

## **Green Edge HACCP Temperature Monitoring for School Food Services**

*Presenting the Green Edge HACCP Wireless Temperature Monitoring for School Food Services, reading temperatures every minutes, , 1440 readings daily and not only 3 times a day, at the California CSNA Conference , January 29-30, 2010, Booth #224*

**Jan. 22, 2010** - [PRLog](#) -- January 22, 2010, Woodland Hills, CA. Green Edge Systems, Inc., leader in Technology Solutions for School Food Services presents the Green Edge HACCP Wireless Temperature Monitoring for school food services at the California School Nutrition Association Conference and Exhibition, Santa Clara Convention Center, Santa Clara, CA, January 29-30, 2010, Booth#224.

Green Edge is the market leader in wireless temperature and HACCP monitoring for school food services, Healthcare, food production and delivery and Hospitality.

The Green Edge Temperature Monitoring Systems reads the temperature every single minute, 1440 readings daily, allowing schools to fully adhere to the USDA guidelines.

An advanced dashboard allows the monitoring of the entire district from a single, easily operated screen. The dashboard can be organized by location, type of equipment or both. With a single click one can review in depth any alert and its actual status, reconfigure any sensor or group of sensors, and generate any report and much more.

All the important data is constantly automatically updated and presented on the dashboard, and in particular, any active alert and information that needs immediate attention is displayed and can be review in detail through a single click. This data is available 24/7 from any location, in the convenience of the home, work, and while on vacation and on the road.

The USDA - United States Department of Agriculture, Food and Nutrition Service Guidelines - June 2005 <http://www.greenedgesystems.com> states as follows:

“Determining the appropriate means for monitoring is an important factor. If equipment is selected to monitor a specific CCP, you should ensure that it is accurate. The equipment you choose should also be appropriate for the monitoring function.

When deciding how often you will monitor, you should ensure that the monitoring interval will be reliable enough to ensure hazards are being controlled. Your procedure for monitoring should be simple and easy to follow. “

“The CCP for cold foods is cold holding. The critical limit is holding at 41 °F or below. Therefore, the temperature of the refrigerator must be recorded on a refrigeration temperature monitoring chart at least three times daily to make sure the temperature is 41 °F or below.”

Many districts interpret the requirement to “recorded on a refrigeration temperature monitoring chart at least three times daily” as a guideline to temperatures three times daily only and do this manually.

Even if school districts achieve recording the temperatures manually in each refrigeration unit in each school 3 times a day, 365 days a years, this leaves refrigeration problems that happen between the readings unaddressed. Reading temperatures every minute, 1440 readings daily and not missing any possibly hazard is now offered by the Green Edge HACCP Temperature Monitoring System.

Not only that food safety is significantly improved, and HACCP USDA regulations adhered more properly, but also significant savings in manpower are maintenance cost are achieved.

Green Edge Systems, Inc., is a trusted leader of leader in Technology Solutions for School Food Services that include HACCP wireless temperature monitoring and food safety solutions, state-of-the-art affordable hardware products, software and communication platforms , humidity refrigeration control and Digital Menu Boards that include the Green Edge HACCP wireless temperature monitoring system, the Green Edge HACCP Hand Held PDA Inspection System, and the HumiFilters, humidity cooler filters and the Epicure Digital Menu Boards for School Foodservices. These systems provide key elements for implementing the required HACCP food safely that ensures food safely and substantial saving for school food services and efficient and modern operation of School Food Services.

To get additional information on the Green Edge HACCP Hand Held PDA Inspection System, the Green Edge HACCP Wireless Temperature Monitoring Systems for Food Services , the Epicure Digital Menu systems and the HumiFilters Humidity Cooler Filters or to set up a meeting and demonstration, , please visit us at California CSNA School Nutrition Association Conference and Exhibition, Santa Clara Convention Center, Santa Clara, CA , January 29-30, 2010 , Booth #224 or contact Green Edge Systems, Inc. at 855-463-6473 , [Tommy.Orpaz@greenedgesystems.com](mailto:Tommy.Orpaz@greenedgesystems.com) .

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