KAY

⊘KAY®
PROTECT™

ECOLAB®
Everywhere it Matters™

Food Safety. Savings. Simplified.

WHAT IF
YOU COULD...

- IMPROVE checklist compliance and accuracy

- REDUCE time spent managing compliance

- RECEIVE alerts of issues before they become problems

- ELIMINATE manual checklists and record keeping

- Do all this WHILE IMPROVING your kitchen efficiency

Technology + People = OKAY® PROTECT™
Food Safety. Savings. Simplified.

BUILT FOR YOU.
BY THOSE WHO KNOW QSR.

Solely focused on serving the QSR market, we understand consistent execution is critical to your operation. With consumer preferences forcing risk into the kitchen, you need protection that does not increase process complexity. As you protect your customers, we are here to protect you. Introducing KAY® PROTECT™, delivering food safety and savings in the simplified way that a QSR environment requires.
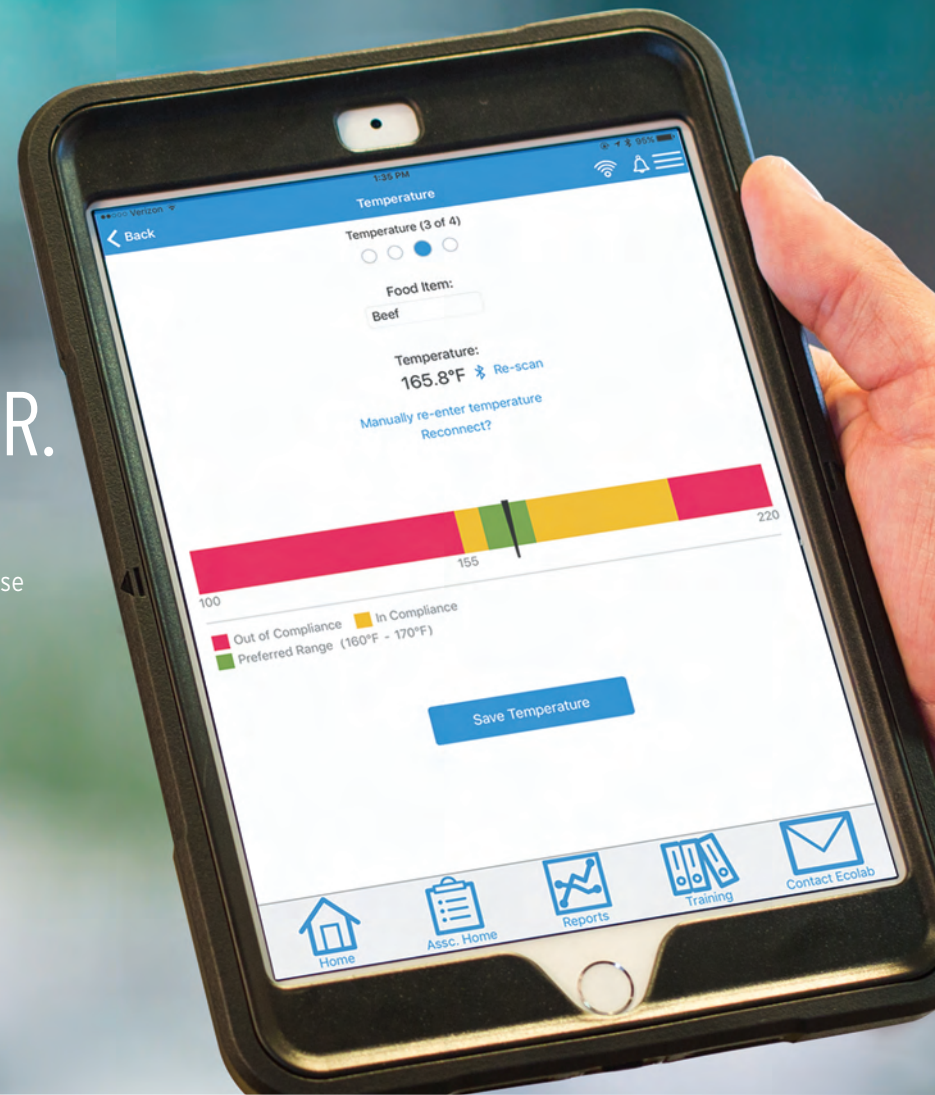
FOOD SAFETY
· Improving checklist compliance
· Improving checklist accuracy

SAVINGS
· Less restaurant time to complete checklists
· Less management time to oversee checklists

SIMPLIFIED
· Easy-to-use
· Intuitive reporting to simplify management
· Auto-managed organizational hierarchy
· Take action with regular restaurant training

INTRODUCING KAY® PROTECT™

Leveraging technology to simplify operations and management oversight, KAY PROTECT uniquely incorporates personal service to help take action and drive improvement across your food safety program.

