

Stratosfy's equipment monitoring platform for Pizza Chains

Streamline Operations with Automated Temperature Monitoring

Optza Group, led by owner Justin Lemieux, operates three Domino's Pizza locations in Ottawa: Wellington Street, Bank Street, and Carling Avenue. Each store faced the critical challenge of ensuring consistent food safety and operational efficiency while managing refrigeration equipment across multiple locations. Manual temperature monitoring was labor-intensive, error-prone, and a source of stress for store managers.

Stratosfy provided the solution: a robust, automated temperature monitoring system that transformed refrigeration management at all three locations.

Challenges

- **Manual Monitoring Burden:** Store managers Jessey, Brijesh, and Yash spent valuable time on daily temperature checks, distracting from other operational priorities.
- **Risk of Non-Compliance:** The potential for missed checks or inaccurate logs posed a threat to food safety standards.
- **Lack of Real-time Visibility:** Managers needed help to track refrigeration performance remotely, particularly during off-hours.
- **Operational Inefficiency:** Manual processes were inefficient, leading to higher labor costs and increased stress.

The Stratosfy Solution

Stratosfy implemented an automated temperature monitoring system at all three locations, precisely addressing Optza Group's pain points.

1. Real-time Monitoring and Alerts:

- The system provided live temperature tracking for refrigeration units, accessible 24/7 via a user-friendly platform.
- Instant alerts notified managers and Justin Lemieux of any temperature deviations, enabling swift action to prevent spoilage.

2. Simplified Compliance:

- Automated logging eliminated the need for manual record-keeping, ensuring accurate and consistent reports for food safety audits.

3. Ease of Use:

- The intuitive interface allowed Jessey, Brijesh, and Yash to quickly adapt to the system, requiring minimal training.
- Mobile and desktop access ensured convenience for on-the-go monitoring.

4. Dedicated Support:

- Stratosfy's team provided seamless onboarding, ongoing support, and proactive maintenance to ensure optimal performance.



Results



Improved Customer Satisfaction

- Consistently high-quality ingredients contributed to an excellent customer experience, reinforcing Domino's reputation for quality.



Peace of Mind for Leadership

- Justin Lemieux gained confidence knowing all stores were equipped with reliable monitoring systems, reducing his need for hands-on oversight.



Operational Efficiency

- Jessey, Brijesh, and Yash experienced significant time savings, freeing them to focus on core responsibilities.
- Labor costs associated with manual checks were reduced.



Enhanced Food Safety

- Automated monitoring ensured temperature stability, safeguarding the quality and safety of stored ingredients.
- Compliance reports were readily available, reducing stress during health inspections.



Yash (Store Manager, Carling Avenue)

"Stratosfy's support team has been outstanding. They helped us set everything up and are always there when we have questions. This system has truly streamlined our operations and given me peace of mind during busy shifts."



Justin Lemieux (Owner, Optza Group)

Justin Lemieux (Owner, Optza Group): "Stratosfy's automated temperature monitoring system has been a game-changer for our Domino's locations. It's taken the guesswork and stress out of refrigeration management. I can now focus on scaling the business, knowing that food safety and compliance are always under control."



Brijesh (Store Manager, Bank Street)

"The ease of use is incredible. I was able to get the hang of the platform within minutes. It's saving me so much time and effort, and our compliance reports are always accurate and ready."



Jessey (Store Manager, Wellington Street)

"With Stratosfy, I no longer spend hours double-checking temperature logs. The system's alerts ensure I'm immediately informed of any issues, so I can act quickly and keep things running smoothly."