



PATHSPOT™

How Data and Innovation is Revolutionizing Food Safety

Christine Schindler: *CEO & Co-Founder*
PathSpot

The problem: Paper Everywhere

HACCP data, checklists and food labels continue to be **handwritten**. A process that is challenging to maintain, ineffective and inaccurate:

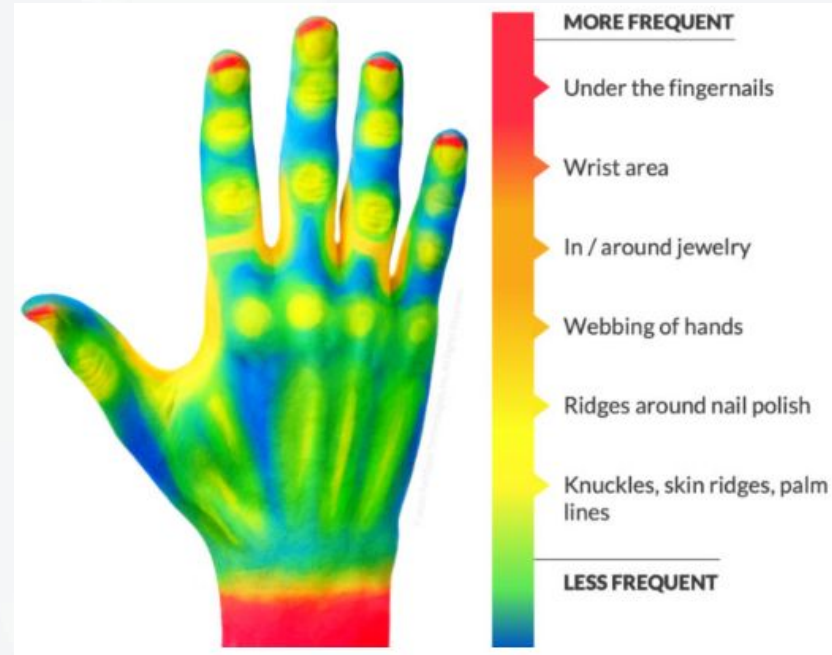
- Log books, handwritten notes, and audits performed “at a glance” lead to gaps in compliance that put your brand at risk while wasting valuable team time.



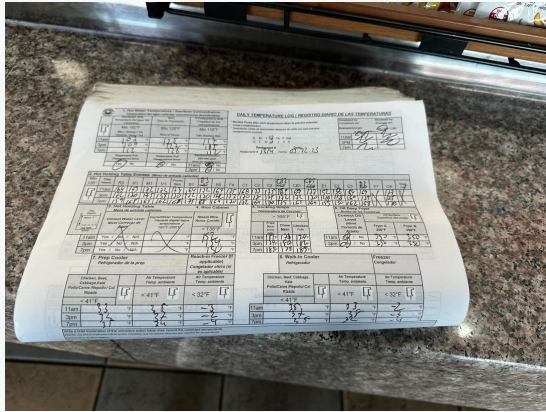
The problem: Under Addressed Food Safety Culture and Hygiene

The CDC states that **89% of outbreaks** caused by food workers are **due to inadequate handwashing**. And yet:

- Fewer than 25% of restaurants' handwashing practices comply with the FDA's frequency requirements.
- ~3 out of 4 handwashes fail to meet 'effective' quality standards.



The problem: Improper Tools, Systems, and Trainings



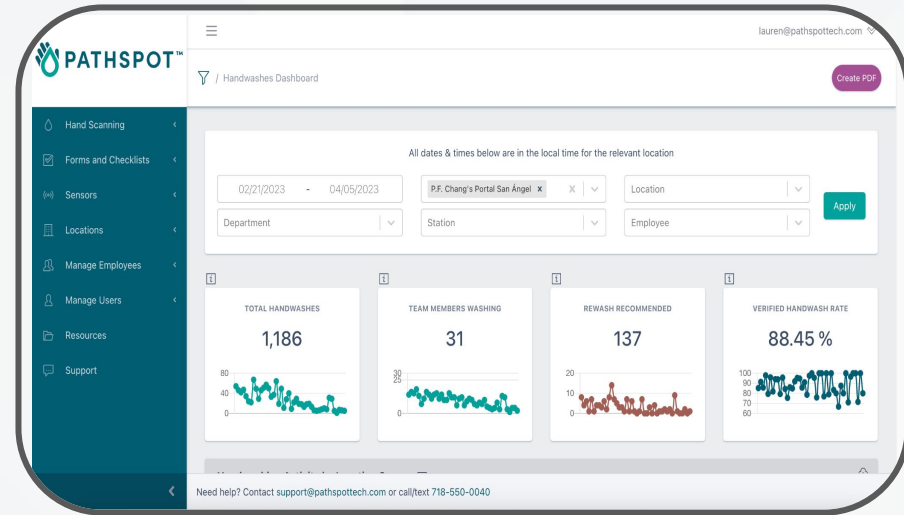
**Employees Must Wash
Hands Before Returning
To Work**



The solution: Process Innovation

Automate to Elevate all Food Safety & Team Member Back of House Protocols:

- Accurate /defensible documents with real-time & aggregated data to ensure compliance and inform training needs.
- Hand washing and food safety culture efficiency records that demonstrate continuous improvement.

