

Meigs Local School District Case Study

StaffAlerter PropStop™ Protects Against Refrigerated Inventory Loss

AT A GLANCE

Challenges

- Failure of equipment without notice
- Reliance on staff monitoring and logging
- Potential financial loss

Benefits

- Lowered cost of operations
- Staff freed for other activities
- Enhanced loss prevention through active monitoring and alerting



"PropStop has saved our district literally thousands of dollars in lost food. There have been several instances, but one that sticks out happened about a year ago at our high school when a custodian accidentally flipped the wrong breaker off over the weekend in preparation for some repair work on Monday."

*Chrissy Musser, SNS
Food Service Director*

OBJECTIVES

Issues associated with daily operations and equipment failures resulted in potential spoilage of food stored in local freezers. The district wanted a solution to physically monitoring of temperatures and door open status without relying on human oversight.

SOLUTIONS

StaffAlerter with PropStop provides a Wi-Fi based solution to monitor the status of the walk-in freezer doors. User programmable thresholds for time open before alerting staff are critical to the daily operations of food service staff. Additional monitoring and reporting of temperature and electrical status provides a complete environmental overview 24 hours a day.

BENEFITS OF PROPSTOP

Notification of environmental changes to the refrigeration units (temp, power, door state)

Programmable thresholds for the time a door stays open before an alarm is generated to allow for loading of food

No requirement for temperature checks throughout the day

You can do away with handwritten logs because StaffAlerter records are stored in the StaffAlerter Dashboard for reference

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