Digital checklists ▼

Remote temperature management ▼

AUTOMATING OPERATIONS

- Digital food safety checklists
- Wireless handheld thermometer integration
- Integrated remote temperature management

SIMPLIFYING MANAGEMENT

- Dynamic dashboard reporting
- Push notifications and alerts
- Hierarchy management
- Managed calibration of remote temperature devices

TAKING ACTION

- Analyzing patterns and trends
- Establishing program improvement priorities
- Tailored service to drive execution of priorities

Dynamic digital dashboards ▼

Built to quickly understand patterns and trends, the dynamic KAY PROTECT dashboards allow easy identification of program improvement opportunities.
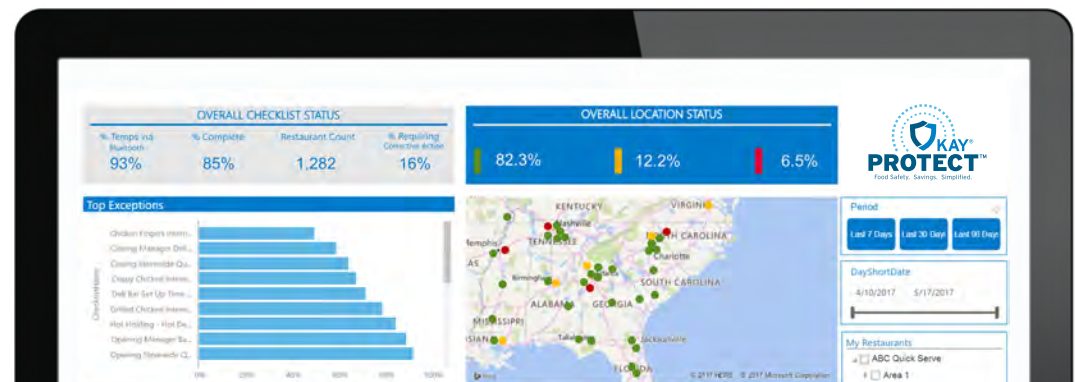
- Intuitive graphics for fast and easy review
- Real-time compliance status visibility
- Exception-based summaries simplify prioritization
- Easy ability to change and compare trends across time periods and levels of your organization
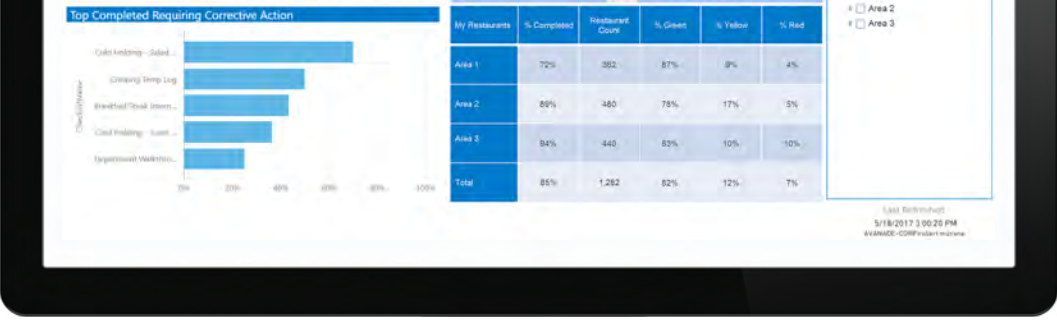
THE KAY PROTECT DIFFERENCE

Leveraging technology to more easily monitor food safety risk, KAY PROTECT further offers a unique combination of data collection, analysis, and service action providing a complete program built to go beyond monitoring food safety risk.

KAY PROTECT is built to minimize food safety risk.

Data Collection
- In-person restaurant installation and training
- Easy access and visibility into program usage
- Ongoing personal teaching and training during Value Visits to ensure proper compliance

Data Analysis and Communication
- Push notifications and custom data-driven alerting
- Advanced analysis combining multiple data sources such as food safety checklists, food safety audits, and Value Visit reporting
- Regular review of data analysis to align on program improvement priorities