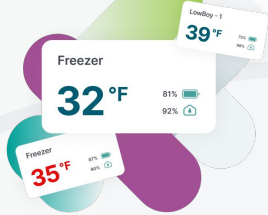


PathSpot SafetySuite

HandScanner



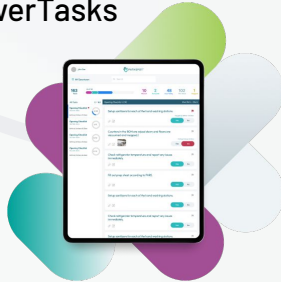
PowerTemp



PowerDashboard



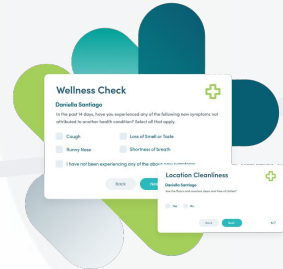
PowerTasks



PowerLabels



SafetyForms



One of a kind, patented technology

PathSpot detects contamination behind food borne pathogens, and helps prevent illnesses and save businesses millions of dollars, while creating a culture of sanitation

Wash



Dry



Scan



Tablet screen displays instructions for easy use and adoption, & instantly shows result

Visible light fluorescent spectroscopy scans hands for invisible contamination in <2 seconds





Our core product is simple and works in real time


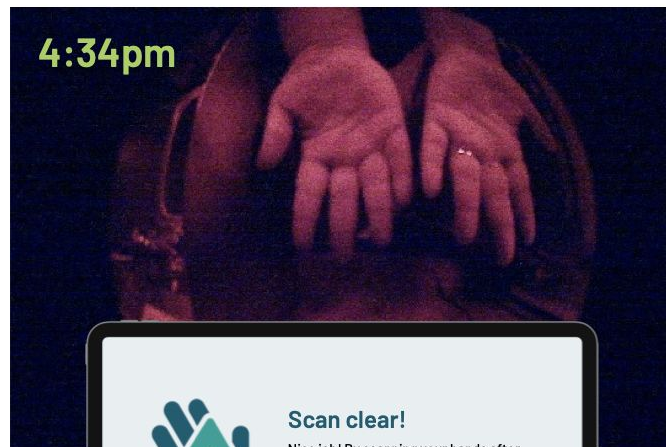
We detect threats instantly and alert team members to risk in real time, illuminated areas indicate the presence of invisible molecules that would have gone unchecked



Contamination Detected
Wash and dry your hands thoroughly.
Come back and rescan within 2 minutes.



Remember to scrub between your fingers and underneath your fingernails!



Scan clear!
Nice job! By scanning your hands after each wash, you are helping keep your customers safe from foodborne illness.

This scan looks for harmful foodborne contaminants, but does not detect other germs or dirt. It's still important to wash your hands thoroughly if you have not already.

Rewards & incentivization **create a culture of clean**

Added engagement & training

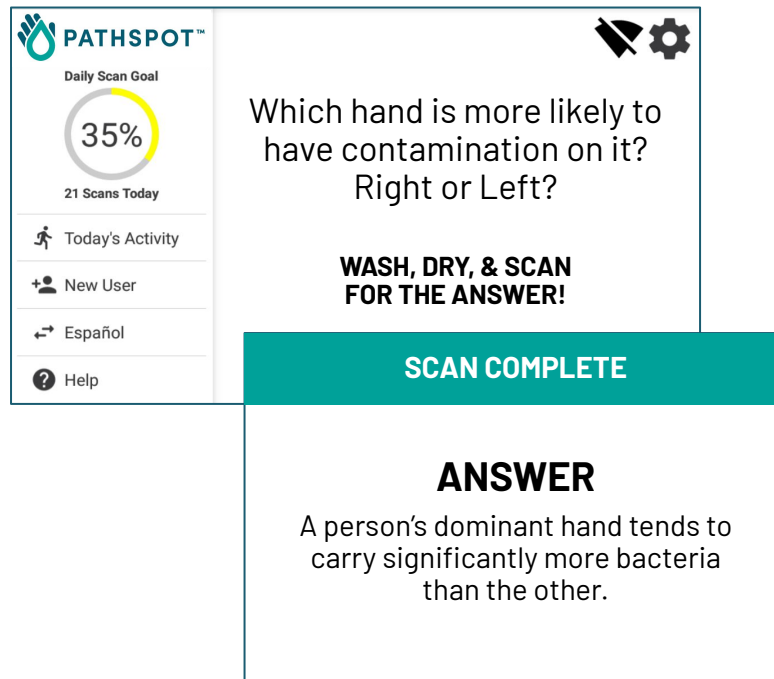
PathSpot's mission is centered around bolstering **positive sanitation cultures**.

