

Say goodbye to all that paperwork and keep compliance with total peace of mind.







- Streamline HACCP Audits
- Save Time & Money
- **Eliminate Paperwork**

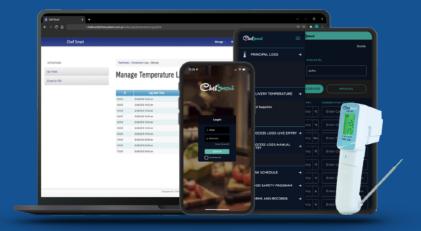
Commercial Kitchens - Cafes - Restaurants - Petrol Stations

"Stop feeling overwhelmed and let ChefSmart help you take control of your food safety requirements"





ChefSmart simplifies food safety. Our system streamlines HACCP plans and temperature logs, reducing errors and freeing up time for your team. All data is securely stored on Amazon servers for up to 7 years for easy access for compliance. Let ChefSmart handle the food safety details so you can focus on what matters most.





#### **ChefSmart Features**

- Principle Logs
- Delivery Logs
- Process Logs

- Easy Reports

- Forms & Records
- Photos Stored
- ☑ Data Storage
- ☑ Bluetooth Hardware (Optional)

# **Choose Your Plan And Start Your Free 30-Day Trial**

### Annual \$34/month

Billed annually

**Start Your Free Trial** 

Unlimited Users
Temperature Checks
Incoming Delivery Checks
Cleaning Schedules
Process Logs
HACCP Program sign offs
Forms and Records
Secure Data Storage
App iPhone or iPad
Remote access
Export files to CSV

### Monthly \$40 /month

**Start Your Free Trial** 

Unlimited Users
Temperature Checks
Incoming Delivery Checks
Cleaning Schedules
Process Logs
HACCP Program sign offs
Forms and Records
Secure Data Storage
App iPhone or iPad
Remote access
Export files to CSV



- ✓ Use the ChefSmart IR100 for quick & accurate readings that links directly to your iPad via Bluetooth.
- Your logs are stored using AWS Cloud Storage Technology (Amazon) for 7 years giving you total peace of mind.
- Monitor your records from any iPad, Phone or Computer so your staff know exactly what has and has not been logged.

#### Fast accurate readings every time.



By eliminating paper logs, ChefSmart ensures that food safety regulations are met with ease, giving you peace of mind.





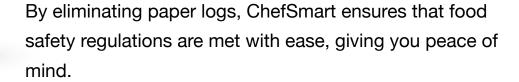
At ChefSmart, we understand the vital importance of maintaining food safety.



Traditional methods of recording temperature logs and managing HACCP control plans can be time-consuming and prone to error.



This is why ChefSmart offers a solution. Our innovative food management system streamlines these tasks, reducing the risk of human error and freeing up valuable time and resources for you and your team.





Furthermore, all data is securely stored on Amazon servers for up to 7 years, providing reliable and accessible records for reference and compliance purposes.

## Finally, a digital food safety system that's so easy to use.



Join other Chefs, Cafes and Restaurants who are actively using ChefSmart to easily gain control of their Food Safety Plans.

### Try ChefSmart For Free!



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