



To Whom It May Concern,

I had the pleasure of working with the Digi SafeTemps solutions team when I was looking for an easy way to meet the HACCP food safety requirements for Sysco's Western Minnesota production facility.

We had previously selected the FreshLoc solution from MesaLabs. And although FreshLoc seemed like a good fit at first, the monitoring probes kept failing during the heating and cool-down phase of our smoked meats.

After considering the failure of the probes and our lack of confidence with the FreshLoc RMA process, I began searching for another vendor who could help us meet our HACCP requirements.

I then found the Digi SafeTemps Solution from a Minnesota-based vendor, Digi International, and was immediately impressed with their cost-effective solution. It was easy to use, simple to install, and its comprehensive reporting application satisfied our HACCP requirements. The Digi SafeTemps solution was able to fulfill our facility monitoring needs for Sysco's production facility with 15 walk-in freezers, coolers and production areas, as well as monitoring of Sysco's smoked meat and poultry processing with the Digi Cook2Cool probe sensors.

The Digi team was knowledgeable, quick to respond to our critical HACCP needs, and provided easily understandable onsite installation and training for myself and my team. The whole process was very smooth and a great customer success experience.

Another key benefit of working with Digi was their warranty on all the hardware devices so if there are any issues, they replace the devices and make it hassle-free for us.

Overall, I am extremely pleased with the Digi SafeTemps solution as I can see they place customer success first. I would highly recommend their HACCP facility monitoring program to any organization looking to solidify and streamline their HACCP compliance process.

Best,

Ben

Production Systems Coordinator  
Sysco Western Minnesota