



November 1, 2017

Dear Food & Beverage Professional-

As part of maintaining Marriott's culture of food safety excellence, Marriott and Digi International are pleased to announce a global relationship that focuses on ensuring brand protection. Our mission is to make compliance with Food Safety Brand Standards seamless, intuitive and consistently accurate through the latest technological innovations. Digi's cloud-based task and temperature management platform ensures food safety through automated wireless temperature monitoring and a digital food probe that records your daily tasks. This system alerts you to potential equipment problems and allows you to review your employee compliance and timeliness of performing their daily task items.

Endorsed by Marriott's Global Food Safety team, Digi has been identified as the market leader in this space to help meet the demands of a globalized market for improving food safety across the various Marriott brands.

Because it is digital there is no need for paper logs and storage of information; the enterprise reporting feature allows you to enter dates and store numbers to retrieve reports in support of a random health department audit and internal quality control. Digi has over 35,000 sites under management that are currently utilizing this system. Here are a few of the Smart Solution key applications and features that Food & Beverage professionals use today:

- **FreshTemp Wireless Temp Sensors** - For continuous monitoring of reach in's / walk-in's / low-boys etc.
- **FreshTemp Cellular Gateway** – Cellular hub that receives temperature data from the FreshTemp sensors. Data is automatically synced to FreshTemp's Enterprise Web Portal over a cellular connection.
- **FreshTemp Web Portal** – Business Intelligence delivered accurately in real time.
- **SmartProbe** - Bluetooth Temperature Probe used to measure scheduled or Ad-Hoc items in the FreshTemp Mobile Application.
- **DishGuard**- Automated Dishwasher Application to wirelessly monitor temperatures of commercial dish machines and validate the sanitizing level has been met per MFC.
- **Cook 2 Cool**- Cool Down station to verify food has been cooled down safely and recorded
- **Cook Guard**- Digitally monitor & record the key temperatures for overnight cooking of meat

The Digi Smart Solutions can easily assist you in the implementation of your Digital HACCP Plan. Implementation is easy and you can be set up within hours with peace of mind that your equipment is being watched 24/7 and your customers are being protected.

If you want to get started and learn more about Digi Smart Solutions call Joe Pohlman at **(443) 891-3532** or email him directly at joe.pohlman@digicom.com. We have negotiated preferred pricing for this solution inside of Marriott properties.

Sincerely,

Marriott Global Food Safety