On-screen trivia

Program a **customizable set of Q&A** or leverage our bank of food safety questions!

Rewards programs

Gamifying an otherwise basic task empowers managers and team members alike to **protect their customers!**



The screenshot displays the PathSpot mobile application interface. On the left, a sidebar menu includes the PathSpot logo, 'Daily Scan Goal' (35% with a progress ring and '21 Scans Today'), 'Today's Activity' (with a person icon), 'New User' (with a plus icon), 'Español' (with a double arrow icon), and 'Help' (with a question mark icon). The main screen shows a trivia question: 'Which hand is more likely to have contamination on it? Right or Left?' Below the question is a prompt: 'WASH, DRY, & SCAN FOR THE ANSWER!'. A teal banner at the bottom of the screen reads 'SCAN COMPLETE'. Below the banner, the 'ANSWER' is displayed: 'A person's dominant hand tends to carry significantly more bacteria than the other.'

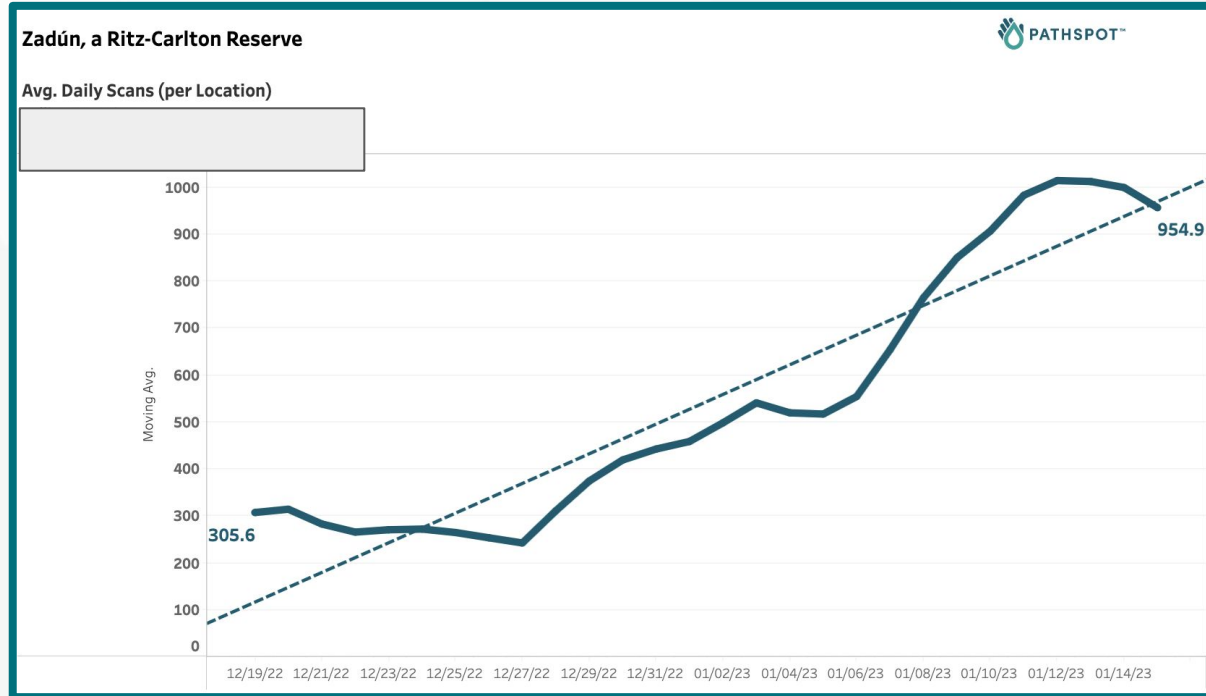
Initial Impact on Handwashing in one Location