Action-Focused Service
- Training tailored toward program improvement priorities
- Validation that prior corrective actions are in place and issues resolved
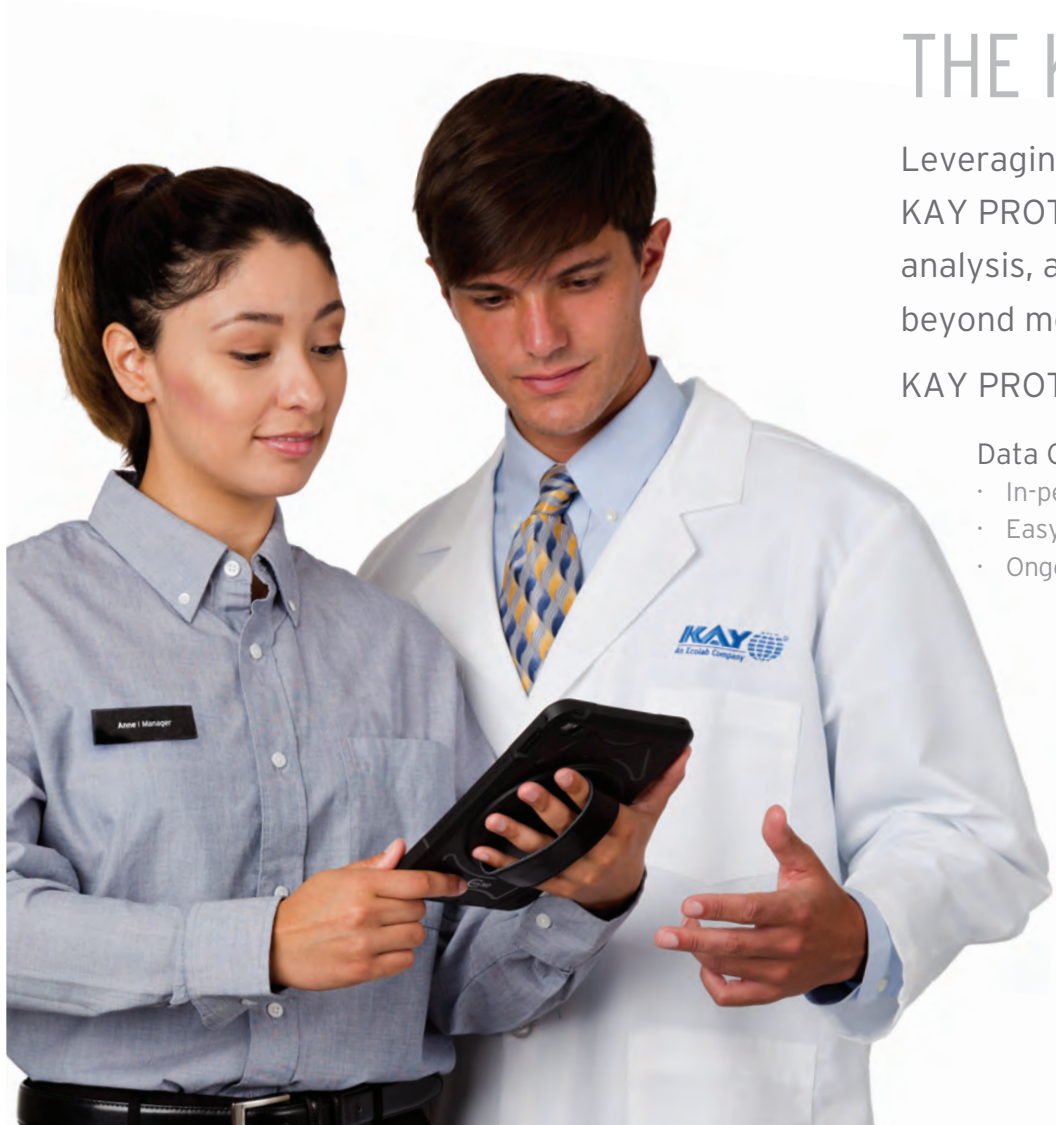
KAY® PROTECT™ PROGRAM OPTIONS

You recognize the importance of protecting your customers and your business from the evolving food safety challenges. We recognize that your food safety management needs may vary and evolve over time. To ensure the KAY PROTECT program aligns with your operations, we start with a base program that leverages technology and service to simplify how your food safety risk can be monitored. From there, additional features can be added to help drive action and proactive food safety risk reduction. Contact your Kay Representative to discuss the program features and pricing that will work best for your operation.

Improve visibility with our BASE PROGRAM FEATURES:

- Digital food safety checklists
- Dynamic dashboard reporting
- Hierarchy management
- In-restaurant teaching and training during Value Visit

Drive action to further minimize food safety risk with ADDITIONAL PROGRAM FEATURES:

- Remote temperature management
- Advanced analytics across multiple data sources such as food safety checklists, food safety audits, and Value Visit reporting
- In-restaurant training tailored to program improvement priorities
- Validation that prior corrective actions are in place and issues resolved

ECOLAB®

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