



Protect Customers and Manage Risk— Assess, Monitor, and Communicate Compliance to Quality Standards and Regulations

Ensuring compliance to food safety regulations such as FSMA and the Global Food Safety Initiative while making sure food service quality standards are met is critical to business success and ongoing positive guest experiences. Yet, ensuring compliance and consistency can become challenging as your business grows. The task of building and managing food safety and food service quality programs is by no means easy, but has proven to be a very worthwhile and necessary practice. It's true that quality programs have a profound impact on everything from brand reputation and customer satisfaction to safety compliance and risk management.

Creating an effective food safety and food service quality assessment solution

Developing safety and quality guidelines that keep all of your locations consistent is one thing. However, creating an effective quality evaluation system that can accurately measure and track every location's performance at can seem like an overwhelmingly difficult and expensive task. So what's the best, most cost-effective way to implement the assessment capabilities you need to meet your food safety and quality standards, continually improve your performance, and drive business value?



BRINGING AN EFFECTIVE **FOOD SAFETY AND FOOD SERVICE QUALITY ASSESSMENT SOLUTION** TO YOUR ORGANIZATION



Gather Better

Accurately Measure, Analyze, and Document Food Safety and Food Service Quality Performance

Use your assessment solution to ensure that:

- FSMA, the Global Food Safety Initiative, and other food safety requirements are met
- High-risk food items are assessed, monitored, and documented throughout the supply chain
- Quality standards such as cleanliness, condition, and food preparation guidelines are followed
- Location-specific 3rd party inspection data is safely stored and easily accessible
- Fire, life and safety (FLS) precautions are in place



See Earlier

Identify Food Safety and Food Service Quality Problems Quickly



Act Faster

Address Food Safety and Food Service Quality Actionable Audit Results Before They Impact Customer Experience



Continuously Improve

Pinpoint Areas for Improvement, Compare to Benchmarks and Competition



INTRODUCING RIZEPOINT—YOUR RETAIL STORE QUALITY ASSESSMENT SOLUTION

- A powerful mobile app
- An advanced, cloud-based management console
- Built-in business intelligence
- Automated corrective action
- Advanced form and survey building capabilities
- A sophisticated rules engine
- Automated communication tools
...with the security and API integration capabilities your operation demands.

Take food safety and food service quality protection to a whole new level—conduct internal evaluations, enable self-assessments and sync with 3rd party audits to ensure standards and regulations are met in every location.