Average daily scans has tripled and average scan per employee has doubled

From 200 Handwashes to 900+ Handwashes

▲ **310%**

Average daily scans across location



Customer's **most contaminated area**

Most commonly contaminated region



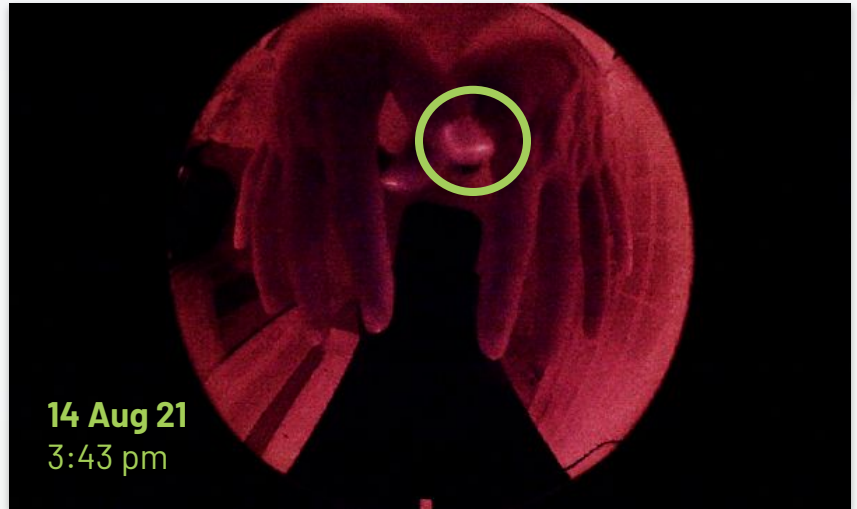
Hand	Right
Side	Back
Finger	Thumb
Region	Fingernail

Where does your brand rank vs. others?



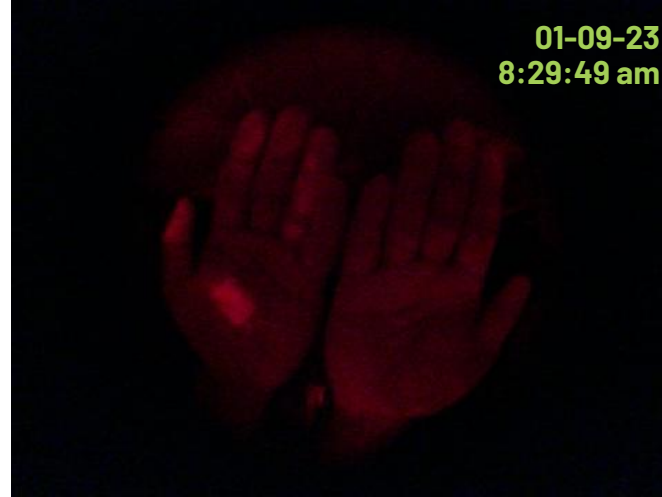
The right thumbnail is the #5 most commonly contaminated region at partners with similar operations.

Selected example:



Regions of the hand that come into contact with tongs still disproportionately being found to have contamination

EXAMPLE



Contamination in this scan shows a pattern consistent with usage of dirty tongs

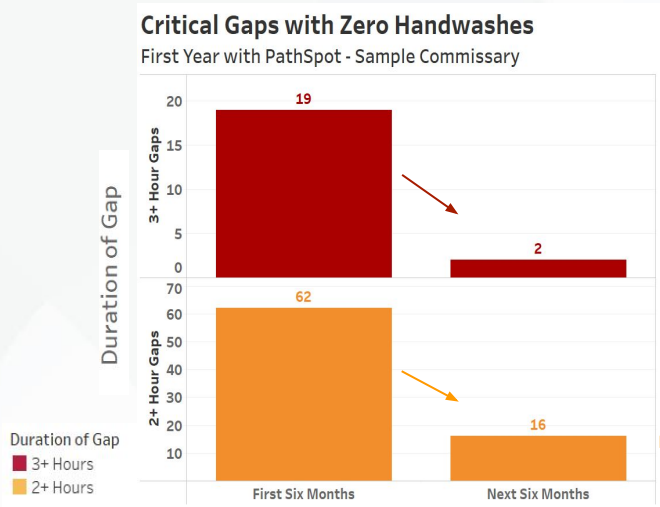


RECOMMENDATION: Continue to refine sanitization process for tongs. Remind team members to wash their hands after using tongs, before switching to new tasks.

