

LOGSAFE

Automating Food Safety

In the food industry, food safety is always a top priority. With greater business pressure to save time, save money, and grow profits, automated tools are a great way to simplify food safety in an affordable way.

LogSafe Compliance has developed a simple solution that digitally automates food temperature monitoring, slicer sanitization, and illness logging processes. This automation helps businesses ensure compliance with FSMA requirements and improve food safety and quality.

UNFI's partnership with LogSafe makes three key services immediately available to our Retailers:

Food Temperature Log:

Electronically captures hot & cold-holding and hot-cooking temperatures, utilizing an Android tablet and electronic temperature probe.

Key benefits:

- Flags items that measure outside of acceptable temperature ranges and requires corrective action to be documented and taken
- Provides easy-to-read alerts to remind employees to log temperatures
- Easy-to-read and understand logs that can be accessed on any internet-connected device
- Eliminates manual paper logging of data, which can be lost or destroyed
- Reduces human error and provides consistent record keeping
- Alerts management immediately by email when an item is being held out-of-range at an unsafe temperature
- Allows management team to monitor compliance remotely in single and multi-store environments
- Notifies management daily by email when temperature logs are not being completed
- Assists in promptly identifying equipment failures or needed adjustments to reach optimal equipment levels
- Configures by equipment type/location and specific items

STORE OPERATIONS



WHY CHOOSE UNFI?

- Preferred pricing available only to UNFI customers
- Developed by a retailer with 30+ years of experience operating supermarkets who understands:
 - The challenges of today's workforce
 - The importance of a process that can be quickly trained and easily executed
 - The variety of skill levels and comfort with technology at the store level
- Low cost of entry with monthly subscription-based services.
- Centralized reporting available to monitor by company, region, or store.



LOGSAFE

Slicer Sanitization Log:

Electronically tracks slicer sanitization activities, utilizing an Android tablet.

Key features include:

- Audible alerts to team when sanitization is required
- Application is configurable by equipment type/location

Employee Illness Case Log:

- Electronically tracks employee illnesses via a website link

System functionality:

- Includes built-in OSHA illness logs, with easy input interface and secure data storage
- Prompts manager to report to the proper agency if diagnosed with specific illness

Additional Benefits:

- Automation improves efficiency which can result in labor savings
- Simple weekly billing via the Retailer Statement
- Additional modules & features available in the future

How do I get started?

- Request a demo from your Retail Technology Consultant
- Retailer signs the Retailer Service Agreement
- LogSafe works directly with retailer on setup, shipping, & handling of the tablet and temperature probe
- Retailer reviews the training materials and gets started



[SIGN UP FOR MORE INFORMATION](#)

Subject to credit approval. Some services may not be available in international markets.

Contact Information: PSsales@UNFI.com

To view a comprehensive list of our services, visit Services.UNFI.com or [view our brochure](#).

STORE OPERATIONS

TESTIMONIALS

“ We love the LogSafe application. It is so easy to use. Not only do our employees love it, our inspector loves it as well. The time it saves us is much more valuable than the low monthly fee we pay. ”

Chris Quisberg
S&R Quisberg

“ We want to ensure we are serving the public SAFE food. With LogSafe we take temps several times a day on both hot and cold items and they get recorded automatically. If there's ever a safety concern, it gets corrected on the spot, Food safety is our number one concern and LogSafe is a great tool to help keep us on task. ”

Sandy Kraft
Teals Markets

UNFI 
PROFESSIONAL SERVICES