

Stratosfy's equipment operations platform for Quick Service Restaurants

Lowering food costs by proactively detecting unexpected inventory loss.

Pita Pit's franchisee, integrated Stratosfy's platform to remotely monitor refrigeration equipment 24x7, leading to reduction in manual monitoring costs. The franchisee proactively avoided unexpected inventory loss and costly product spoilage with real-time notifications and actionable incidents as well.

The Problem

Manmeet, the franchise owner and operations head of Pita Pit operations must store a significant amount of perishables at the correct temperature range, and respond promptly to an equipment failure. The operations team holds the responsibility to perform temperature logging for daily food safety logs. Being a busy food service operation, Manual temperature logging was time consuming and was consuming 1 hour of labor time per day which could have been spent on serving customers. Also, the operations supervisor has to inspect temperature logs for any errors.

The Pita Pit Franchisee partnered with stratosfy, to address the following key challenges:

- Manual temperature logging for daily food safety logs was error-prone and consumed 1hr time labor time per days.
- A supervisor has to spend 10 mins inspecting temperature logs after each temperature logging exercise and has to ask staff to retake erroneous temperatures.



PitaPit's Multi-Unit Franchisee Owner, Manmeet Bhullar Leverages Stratosfy's Equipment Operations Platform For Automated Temperature Monitoring Of All Refrigeration Equipment.



The Solutions

Pita Pit operates different types of fridges and freezers, each of which needs to operate to the high standards set by the corporate office.

Many of the food products that Pita Pit serves are temperature-sensitive and require tight controls around the storage of these food products. During storage, perishable foods need to be kept out of the danger zone temperature range of 4°C - 60°C (40°F - 140°F). This ensures consistent quality in the wide variety of foods that the quick service restaurant brand serves, prevents foodborne illness, and reduces food waste.

Before adopting Stratosfy's platform, operations workforce at Pita Pit was required to manually log the temperature of each refrigeration equipment three times a day by measuring through a digital thermometer. These manual measurements were recorded on paper logs. After the workforce gathered such temperatures, operations leaders needed to go over those measurements and spend time verifying those measurements. This type of monitoring was prone to errors.

With Stratosfy's platform consisting of sensors, cloud-based software, a web dashboard, and a mobile app, Pita Pit Franchise could completely automate temperature logging practices through a precise solution that generates temperature reports and also eliminates the requirement to supervise temperature readings.

Stratosfy's sensor devices were deployed to monitor refrigeration equipment such as walk-in freezers and coolers. Two Stratosfy gateway devices were used to connect this equipment to Stratosfy's cloud platform. Three operations leaders are using the Stratosfy web dashboard and mobile app to monitor this equipment. Overall, Four members of the workforce are using the platform and eliminating manual monitoring of equipment temperatures.

Pita Pit's daily food safety logs are filled with temperature data generated by Stratosfy's platform.

The Results

Now that Pita Pit Franchisee has an automated equipment monitoring system to verify the operating temperature range of their fridges and freezers, operations leaders at the food service operation have achieved following results in equipment operations that were not previously possible:

- Eliminated missed and error-prone manual temperature readings with 24/7 automated monitoring of all refrigeration equipmen.
- Saved 7200 CAD annually in labor costs for taking temperature readings of 8 refrigeration equipment 3 times in a day
- Saved 3000 CAD annually in Supervision costs for inspecting temperature logs and possible retaking of temperature readings.

Manmeet, Multi-Unit Franchise owner,

Pita Pit Canada.

"I have been in the food services operations industry for the past 25+ years. Daily food safety logs directly reflect the quality of our food and having accurate temperature logs is the key to our business. I was looking for an end-to-end solution that would eliminate manual temperature monitoring and have my staff and I spend the same time and energy on serving our customers.

The choice was simple. Stratosfy's system met all of my requirements for an end-to-end refrigeration equipment monitoring solution. Stratosfy's customer support was world-class and helped us to onboard our team onto the platform in no time. The web dashboard and mobile app are simple and easy to use. Scheduled temperature reports that I receive every day give me a facility to ensure my refrigeration equipment, and therefore all my food inventory is in the right storage temperature ranges."