

## Digital tool to prevent next wave of Corona

Good level of hygiene and quality control are always needed in successful food service business. Customers can trust on a service provider with a professional HACCP(Hazard Analysis and Critical Control Points) procedure. Meals will be tasty, too. This year Covid-19 as even highlighted the importance of HACCP. The first wave of the pandemic is gradually been passed. The focus is turned on how to prevent the next wave of Covid-19 and other similar kind of epidemics.

Combico ioLiving solution is a complete digitalized solution for professional kitchens and food production. It includes automated temperature monitoring, temperature sampling, checklist recording, automated alarms, traceability and information sharing. It is a cloud-based service used with any web browser. During the past 5 years the cloud solution is widely used with more than 2000 user accounts. International customers tell that with the help of the solution they comply with high scores the HACCP regulations in Europe and USA.

During the Corona peak all restaurants were closed. However, cold rooms, freezers and refrigerators were full a valuable food. The existing Combico ioLiving users could rely on the remote temperature monitoring with alarms even when there was no staff at the site.

Combico-ioLiving SmartKitchen also includes solutions for food waste monitoring and HACCP management in a big food service company with multiple locations. It is easy to install and use, reliable, affordable and above all real-time. Meets the wishes of even the most demanding professional. Manage with knowledge, ensure food safety, and reduce the environmental impacts.