

Automated Food Safety Monitoring | Recording | Alerting



Accurately monitor & record all temperatures: hot & cold food zones



Receive alerts when temperatures vary to prevent costly food spoilage



Easy to understand reports to facilitate quicker inspections



Save employee labor through automated monitoring



Sensor thermometer pictured

Simple & Fast Deployment



1. Place sensor in zone

2. Plug in scanner

*up to 30 sensors per scanner.

3. View all temperatures



TempGuard is the monitoring solution for the food industry. Our efficient program saves time, labor, food spoilage, and dollars.

Follow HACCP and ensure compliance of the Food Safety Modernization Act with TempGuard.

