



Is the hygiene and food safety up to standard in your kitchen? Whatever kind of establishment you run, wouldn't being able to monitor the temperature and humidity levels of your stored food and fresh produce 24/7 give you the peace of mind you deserve?

Automate your kitchen condition monitoring



There are cost-effective, automated ways to monitor and record the temperature and humidity conditions of your stored food and fresh produce.

Regular condition logs can still be produced without the need for manual checks. So, if your fridge, freezer, or other cold storage area exceeds a pre-set limit, you are the first to know about it.

- Temperature records should be taken regularly
- Produce such as raw seafood should be stored in the coldest part of the refrigerator
- All stored refrigerated foods should be in covered containers or sealed bags

Four C's of any pub, bar or restaurant kitchen



Food safety hygiene in the hospitality industry is built on these four pillars:

- Chilling
- Cooking
- Cleaning
- Cross-contamination

Look after your equipment and it will look after you

Ensuring your cold storage areas are in proper working order means you will receive the most accurate temperature records and leaves you with peace of mind that your stored food is in its best condition.



- Clean equipment regularly but thoroughly after use
- Watch for signs of wear and tear
- Conduct regular site inspections



EasyLog Data Loggers

The EasyLog range of data loggers make it easy to monitor and manage the temperatures of your stock.



To order your loggers call us on **01794 884 567** or visit lascarelectronics.com. Please also call us for technical help or to learn more about our other monitoring products.