



## REAL-TIME COMPLIANCE

Too many foodservice brands operate without a comprehensive temperature monitoring and HACCP compliance system. As a result, they're putting guests at risk every day. They're also forfeiting a major opportunity to keep staff accountable, reduce food waste, and maintain brand integrity. ComplianceMate is an automated food safety monitoring technology that ensures operations are compliant and safe with every meal they serve.

The ComplianceMate system:

- Captures reliable temperature data
- Eliminates human error from compliance checklists
- Ensures compliance with all HACCP and internal standards
- Sends real-time notifications when temperatures are out of spec
- Provides time-stamped temperature data from coolers or equipment at any location, any time
- Ensures employee accountability

**For additional information about the CSM-Compliance Mate program please contact us at:**  
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