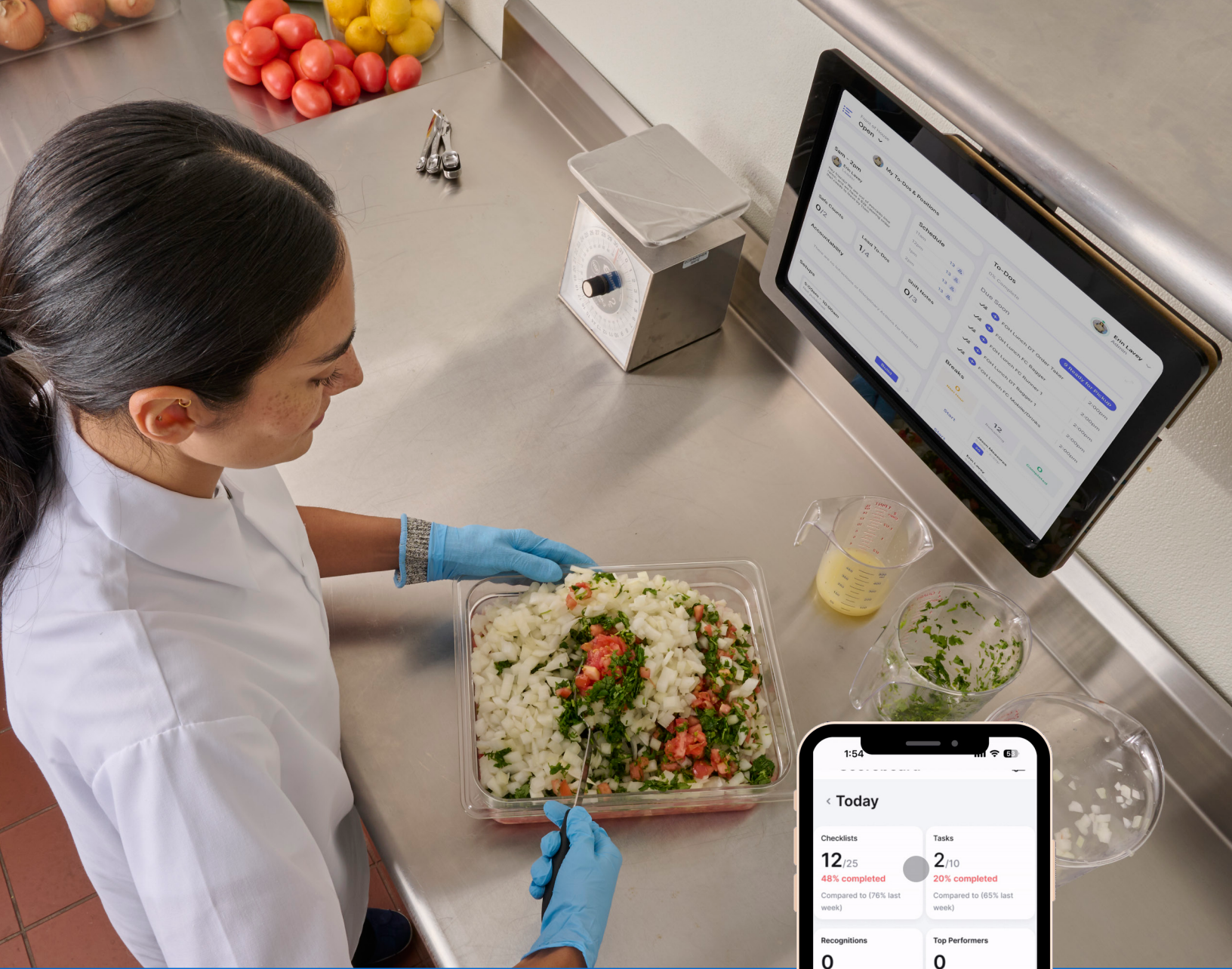
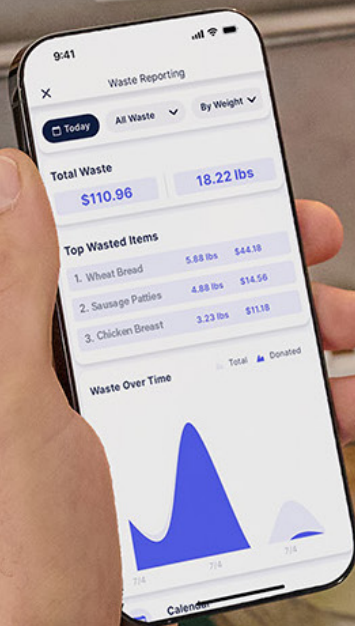




