

CM Systems to showcase its new award-winning ComplianceMate™ technology at 2018 National Restaurant Association Show

CM Systems, LLC, known for its industry-leading ComplianceMate™ temperature-tracking and food safety technology, will return to the 2018 National Restaurant Association (NRA) Show from May 19-22, 2018 at McCormick Place in Chicago, IL. CM Systems will be exhibiting our new award-winning sensor technology at booth #9442.

LAWRENCEVILLE, Ga. ([PRWEB](#)) May 20, 2018 -- ComplianceMate™ streamlines HACCP compliance checklist and cooler monitoring for thousands of restaurant locations across the US, Canada, the EU, and the UAE. Wireless sensors monitor and record temperatures inside any cold-holding units, generating real-time alerts if temperatures go out of specification. Staff can also complete customizable digital checklists for literally any HACCP or brand-specific compliance benchmarks from any mobile device.

“ComplianceMate™ provides stores, staff, and corporate executives a comprehensive solution to monitoring daily activities in the restaurant,” explains Thom Schmitt, VP of Sales at CM Systems.

The ComplianceMate™ Sensor Smart Kitchens system was recently selected as the winner in the Internet of Things (IOT)/Wearable Technologies (WT) Innovation World Cup® 2018 in the Retail category, selected out of 940 submissions in six categories. The Sensor Smart Kitchens system uses temperature sensors that leverage the advantages of cutting-edge LoRa wireless communication technology. ComplianceMate™ is the first, and only, eHACCP company to utilize low-power LoRa sensors, which can successfully penetrate walls and buildings to a distance Bluetooth and Wi-Fi cannot.

These new LoRa wireless sensors have been incorporated into all ComplianceMate™ product lines, including the new product lines that have joined the original ComplianceMate™ Enterprise:

- ComplianceMate™ Lite includes a tablet, case, and wireless handheld probe;
- ComplianceMate™ Plus offers two automated temperature sensors for cold-holding units and a gateway for cloud functionality; and
- ComplianceMate™ Pro includes all the above.

Lite, Plus, and Pro offer the same enterprise-grade technology and products as ComplianceMate™ Enterprise at budget-friendly, economy-of-scale pricing for smaller restaurant operations.

“With ComplianceMate™, food service organizations of all sizes typically see immediate time savings versus their previous food safety and quality processes,” says Schmitt, “and they can be alerted to impending problems before they result in food losses or foodborne illness outbreaks.”

NRA Show attendees can schedule a private 15-minute demo, during which they’ll have an opportunity to interact with the award-winning ComplianceMate™ system first-hand. To schedule 15-minutes with ComplianceMate™, visit www.compliancemate.com or stop by Booth #9442 any time during show hours from May 19-22.

About ComplianceMate™



ComplianceMate™ streamlines HACCP compliance checklist and cooler monitoring for thousands of restaurant locations across the US and globally. With wireless temperature sensors, mobile technologies, and easy-to-use tools, ComplianceMate™ gives users total control over food safety and compliance. The award-winning system was selected as IoT Innovator of the Year at the 2018 IoT/WT Innovation World Cup®. ComplianceMate™ leads the industry in moving paper checklists and manual processes into the 21th century to yield safer food, enhanced brand protection, and streamlined operations.



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Online Web 2.0 Version

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