

System benefits

| | | Temperature management (refrigeration equipment) | Checking employees' health condition | Logging food temperatures during cooking |
|----------------------------|-------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Data logged | | Record indicating products were managed at the proper temperature <small>*Target: 110 units per store on average</small> | Record to check changes in physical condition of food production staff which could lead to food poisoning <small>*Target: 80 employees per store on average</small> | Record indicating that cooked product has been properly cooked and is safe <small>*Target: designated products</small> |
| How data is managed | | Centralized management of refrigeration unit records with auto-logging via IoT Simple confirmation function for temperature abnormality Automatic warning when temperature abnormality occurs <small>*Temperature management function launch planned from March 2019</small> | Centralized management of body temperature data Management of actual values <small>*Next step: Auto-logging of body temperatures via IoT</small> | Centralized management of cooking temperature data <small>*Next step: Auto-logging of temperatures via IoT</small> |
| Benefits | Qualitative benefits | Auto-logging Automated documentation More accurate <small>(Easy confirmation of abnormalities)</small> Paperless operations | Easy data entry with tablet PCs Automated documentation More accurate <small>(Easy confirmation of abnormality)</small> Paperless operations | Easy data entry with tablet PCs Automated documentation More accurate <small>(Easy confirmation of abnormality)</small> Paperless operations |
| | <small>*estimates from a single large-scale store</small> Quantitative benefits (work hours/month) | Before/after work hours required 210 hrs → 88 hrs a 58% reduction | | |
| | | <small>Before/after</small> 164 hrs → 70 hrs <small>*Results of refrigeration unit manufacturer temperature control</small> | <small>Before/after</small> 30 hrs → 14 hrs <small>*estimate</small> | <small>Before/after</small> 16 hrs → 4 hrs <small>*estimate</small> |