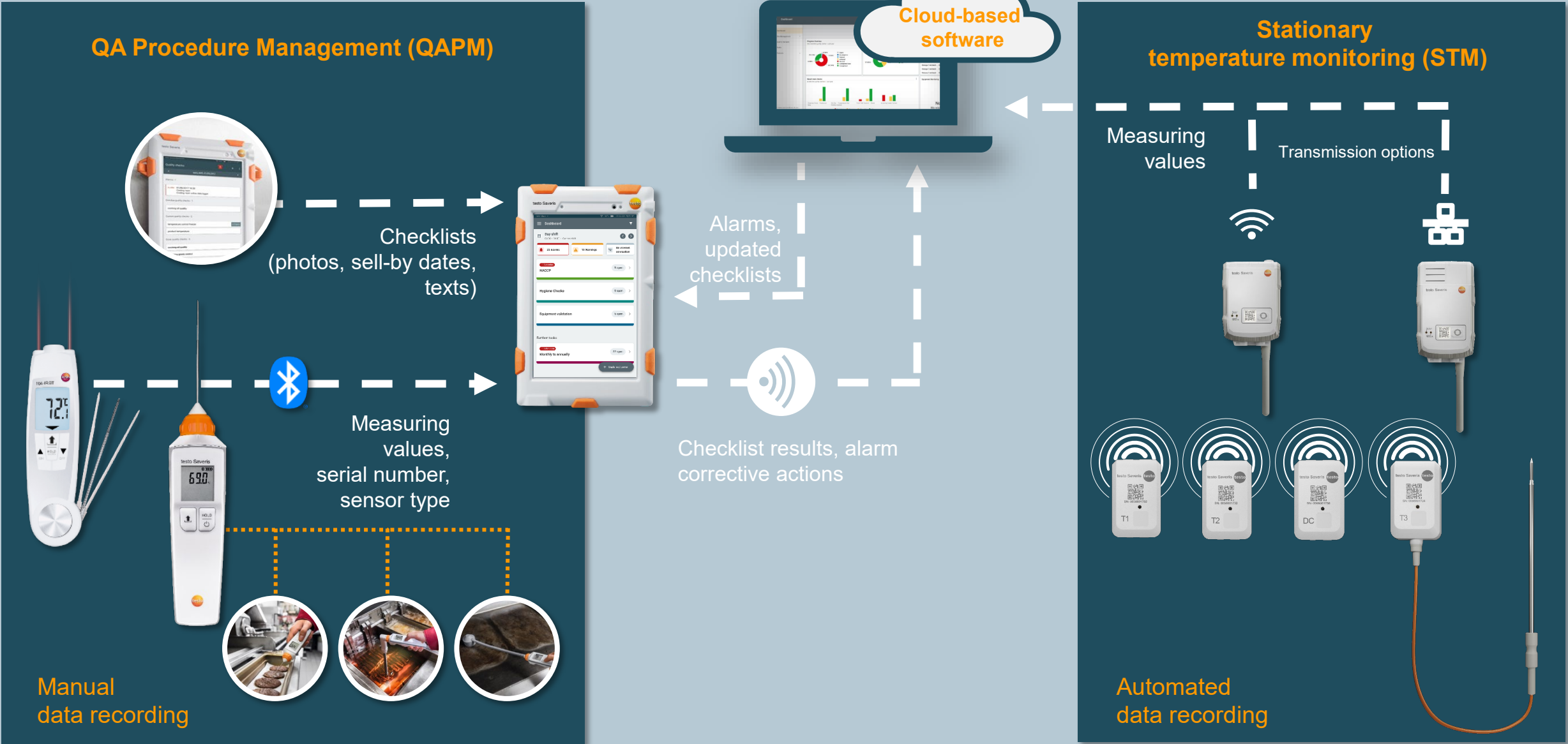
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Present Food Safety Management: **SMART HARDWARE**







Present Food Safety Management: **PRACTICLE EXAMPLE**



## Key Areas of Focus:

- Kitchens need to be digital ecosystems enabled by sensors connecting **all** aspects of operations
  - *Production/preparation equipment, refrigeration, storage areas, transportation vehicles, cleaning/sanitizing, pest control*
  - *Smart sensors capable of learning and adjusting to self optimize*
- Food Safety/Quality as a daily operating efficiency metric that aligns to operational KPI's
  - *All equipment connected by OEM and/or Aftermarket smart sensors and self reporting/monitoring*
  - *Predictive maintenance based on data*
  - *Food waste monitoring/measurement turned into \$\$\$ saved*
- Computer vision technology
  - *Poised to drastically improve operational efficiency and compliance*
  - *Leverage noninvasive software-based monitoring of critical process and procedures for deviations*
  - *Ability to train models to eliminate employees from having to complete checklists*
  - *Capable of monitoring various production processes simultaneously*