Ecolab®
KitchenIQ™

Equipping every person
with the tools they need
to do their job well

ECOLAB®



Ecolab KitchenIQ

A cloud-based software platform that helps foodservice providers to streamline operations and improve efficiency by digitizing manual tasks, capturing critical data, and providing powerful insights.



Task Management

Task Management provides you with the tools to more efficiently run your business. It is a solution for leaders and teams to help execute procedural disciplines and standards in all areas through creating checklists, shifts, and tasks.

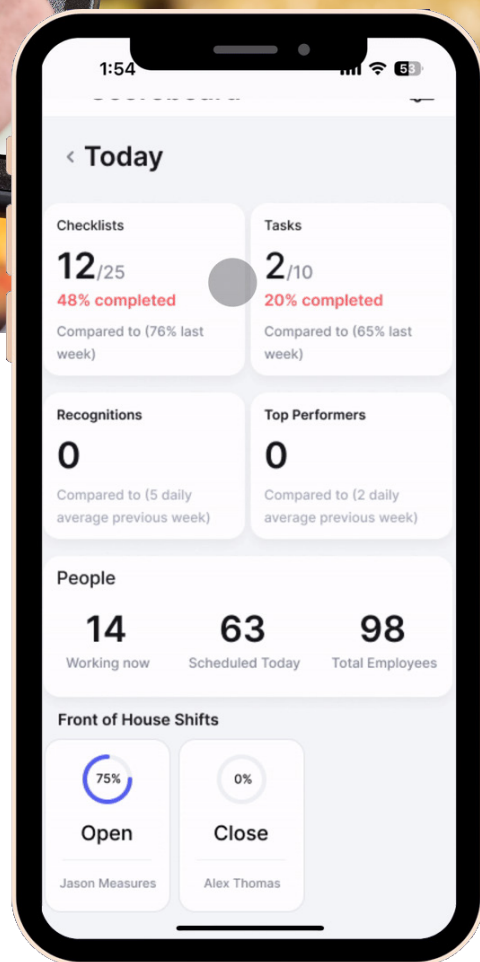
Accountability: Know when to have important conversations and gain peace of mind with better documentation.

Checklists and Tasks: Easily create and complete checklists.

Reporting: Visibility into your team and operations provides insights that informs your weekly meetings.

Rewards: Gamification plus positive reinforcement creates more engaged employees.

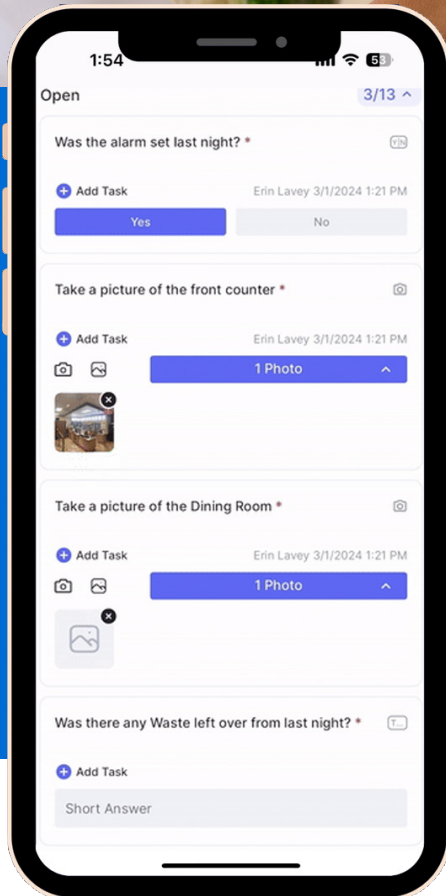
Shifts: Make running shifts easier and more consistent, delivering tasks directly to your team, giving everyone autonomy to do their job.