Unprecedented data drives behavior change for QSR

PathSpot insights helped management drive significant change

Empower management to reduce risky habits



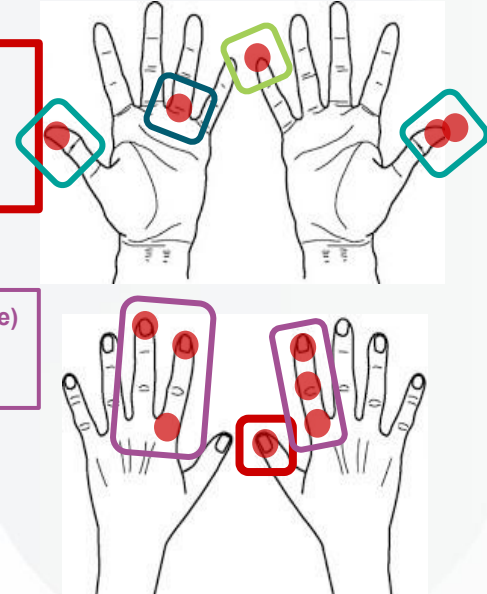
▼ **89%**
reduction in 3+ hour
gaps

▼ **74%**
reduction in 2+ hour gaps

Use data to make brandwide policy enhancements

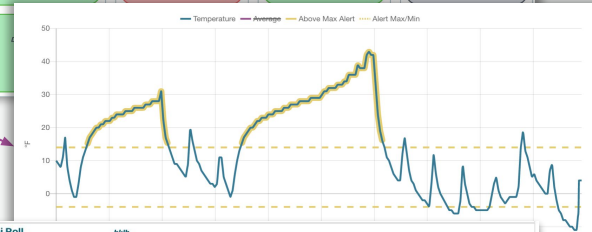
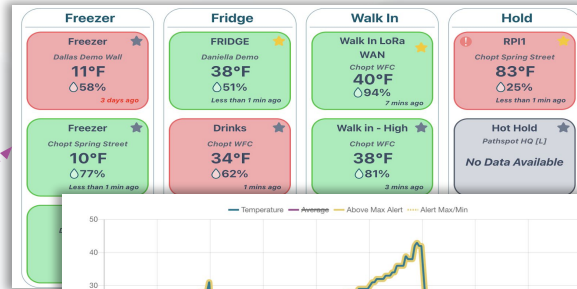
1 Hot Spot
Right Thumbnail (Knuckle Side)
Potential Driver:
Not Prioritized during Handwashing

Index + Middle Fingers (Knuckle Side)
Potential Driver:
Straps on the back of Tablets



Integrated Temperature and Humidity Sensors

PathSpot Temperature and Humidity Loggers constantly record temperature and alert employees of any temperature issues.



Custom Export Forms

3/23, 11:42 AM

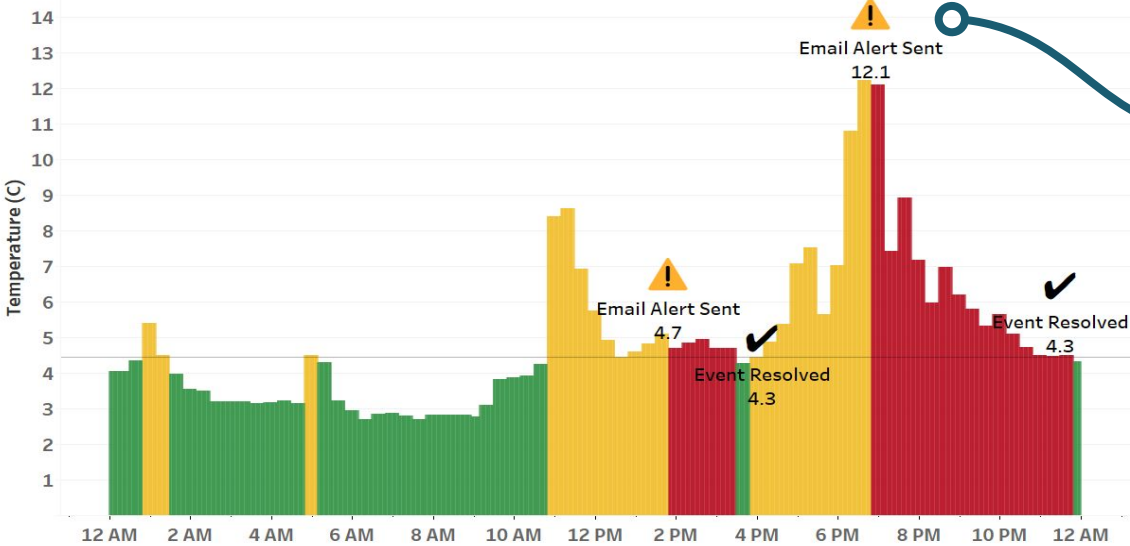
Refrigeration Log
 Display: Thu Feb 23, 2023 @ 7:00 PM
 Deadline: Thu Feb 23, 2023 @ 10:00 PM
 Completed: Thu Feb 23, 2023 @ 7:16 PM

Item Prompt	Item Result	Completed By	Completed On
Enter Date and Time	Thu Feb 23, 2023 @ 7:15 PM	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Walk-in Cooler	36	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Reach-in #1	35	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Reach-in #2	35	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Low Boy #1	29	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Low Boy #2	31	Kanysha Hemmingsy	2/23/23, 7:16 PM
Temperature of Freezer	-4	Kanysha Hemmingsy	2/23/23, 7:16 PM
List Corrective Action for any coolers out of temperature	None	Kanysha Hemmingsy	2/23/23, 7:16 PM
Manager Initials	KH	Kanysha Hemmingsy	2/23/23, 7:16 PM

