Navitas Safety

Food Safety Made Simple

Digital food safety is the sustainable end-to-end solution to remove all paperwork and reduce your energy consumption, carbon footprint and food waste!

What's in our Digital Food Safety Kits?

Software

One system for all digital checklists & records

Visualise all your temperatures, checklists and food safety records in seconds. Quick access from mobile, tablet or desktop. Anytime, anywhere.

Allergen Printers

Easily print labels with all ingredient and allergen info. Instantly access every label ever printed.

Smart Probes

Get all your staff, supplier, product, menu and temperatures info the probes! That's complete reassurance to make sure staff knows what to do. All data will be stored in one central database. Easy!

Automated Temperature Monitoring Pods

Placed in your fridges and freezers they automatically record temperatures 24/7 & will alert you when needed. You don't have to manually take temperatures anymore!

How would you benefit?

⭐ *Reduce energy consumption with optimal temperatures*

⭐ *Prevent deforestation with digital checklists and no paperwork!*

⭐ *Minimise unnecessary food waste with compliance alerts*

- LOWER CO2 EMISSIONS
- TOTAL VISIBILITY
- ONE CENTRAL SYSTEM
- AUTOMATED ALERTS
- NO PAPERWORK
- NO EXTRA ENERGY

At a site with 9 fridges and freezers, each year you would save:

£299
Energy Costs

0.3 TONNES CO₂
Carbon Emissions

"Switching to digital processes ensures there's no mistake allowed and temperatures are always optimal. So, it helps us cut food waste and paper use, a key aspect of sustainability for us!"

See for yourself:
www.navitassafety.com/food-safety-and-sustainability

deliveroo   FIVE GUYS   ODEON   Leicester College   SOURDOUGH SOPHIA   Stone MUNKEY   The Bay   NETFLIX

⭐ *Winner of the Foodservice Cateys Supplier Excellence Award 2021* 🏆