**Equipping every person
with the tools they need
to do their job well**

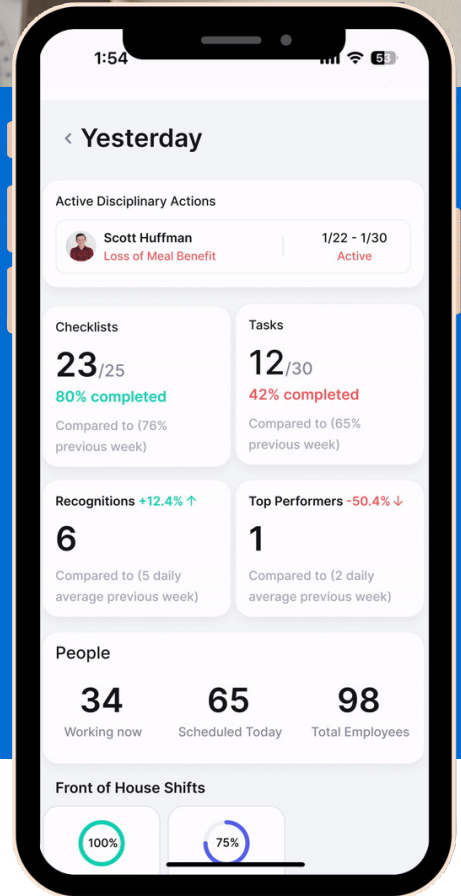


The team management features unify the restaurant experience by bringing Checklists, Tasks, Setups, Shifts, Accountability, and much more into one app, in every employee's pocket.



Auto-Assigned and Collaborative

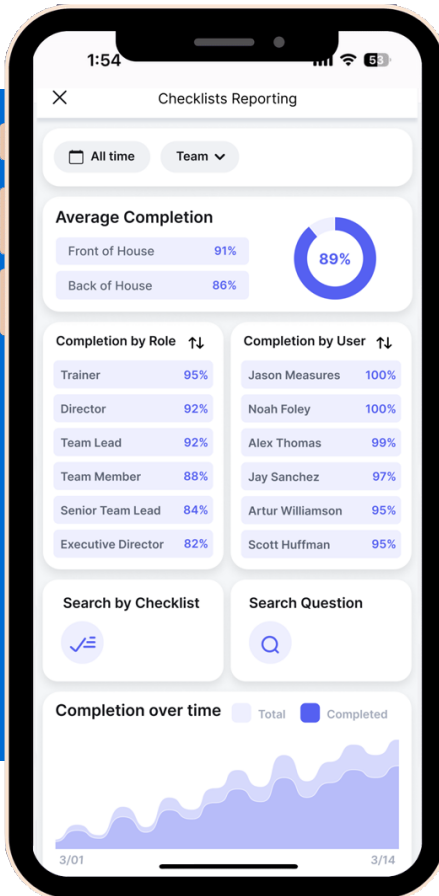
When assigned to positions, people automatically receive their checklists and tasks (and push notifications). Require pictures and signatures for better verification. Collaborate seamlessly, ensuring everyone can contribute.



Your Pathway to Efficiency

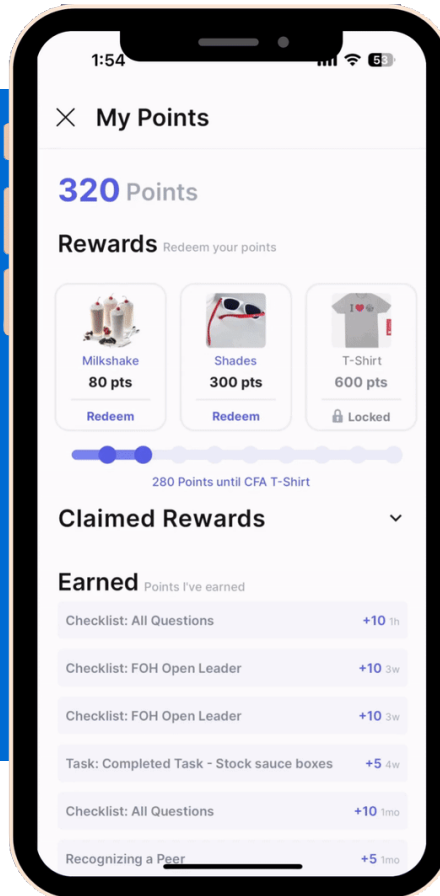
Set the due times, start times, and days of the week for checklists & tasks that need to be completed. Through Setups, they are then automatically assigned to employees by their position.

