

**COMING  
SOON**

Managing your food safety and HACCP plan can be overwhelming, especially when record keeping involves pen and paper. Combined with staff turnover remaining at all-time highs, operators everywhere are seeking ways to automate operations with technology.

Introducing the newest additions to the DayMark Kitchen Automation suite of products, **MenuChex<sup>TM</sup>**, featuring task lists and line checks and our exclusive new **REV716<sup>TM</sup>** Digital Thermometer.

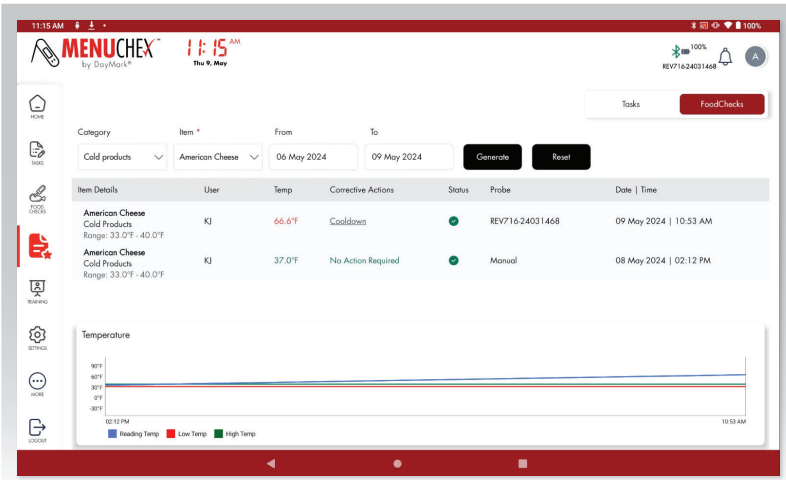
- **Alerts:** When a food temperature is out of range, an alert requiring user action is displayed. This feature forces the user to select the appropriate corrective action before moving on to the next item.
- **Reports:** Real-time reports to track store performance and compliance. Staff members can view their location's performance and non-compliances.
- **Training:** Upload training materials such as standard operating procedures and video tutorials in one central location, giving staff a comprehensive resource for learning.
- **Support:** We'll be with you all the way, from initial set-up to implementation and beyond. Our Concierge Services Team will get you started, and our Technical Support Team is available 24/7.

THE DIFFERENCE IS NIGHT AND DAY.<sup>TM</sup>

## Line Checks

Food safety compliance is not an option, it's a requirement for food service operators. Digital record keeping helps operators remain compliant while saving valuable time and resources.

- **User friendly:** Intuitive interface is easy to learn and navigate.
- **Increased Efficiencies:** Workflows can be created to make line checks faster and easier.
- **Corrective Actions:** When a food temperature is out of range, an customizable alert requiring user action is displayed.



## REV716™ Bluetooth Thermometer

The REV716™, digital Bluetooth thermometer is designed to meet the rigorous requirements of back of house operations when used with the MenuChex application.

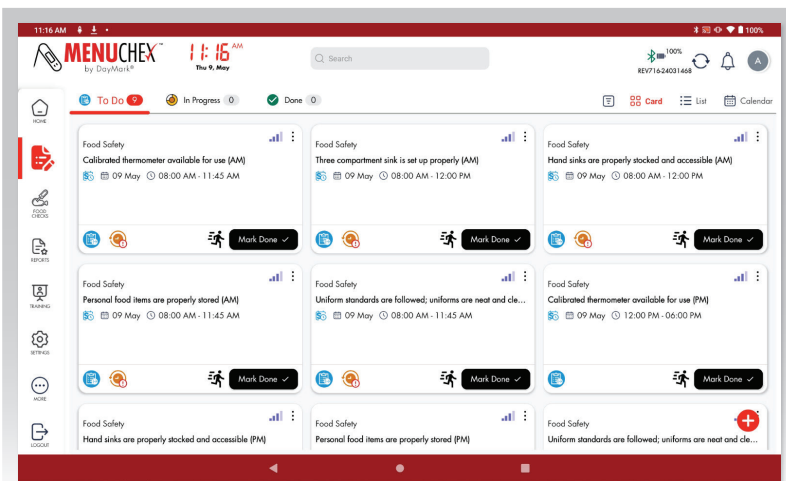
- **Precise and accurate measurements:** Records temperatures and sends directly to the MenuChex™ app via Bluetooth. Alerts are generated when temperature is out of range.
- **Convenient & Portable:** Easy to read LCD Display, Built-in magnet for easy storage, and Folding Type K Thermocouple Probe for quick temperature readings.



## Task Management

Set-up, organize and maintain daily, weekly, and monthly tasks and checklists for line checks, cooking, cleaning, and other operational activities in the MenuCommand® portal. Staff members see the Line Checks module in the MenuChex app to complete or create new tasks directly from the app. User friendly and intuitive interface makes task completion and compliance a breeze.

- **Customized to your needs:** Assign priority levels and categories to tasks
- **Multiple viewing options from the app:** List view, Card view, Filter by status, Change the sorting method
- **Additional control at the task level:** View additional info about the task; attach notes and photos; and escalate issues to management



If you have questions or experience issues please contact the Technical Support Team at

**877-620-8878**

**techsupport@daymarksafety.com**

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