

Purpose/Function of the Touchblock RM system

The Touchblock ® Restaurant Management system is an Enterprise solution for your restaurant which primarily focuses on improving accuracy and timeliness of critical food/cooler temperature information, assisting with checklist activities and soon can even be used for inventories.

Touchblock RM will add accuracy, efficiency and productivity to your kitchen environment. Our system is based on both handheld and stationary monitoring units designed for simplicity and straightforwardness for use (employees will want to take temps). The data collection software is based on the current Five Guys food safety and operational check lists and uses automated temperature probes strategically placed throughout the restaurant as well as manually operated temperature probes for nearly instantaneous audits of critical food items!

Our web based software also allows monitoring from any web enabled computer or device with Internet access, allowing you to check real time if tasks are being completed. With Touchblock RM there is no need to wait for the reports to come in to your office or for someone to check on paper based reports in the restaurant, it is true real time information!

Touchblock RM is focused on four key areas of restaurant management:

Accountability

Financial Improvements

Management Improvements

HACCP (Food Safety)

Touchblock will make all employees more accountable since our real time stamping of data no longer allows data to be entered after the fact. If a time based parameter is missed, the software will time stamp when it was actually completed or show it as not done based on predefined business rules.

Touchblock studies have found most paper based systems exaggerate the correctness of data as it is too easy to add data to a paper based system after the fact. As one regional manager told us, "He has never seen an incorrect

paper based log in all of his years in the field". This is a critical shortcoming when it comes to Time and Temperature data and Food Safety!

The goal of Touchblock RM is to keep your employees and managers doing what they need to do, selling and preparing food. By automating certain portions of their jobs, Touchblock RM can give your employees more time to do other things. No more manually checking and recording walk in cooler or meat drawer temperatures. Touchblock RM includes sensors that will automate temperature collection and the system can be programmed to automatically notify key employees or yourself of any anomalies. This notification is even more critical if there are issues with cooler temperatures outside normal hours of operation.

Touchblock RM allows franchise owners to monitor all their restaurants from any web-enabled computer. The ability to confirm all your locations as being compliant, any time, day or night, can give you piece of mind knowing your investment is doing all possible to serve safe food. In short, this will allow for better time management and focus on specific areas of concern with each restaurant, saving time and effort.

For more information, please visit our website at www.touchblock.com or contact us at 877-425-7800