**Visibility for all employees to see
what's going on, how they're doing,
and how their jobs can be better and easier.**



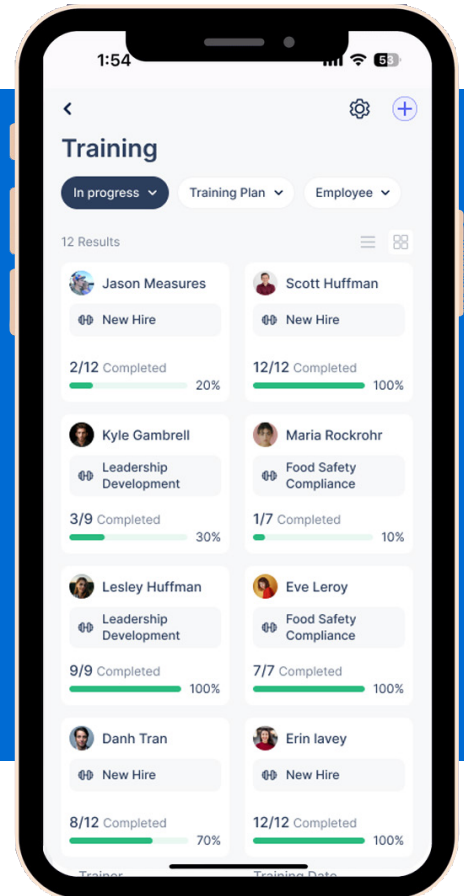
Gain Real-Time Insights

Track your team's checklist progress in real-time. Never wonder "Is this on a checklist?" — Find answers easily with our Search Questions feature.



Complete Tasks, Get Rewarded

Keep your team members engaged and motivated with gamification. Team members complete daily tasks and checklists to earn points, unlocking a world of rewards created by you.



Training

Quickly assign training plans, monitor progress, and provide feedback—all with ease. Add courses to training plans for easy assignment. Schedule trainers and dates in advance.

Other Helpful Features:

Vendors: Quick access to vendors for your entire team.

Chat: Share updates, provide instant feedback, and coordinate tasks effortlessly with our chat feature. It ensures efficient communication, keeping your team connected and engaged with just a few taps.



Line Checks

Ecolab Line Checks is a temperature management program that uses a Bluetooth thermometer and App to measure temperatures and create digital temperature logs. The App suggests corrective actions to the user throughout the food prep process.

Food Safety

- Eliminate paper temperature logs
- Improve line check accuracy and compliance
- Document corrective actions and record improvements
- Receive alerts of potential issues before they become problems

Savings

- Complete line checks in less time
- Reduce time spent by staff to manage compliance
- Improve your kitchen efficiency

