

Case Study

L-com's Point Six Wireless Brand Sensors Help Five Guys Meet Stringent FDA Regulations and Ensure Consistent, High Quality Food



Customer Profile

Customer: Five Guys
Location: Lorton, VA
Industry: Food Service

Challenge

- Accurately and consistently record refrigerator temperatures and meet FDA HACCP requirements

Solution

- L-com's Point Six Wireless brand wireless temperature sensors

Results

- Five Guys is now able to provide accurate temperature logs for all of its franchise locations meeting stringent FDA health regulations

Challenge

Five Guys is a family owned and operated franchise restaurant group that focuses on high quality burgers and fries. Five Guys has nearly 1,300 corporate and franchise stores in North America. Zagat has rated Five Guys "Best Burger" several times over the previous years and they have redefined the market for premium style hamburgers, fresh cut fries, and have recently introduced milkshakes to their menu. Unlike many fast food restaurants, Five Guys does not use frozen meat in its burgers. Instead they use refrigerators to store their fresh ingredients, including meat.

Five Guys had been experiencing issues with some of its refrigerators. In some cases temperatures were dipping below acceptable levels set forth by the FDA. Since no automatic temperature sensing systems were used, employees were often unaware that these temperature deviations were occurring.

Five Guys had been using a system where employees would, at certain time intervals, check the cooler temperate and write it down in a log book. The problem with this system was that someone could forget to check the temperature at the specified time interval, write down the wrong information or fabricate temperature readings and times. The other problem with this system is that if a refrigerator broke or the temperature fell below a certain level when the restaurant was closed, then potentially thousands of dollars of food would become spoiled causing a loss for the company. Furthermore every restaurant must comply with the FDA's Hazard Analysis Critical Control Point (HACCP) guidelines which were put in place to ensure food is safe for human consumption. Failing to meet these guidelines could result in steep fines or even restaurant closure.

Solution

In 2011 Five Guys hired CM Systems of Lawrenceville GA to install its automated, ComplianceMate wireless temperature monitoring and logging systems in its restaurants. CM Systems chose Point Six Wireless sensors for the ComplianceMate system due to their ease of use, accuracy and alerting capabilities. Point Six Wireless sensors are placed in each refrigerator and in the food prep area to constantly monitor temperatures. In the event a predetermined temperature threshold is met, an e-mail or text alert is sent to the appropriate restaurant personnel alerting them of the temperature breach.

Results

Five Guys is now able to guarantee the freshness and safety of all of their products at every location. Using wireless temperature monitoring and logging sensors from Point Six Wireless has translated into great cost and reputation savings for Five Guys.



L-com Global Connectivity Corporate Headquarters
50 High Street, West Mill, 3rd floor, Suite #30
North Andover, MA 01845

POINT **SIX** WIRELESS

L-com® Global Connectivity

For more information, visit us at L-com.com
call 1-800-343-1455 © L-com, Inc. All Rights Reserved