



Equipment
Status



HACCP
Checklists



Humidity



Door Activity



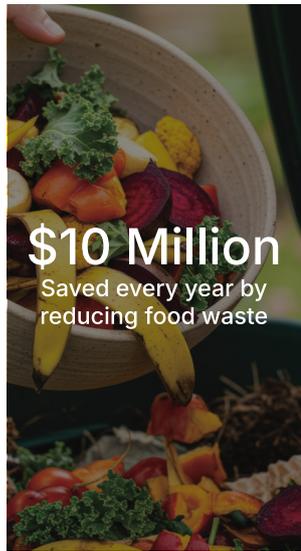
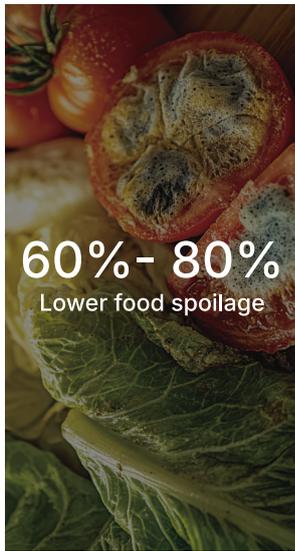
Temperature



plumsense

Food Safety Monitoring &
Compliance for Complete
Peace of Mind.

The Plumsense Effect



Instead of drowning in data or chasing compliance, Plumsense delivers calm clarity and cost efficiency. It's a smart unified platform that gives teams a 360° view of operations, enabling smarter decisions, safer outcomes, and true peace of mind.

Delivering Peace of Mind with Precision

Easy Setup

Plug-and-use wireless sensors with NIST calibration ensure accuracy, long battery life, and minimal maintenance.

Simple Dashboard

An intuitive dashboard shows sensor health, status, alerts in real time and repeat offenders.

Smart Alerts

Get escalation paths and corrective suggestions, not just numbers on a screen.

Complete Control

Manage devices, track tasks, and enforce food safety protocols.

Universal Access

Remote access, mobile monitoring, and updates mean you stay in control from anywhere.

Effortless Compliance

Operators can easily comply with HACCP, FDA, FSMA, and local health department regulations.



Thoughtful Features

- Plug-and-play hardware with quick deployment and minimal IT effort.
- 24/7 real-time visibility into assets and environments.
- Automated notifications via email, text, or push with escalation paths and corrective actions.
- Supports CFR 21 Chapter 11 compliance.
- iOS and Android apps keep you connected and in control anywhere, anytime.
- Choose from out-of-the-box templates or customized reports to match your needs.
- Scalable solutions with SSO support for multi-location operations.
- Long-life sensors and minimal maintenance. Lower total cost of ownership.
- 24/7 customer service ensures uninterrupted peace of mind.

Robust Hardware

- 1 Food-grade temperature probes designed for precise cook-chill monitoring.
- 2 TempTag LoRa (900 MHz) wireless sensors/loggers for reliable and scalable cold chain monitoring.
- 3 Compatibility with BLE thermometers for HACCP.
- 4 Gateways support - Ethernet, Wi-Fi, and Cellular.
- 5 Long battery life with minimal maintenance.



Intuitive Software



Empowers Quality Assurance teams with actionable insights.



Automates operating procedures, and food safety standards across every location.



Improves staff productivity and ensures compliance.

Who We Serve



National & Global Restaurant Brands



Corporate Dining Facilities



Hospitals & Healthcare Food Services



Sports & Entertainment Venues



K-12 Schools & Universities



Supermarkets & Grocery Chains



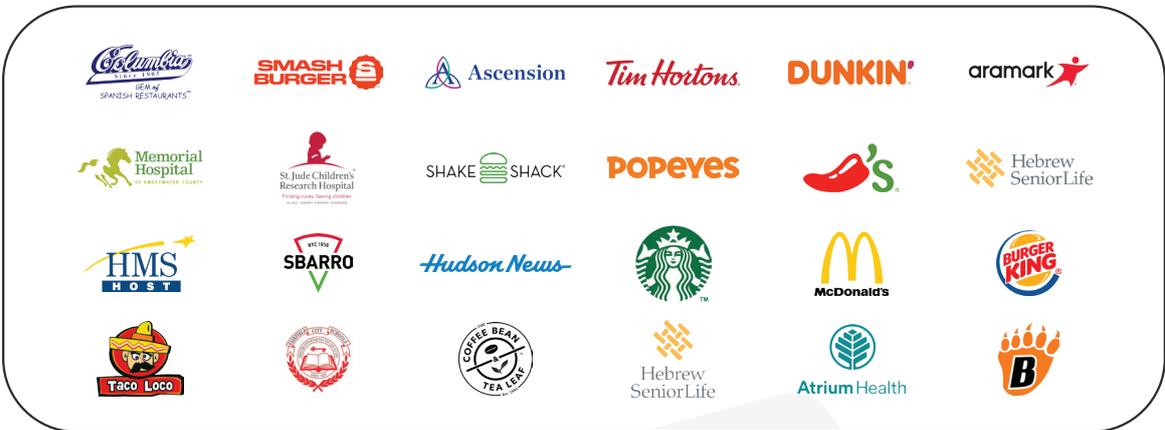
Cruise Lines & Marine Catering



Senior Living Communities



plumsense Trusted by the Best



Plumsense handles complete food safety, compliance, and operations, so you can spend less time managing and more time delighting your guests.

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