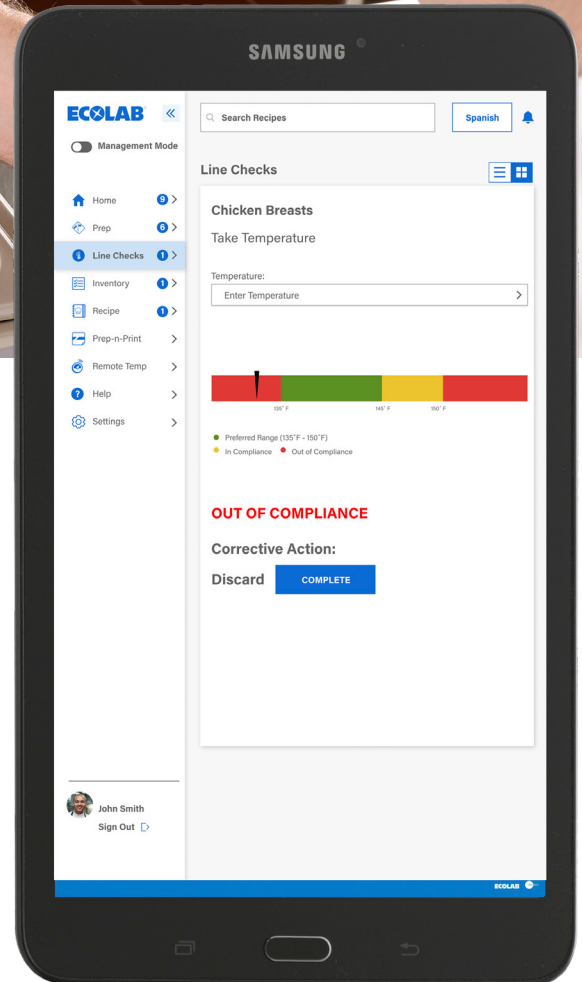
Simplify

- Easy-to-use App replaces paper
- Proactive approach to temperature monitoring
- Ability to link to your training videos or documents in the App

Automating Operations

- Wireless handheld thermometer integration
- Receive prompts when line checks are due

Ecolab®
KitchenIQ™



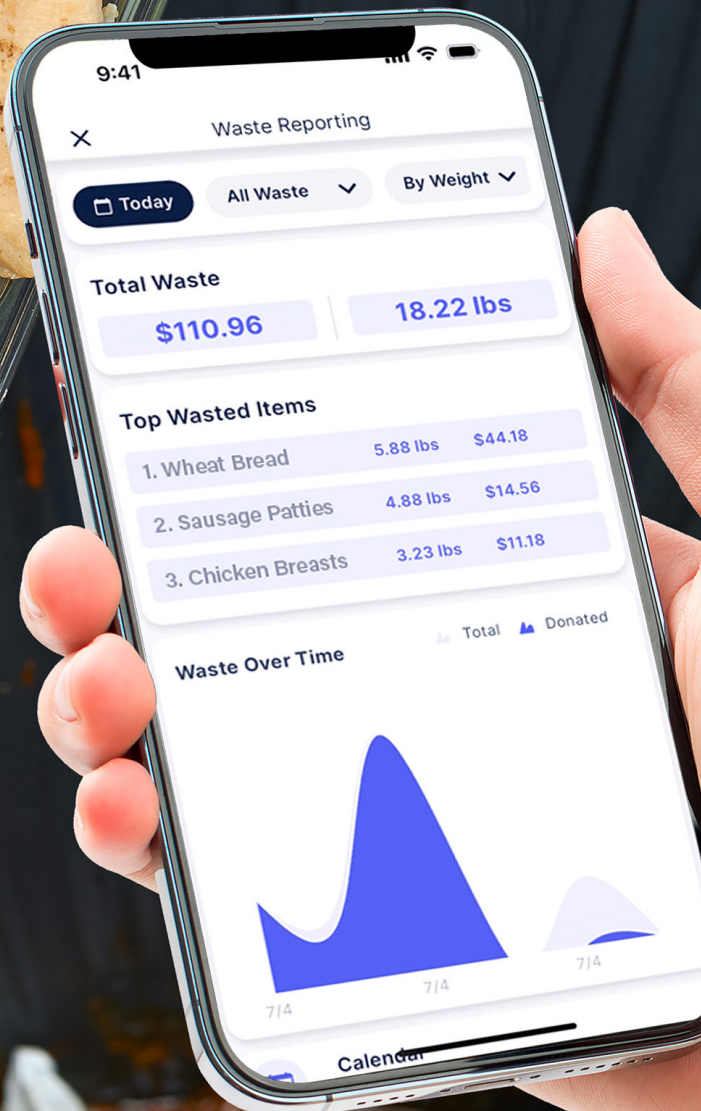
**Eliminate paper
checklists and manual
record keeping**

Food Waste Monitoring

By placing tablets strategically where waste occurs, employees track waste when it happens. Real-time capture means better results.

Our waste reporting feature provides insight to where you should direct your efforts to trim food costs. Use this in leadership meetings to keep priorities in focus.

No more end-of-night report runs. Task assignments to shift leaders ensures all waste is captured, from open to close, across every restaurant area. Our algorithmic approach leaves no waste unaccounted for.



**Keep track of waste
and donations
for better
decision making**



Alerts when your
equipment temperatures
are out of range

Remote Equipment Monitoring

Ecolab Remote Equipment Monitoring is your 24hr connection to the food service equipment that is vital to food quality and food safety. Never enter the temperature danger zone and avoid major loss events with the security of Remote Equipment Monitoring.