PathSpot alerts keep food safe before unsafe temp reached

PathSpot temp insights alerted to open freezer doors

Back Refrigeration Unit



PATHSPOT™

Temperature Limits Exceeded

FRIDGE (11223772)
Daniella Demo

42.8°F
Temperature Reading

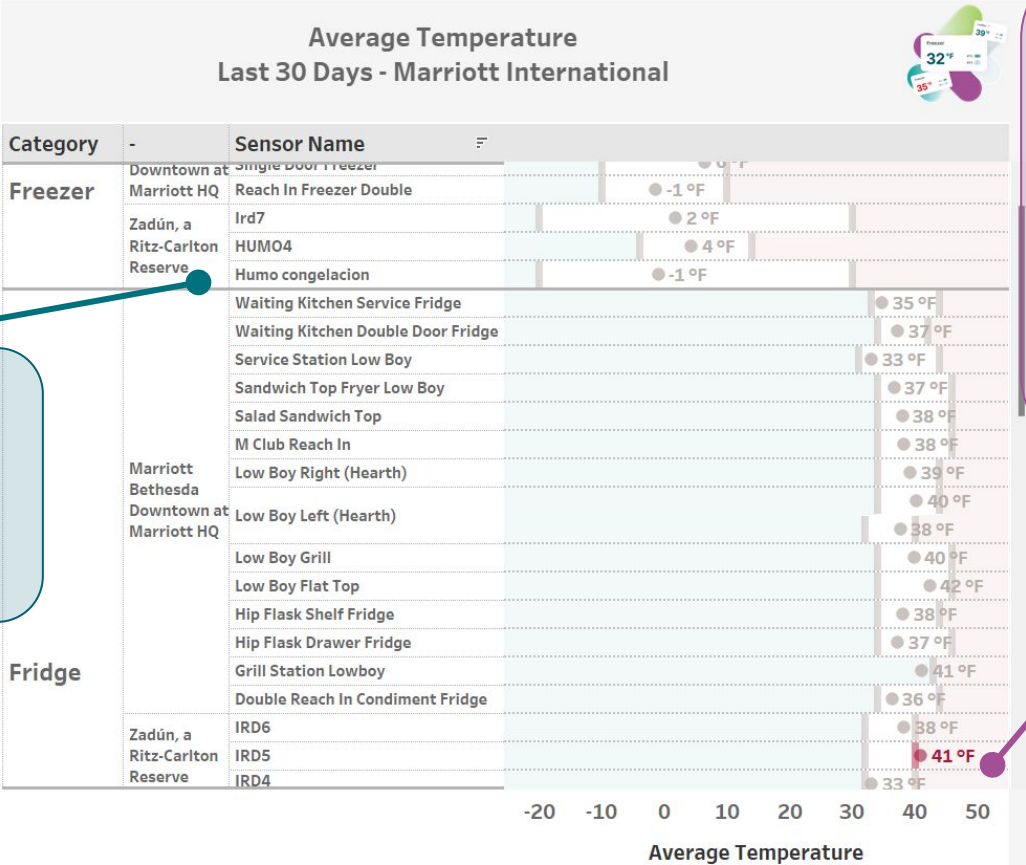
Sensor Exceeded Temperature at : 2023-2-7 08:32 AM
High Temperature Limit : 40 °F
Low Temperature Limit : 32 °F

[Access Your PathSpot Account](#)

Status

- In Range
- Corrective Action Pending
- Grace Period

Marriott Temperature Sensor Summary



Energy Saving Opportunities
 Cut costs and preserve quality by identifying refrigeration units that are overcooling

Identify Equipment Failure

- Proactively prevent wasted product, failed food safety compliance checks, and sick guests/associates
- Detailed temp history is required for engineering support and repair

PathSpot Task Management

The PathSpot Task Management system, PowerTasks, simplifies operations checklists and keeps an electronic record that is available at any time.

The screenshot displays the PathSpot Task Management mobile application interface. At the top, it shows the user's name 'Hi, Daniella' and a search icon. Below this, a green notification reads 'Great Job Completing 4 Task List!'. The main section is titled 'Next Task' and features a card for an 'Audit Check' due on 7 Mar 2023 from 7-9am, which is 'Past Due since 9am'. A progress bar shows the task is partially completed. Below this, there are icons for 'Other Tasks Lists Due Today' (4 Completed, 2 Flagged) and a 'See All' link. The bottom navigation bar includes icons for Home, Notes, Messages, Labeling, Tasks, Reporting, and Settings.

