SATO
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SATO
MANAGEMENT
FOOD SAFETY

Digital solution for food safety

HoReCa

satoeurope.com

Lilian CHARLES
Best Worker in France

2-in-1 solution developed thanks to his unique food safety expertise. Peace of mind guaranteed!

Descriptions of features

▶ Traceability

Saving your traceability labels is made easier with photo capture.

▶ Receiving control

Various critical points must be checked upon receipt of goods: product temperature, supplier use-by dates, package condition, etc. Archive your product labels by taking photos of them without the need to store them physically.

▶ Label printing

The application provides you with the possibility of printing out your finished product labels, secondary use-by date labels, or simple labels.
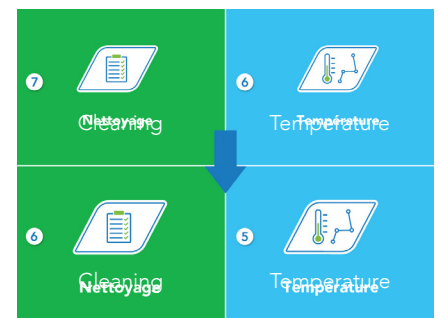
Auto-controls

Thanks to the SATO Food Safety Management solution, you can customise the auto-control settings and their frequencies to suit your activities.

Working method auto-controls

Working method auto-control is presented as a series of checklists that can be customised with corrective actions if any non-conformities are detected.
Plan all the tasks to be carried out for each workstation and increase your efficiency.

▶ Cleaning auto-controls

The cleaning plan auto-controls are configured with their associated frequencies.

▶ Temperature auto-controls

Temperature readings are customised according to your kitchen's specifics. A regulatory value scale is configured to alert employees to any deviations. The temperature readings are either manual or automated with sensors.

▶ Oil auto-controls

The oil auto-controls are configured with their associated frequencies.

Rights management

The application provides several profiles with different information access levels: user, administrator, and supervisor.

Supervision

The SATO Food Safety Management back office lets you access each site's data remotely. Identify the points you need to keep an eye on easily with the supervision screen. Email alert configuration is also available.

History

Your data archiving is automated in real time and available immediately.

A new 2-in-1 business solution

SATO Food Safety Management allows you to:
▸ **Digitise your Sanitary Control Plan**
▸ **Print your secondary use-by date and INCO labels**

Advantages of the solution
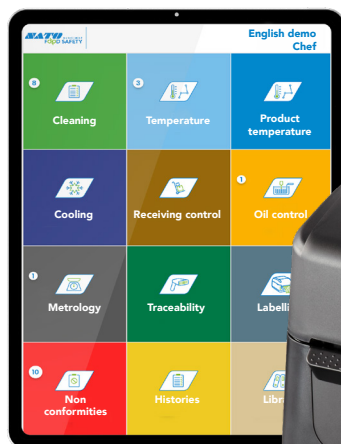
- Significant time-savings
- A vital tool to make your daily activities easier
- Simple to use
- Guaranteed compliance with 100% Made in France development

▸ **A simple interface which adapts to your needs**

Users love how simple the solution is to use, which is why it is such a success on the market.

▸ **SATO Food Safety Management is accessible 24/7**

▸ **Take your organisation's specific features into account**

Our solution is built on the platform's configuration flexibility, which enables us to get to grips with a group's organisational complexities.

The application is customisable and multilingual.

Digitisation, an ally for your daily activities

About SATO

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

It serves a diverse range of customers delivering end-to-end solutions that streamline operations, empower workforces and help customers reduce their environmental impact.

For more information, please contact your local SATO office

03 20 62 96 40

info@sato-global.com

Visit our website

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satoeurope.com