Prevent Spoilage: Equipment failure can happen at anytime. Remote Equipment Monitoring can notify you the moment equipment temperatures go out of the safe range.

Control Costs: The cost of food stored in your freezers and refrigerators can quickly add up to thousands of dollars which could be lost when not kept at food safe temperatures.

- 24/7 Monitoring of all walk-ins and freezers
- **15 year battery life of temperature sensors**
- Real-time dashboard view across all locations
- Push notifications for any and all events
- Eliminate manual temperature recordings
- Save labor and minimize food waste
- Lifetime warranty on hardware
- Temperature range from -40°F to 185°F
- No connecting or pairing required
- Up to 10,000 sqft range per gateway

Ecolab®
KitchenIQ™

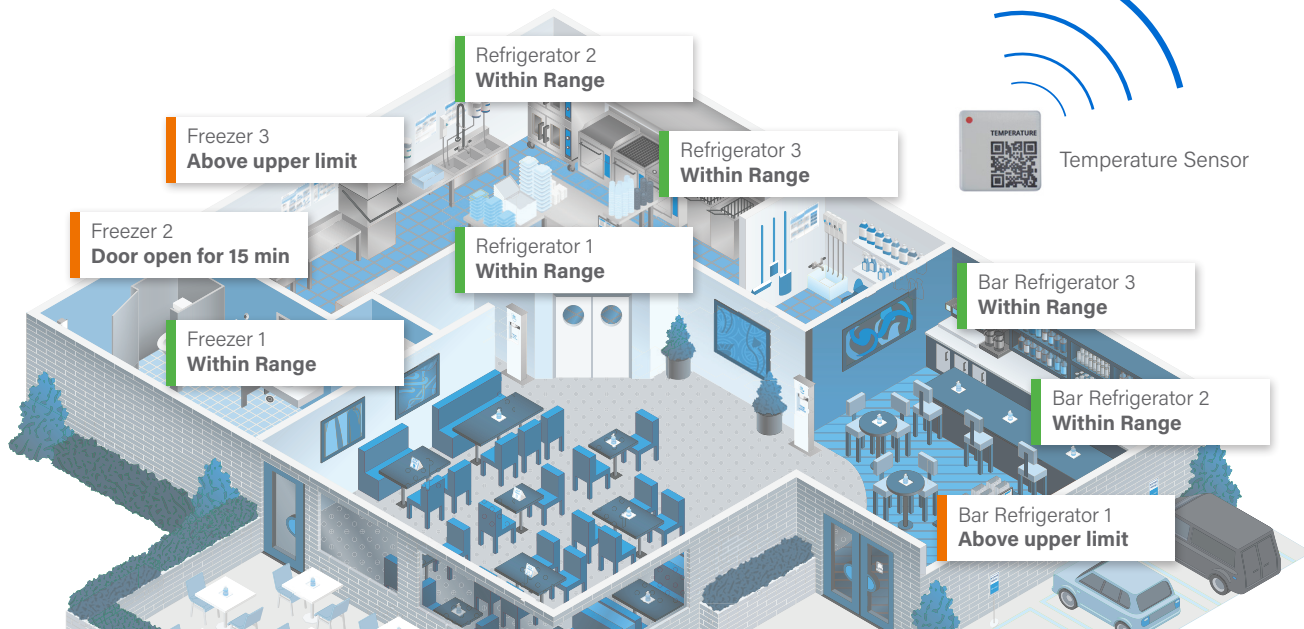


Temperature Sensor (actual size)

**Get notified when your
equipment temperatures
are out of range.**

How Does it Work?

Discrete wireless sensors continuously monitor equipment temperature. The data is accessed in our web-based application and integrated with our Task Management App. Alerts employees and management when non-compliant temperatures are detected so that corrective actions such as closing a door or contacting a vendor are needed.



Continuous Temperature Monitoring of Cold Storage Equipment: Automatically monitor and log the temperature of fridges, freezers, and cold rooms.

Instant Notifications: Receive an alert if the temperature deviates from a defined range to take timely action.

Analyze Insights: Easily analyze sensor data in our web-application.

Temperature sensors have a 15-year battery life!