Hi, Daniella

Great Job Completing 4 Task List!

Next Task

Audit Check Past Due since 9am

7 Mar 2023

7-9am

Other Tasks Lists Due Today See All

4 Completed 2 Flagged

Closing Checklist - 0/20

7 Mar 2023

4-7pm

Recurring Tasks

Tasks Overview

Today This Week Next Week

Due this Week

Audit Check 5/10

Overdue Flagged

50%

Past Due since 9am 1 1 2

Opening Checklist 20/20

Flagged

100%

Completed 7:30am

Closing Checklist

0%

7 Mar 2023

4-7pm

Employee Uniforms 20/20

Complete

100%

Completed 7:30am

Store Readiness 20/20

Complete

100%

Completed 7:30am

Inventory Check 20/20

Complete

100%

Home Notes Messages Labeling Tasks Reporting Settings

- Opening, Closing, Catering, Management, HACCP, and Inventory task lists are all examples of checklists that are conducted on a regular basis within the operation.
- Team members can attach pictures, videos, comments, and bluetooth readings to confirm all SOP's are validated.

Use corrective actions to log issues and resolutions

Keep **track of** items needed attention, **by showing an alert or asking additional questions**



The screenshot shows a mobile application interface for a food service worker named Daniella. The top navigation bar includes a home icon, notes, messages, labeling, tasks, reporting, and settings. The main content area displays a list of tasks: 'Audit Check 5/10' (Overdue, Flagged), 'Opening Checklist 20/20' (Flagged), 'Closing Checklist' (7 Mar 2023, 4-7pm), 'Employee Uniforms 25/25' (Complete), and 'Store Readiness 25/25' (Complete). A modal window titled 'Corrective Action Needed' is open, displaying the following text: 'Chicken Temperature out of Range. Expected Temp is 60-80°F, but the recorded temperature is: 90°F'. Below this, it asks to 'Select an option below to complete this task:' with two radio button options: 'Notify my manager for next steps.' and 'Discard Product.' (which is selected). A 'SAVE' button is at the bottom of the modal. The background shows a '100%' progress indicator and a 'SAVE' button.

PathSpot Expiration Management

The PathSpot Labeling system, PowerLabels, integrates to the rest of our Product Suite so can correlate temperature issues with any labeling needs.

The screenshot shows a user interface for expiration management. At the top, it says "Hi, Daniella" and has a search icon. Below that, there are tabs for "DEFAULT", "4 HOURS", and "ALL". The main area is a grid of colored buttons representing different food categories and items. The categories are: Meat (Other), Fruit, Vegetable, Deli Meat, Legume, Poultry, Beef Cuts, and Marinated Meat. The items listed are: Celery, Cucumber, Tomato, Broccoli, Onion (Sweet Yellow), Onion (Red), Lettuce, Corn, Cabbage, Green onions, Mushrooms, Sugar Snap Peas, Bell Peppers, Spinach, Butternut Squash, Spaghetti Squash, Zucchini, Cauliflower, Artichoke, Lemon, Lime, Apple, Blueberries, Mango, Pear, Apricot, Blackberries, Chicken Breast, Chicken Thigh, Chicken Wings, Chicken Drumsticks, Whole Chicken, Chicken Drumsticks, Ground Chicken, and Chicken Sausage. At the bottom, there is a navigation bar with icons for Home, Notes, Messages, Labeling, Tasks, Reporting, and Settings.

DEFAULT							4 HOURS	ALL
Meat (Other)	Fruit	Vegetable	Deli Meat	Legume	Poultry	Beef Cuts	Marinated Meat	
Celery	Cucumber	Tomato	Broccoli	Onion (Sweet Yellow)	Onion (Red)	Lettuce		
Corn	Cabbage	Green onions	Mushrooms	Sugar Snap Peas	Bell Peppers	Spinach		
Butternut Squash	Spaghetti Squash	Zucchini	Cauliflower	Artichoke	Lemon	Lime		
Apple	Blueberries	Mango	Pear	Apricot	Blackberries	Chicken Breast		
Chicken Thigh	Chicken Wings	Chicken Drumsticks	Whole Chicken	Chicken Drumsticks	Ground Chicken	Chicken Sausage		

Navigation: Home, Notes, Messages, Labeling, Tasks, Reporting, Settings



Insights and alerts



Weekly and daily insights

Actionable recommendations recapping the most important data components targeted at onsite management



