

# FOOD SAFETY

## REOPENING

As restaurants reopened, a team of secret shoppers was sent out to conduct research on which restaurants were complying with government mandated protocols and procedures. The resulting data was discouraging, at best.

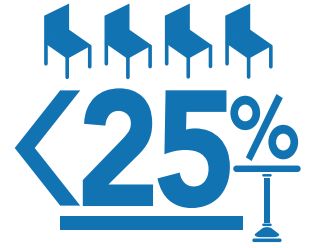
"I Hired a Team of Secret Shoppers to Find Out How Businesses Were Opening in Dallas. It's Not Good." © 2020 Mark Cuban - blogmaverick.com. May 7, 2020.



96% of businesses were non-compliant across all mandatory protocols



<50% mandated compliances were adhered to at ~ 1/3 of the locations



<25% offered a Safe Waiting / Staging Area

## PRODUCT INSPECTION, ROTATION



- Has all food been examined for spoilage, damage, expiration, or evidence of tampering or pest activity? If needed, was such food appropriately discarded?
- Is food properly labeled and organized, such that receiving date and rotation is evident?
- Are all food, packaging, and chemicals properly stored and protected from cross-contamination?
- Has contact been made with suppliers in the supply chain to ensure deliveries are scheduled and able to be fulfilled?

"Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic – Food Safety Checklist" www.fda.gov. May 21, 2020.

## SATO SOLUTIONS



### FX3-LX

The versatile FX3-LX features an intuitive 7" touchscreen that allows for quick, 100% accurate and precise printing in a lightweight, portable format that can be used with minimal training.

- SATO's AEP (Application Enabled Printing) programming platform allows the rapid development of custom and intuitive touchscreen prompts that best fulfill your unique requirements.
- Ideal for food-prep environments, the FX3-LX is water-resistant and easy to clean with an anti-microbial casing that minimizes the risk for cross-contamination.

### FreshLoc2Go Labels



Tamper-evident labels help food retailers immediately identify and remove items that may have been tampered with or damaged.

- FreshLoc2Go tamper evident labels provide reassurance that orders remain untouched in transit from the restaurant kitchen to the customer's home.
- Permanent adhesive prevents the labels from being peeled off cleanly. When peeled, the label will separate to indicate tampering.
- Pre-printed with safety sealed text and icon for easy identification.



To learn more about how to enhance safety with robust food safety labeling solutions and printers, visit [www.satoamerica.com](http://www.satoamerica.com).

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