Temperature

Sends temperature alerts when out of compliance



Multi-Sensor

Measures CO2, temperature, and humidity



Door Open

Sends an event whenever a door is left open



Alert team members you select



Food Rotation Labeling

Prep-n-Print Flex is a cloud-based, digital food labeling solution for foodservice operations that enables fast and accurate printing of **food rotation labels**. This innovative solution **saves you money** by eliminating the extensive time employees spend hand-writing food labels daily. Prep-n-Print Flex accurately calculates use-by dates to help **reduce food waste, keep you compliant with food code and prevent a violation**. This flexible solution can print a variety of other food labels, such as **nutrition, ingredient, Grab-n-Go and tamper-evident labels**.

Prep-n-Print Flex makes your labeling more efficient with:

- **An intuitive App** that is easy to navigate and simple for employees to understand, eliminating the need for complex training
- **Availability of a high-quality, secure tablet** that quickly and accurately creates food rotation and other types of food labels
- **Reliable thermal printers** that withstand fast-paced, tough kitchen environments and require no ink or cartridges
- **Best-in-class genuine Daydots™ Labels** that stick perfectly but remove completely, leaving no adhesive residue behind

**Fast and accurate
printing of food
rotation labels**



Grab-n-Go Labeling

Control the inventory of pre-printed labels while also ensuring you're complying with regulations.

- Flexible labeling solution for Grab-n-Go food items
- Allows printing of specific, needed labels
- Easy to edit label information for changes in pricing, ingredients, and nutrition facts
- Genuine Daydots labels are legible and adhere in wet and dry conditions
- More economical compared to prep-printed and other labeling options

Learn more at prepprintflex.com

**Fast and accurate printing
of Grab-n-Go labels**



Ecolab® RushReady™

AI-Insights and Expert Coaching for Restaurants

Empower GMs to run high performing operations

RushReady is an AI-powered partner that is designed to:

- Optimize Speed of Service
- Enable improvements in Sales per Labor Hour

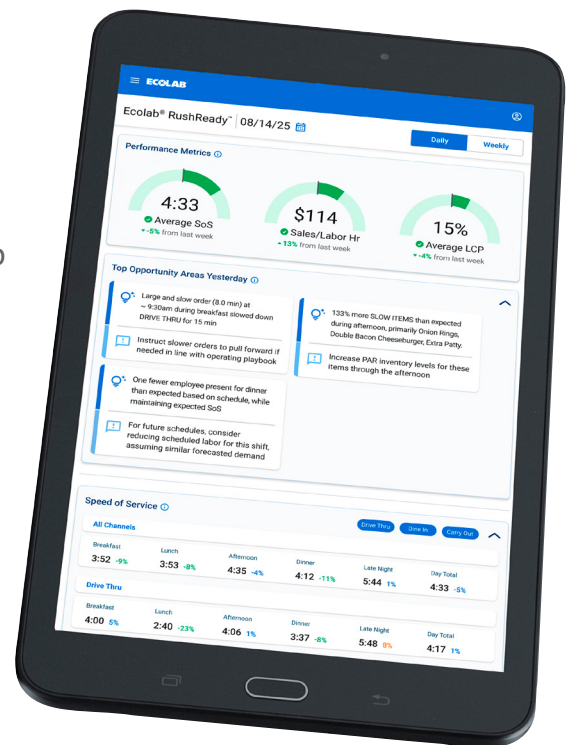
Unlock your team's potential

AI-Driven Reports provide customized recommendations to help improve efficiency & guest satisfaction

Real-World Coaching

 with a dedicated in-person expert

- Onboards, Supports, & Engages Restaurant leaders
- Drives Site Adoption
- Provides Best Practices



