



Texas Schools Take on HACCP

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HACCP Goes to School

Killeen, Texas September 9, 2005 - Copperas Cove ISD Copperas Cove Independent School District, located in Central Texas, serves primarily the families in and around Ft. Hood, the world's largest training post. Not surprisingly, the district's standards are high, and the staff is held closely accountable for quality and service. Recently, John Constancio, the district's foodservice director, improved his control and management of the district's Cold Chain by deploying FreshLoc Technologies in all the schools.

In 2004, Constancio began looking for a way to automate monitoring for all his coolers and freezers, in order to meet the state's of having a food safety plan in place for the 2005-06 school year. He found a system, but discovered it would require additional power runs, which would involve additional manpower and expense. Searching for a wireless option, he encountered FreshLoc.

The FreshLoc wireless sensors gave him much more flexibility. "Using one warehouseman, FreshLoc installed 13 schools in one day," he marvels. "In two more days, we were operational, and I was able to view my stats online." Constancio likes the way FreshLoc reports integrate easily into his HACCP plan, and he enjoys knowing the record will be there when the health inspector asks for it.

Manor ISD In 2004, the Texas Agriculture Department generated news by launching a major initiative to reduce junk food in schools. The Square Meal program created ripples throughout the state, as dietitians and foodservice directors scrambled to add fresh produce and unprocessed meals to cafeteria offerings. George Townsend, director of Food Service for the Manor schools outside of Austin, realized that all this fresh food would entail some additional risk, and while others thumbed organic cookbooks he began to look for ways to beef up food safety.

For some time, Townsend had been bothered by the limits of his refrigeration system. "It's 'the unknown'," he muses, "that's what happens in your freezers in the middle of the night. I wanted to be able to relax on vacation, knowing if a cooler or freezer went out, we wouldn't wait until someone happened to walk by and hear the alarm before we knew something was wrong."

Enter FreshLoc. Townsend installed a couple of FreshLoc sensors in each of his five schools and the central distribution facility. From his computer, he can now check all of his perishables, and of course, if any temperature gets out of the safe zone, he receives an immediate alert. "Since we put the system in a few months ago, I've already had a couple of saves," he comments.

For instance, there was the freezer that was defrosting longer than specified, shutting off for two hours instead of fifteen minutes. Because the unit automatically refroze, no one would have realized the problem without an alert from FreshLoc.

Another school had the opposite problem: a cooler that was freezing up, damaging product. Townsend knew there was a problem, but where was it in the equipment? Looking at the online records with his freezer maintenance man, he realized the temperature control was malfunctioning, shutting a breaker off.

Early in George Townsend's career, his commercial experience at Luby's and Aramark showed him the benefits of process management. "What sets FreshLoc apart are the reports," he explains. "When I am responsible for 3,000 kids every day, I need to be able to prove that I'm doing all I can to protect them."

Manor is a thriving small town, which can credit its recent growth spurt to a location in the Texas high-tech corridor. Parents there are smart, aware and concerned. They understand quality assurance, and like parents everywhere, they expect accountability. With FreshLoc, the Manor school district gives itself added oversight of its foodservice program, and gives George Townsend additional peace of mind.