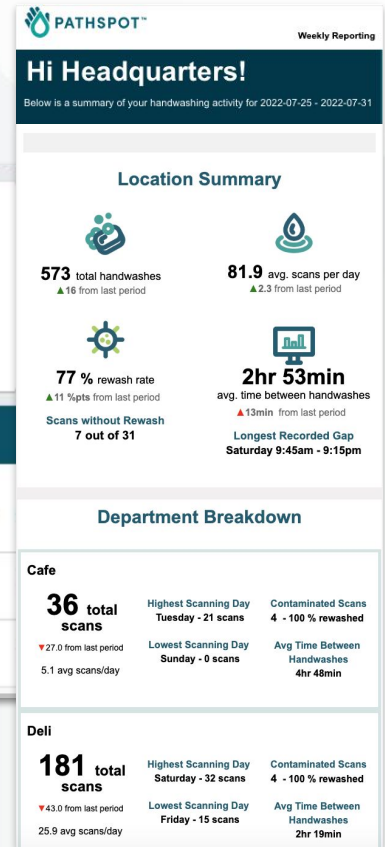
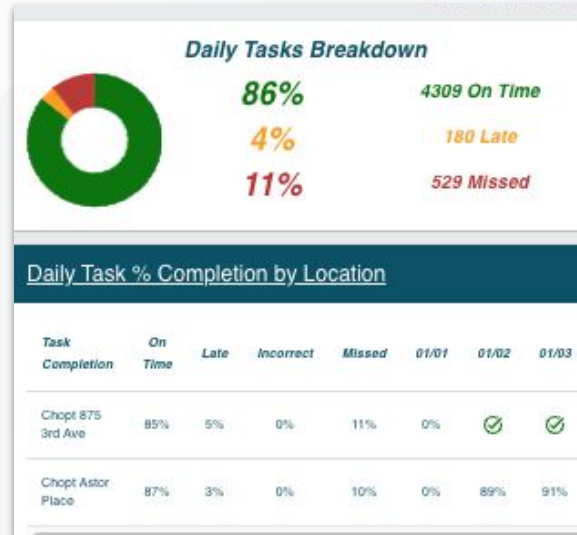
Configurable regions

Identify key trends across an account, or across a **custom group of locations**.

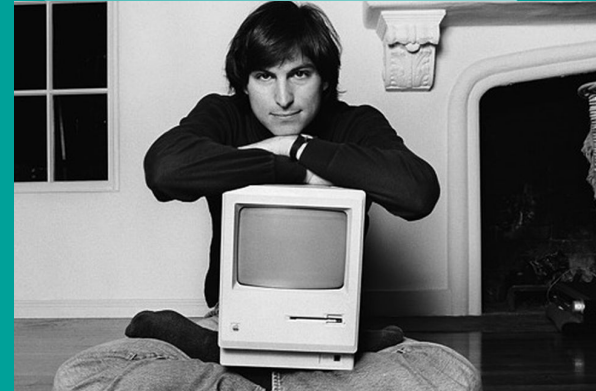
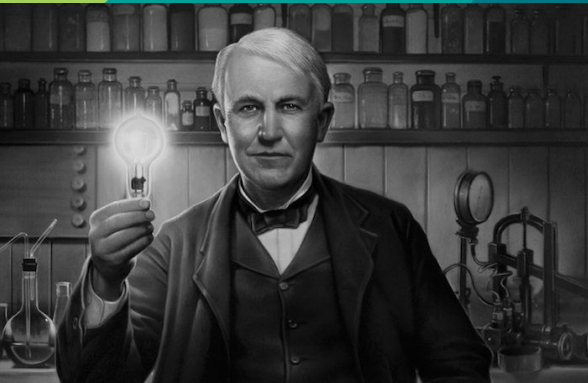


Custom real-time alerts

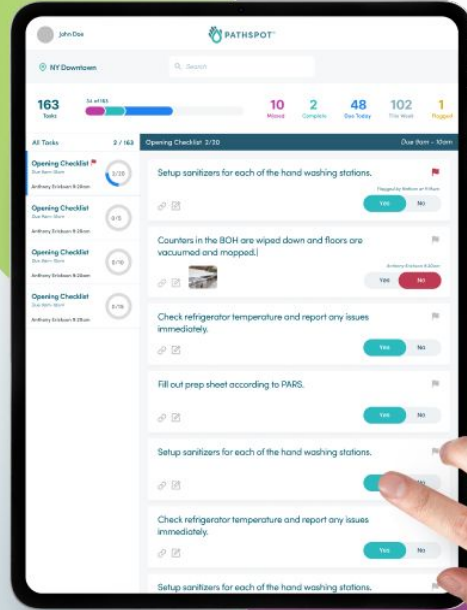
Create custom, **automated alerts** when goals are not being met or critical areas arise



What is Innovation?



Innovation for HACCP - Food Safety Culture and Continuous Alignment for the...



- Smart restaurant
- Commercial kitchen
- Hospitality industry
- Food manufacturer
- Food service industry

Global Call to Food Safety Action





THANK YOU!

PathSpot.com

info@pathspottech.com