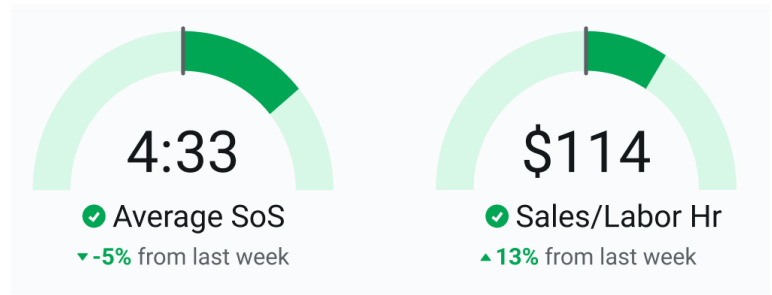
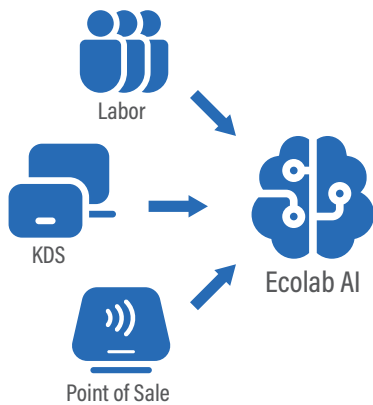
Ecolab®
KitchenIQ™

Helping every GM
operate like your best GM

How Does it Work?

RushReady cuts through the chaos that exists in every restaurant. It transforms scattered data into clear, actionable insights that provide personalized guidance to help improve efficiency and guest satisfaction.

Analyzes integrated customer data and tracks performance against key business metrics.



Speed of Service (SoS) and Sales/Labor Hour help to identify wins and opportunities.¹

Delivers customized insights & recommendations that identify unit-level opportunities

Example Outcomes¹

Prioritize Tasks

💡 133% more SLOW ITEMS than expected during afternoon, primarily Onion Rings, Double Bacon Cheeseburger, Extra Patty.

❗ Increase PAR inventory levels for these items through the afternoon.

Adjust Staffing

💡 One fewer employee present for dinner than expected based on schedule while maintaining expected SoS

❗ Consider if possible to reduce scheduled labor for this shift in the future, assuming similar for-casted demand

Target Training

💡 A low number of PREMIUM ITEMS decreased sales for the late night shift (63.0% less than expected).

❗ Consider encouraging staff to recommend more PREMIUM ITEMS.

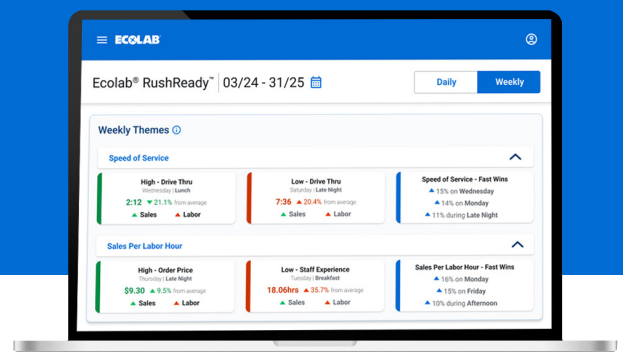
A dedicated, in-person Performance Coach guides store leaders in data-driven strategies for operational improvement



**Ecolab's
Performance Coach**

A restaurant is only as strong as it's leadership. RushReady™ drives clarity, confidence, and real impact – every shift, every day.

Learn more at ecolab.com/rushready or Contact your Ecolab Food Safety Solutions Representative for more information.



The Ecolab KitchenIQ is a set of tools to help you manage your foodservice operation. With additional options like Prep-n-Print™ flex and Grab-n-Go labeling, Ecolab Food Safety Solutions can help you reduce food safety risk and increase compliance for audits and inner-department visits.

Contact your Ecolab Food Safety Solutions Representative to discuss the program features that will work best for your operation.

Ecolab® KitchenIQ™

Equipping every person with the tools they need
to do their job well



Line Checks

Eliminate paper record keeping



Training

Easily demonstrate how things are done



Checklists and Tasks

More efficiently run your operation



Rewards & Accountability

Coaching and discipline made easy



Shift Management

Makes running shifts more consistent and easier



Performance Reporting

More insights for better decisions



Remote Monitoring

Get notified when temperatures are out of range



Vendor Directory

Know who to contact when needed



Food Waste Tracking

Know where to trim food costs



Food Rotation Labeling

Fast, accurate printing of labels



Team Chat

Better communication



To-Go Tamper Evident Labeling

More economical than pre-printed labels



Ecolab Food Safety Solutions
2152 Riverbend West Dr. Fort Worth, Texas 76118
connect.ecolab.com/foodsafety
800 321 3687

Say goodbye to paper clutter
and hello to a modern,
organized culinary experience.