**Prep-Pal® Kit.**
- New Prep-Pal® food prep labeling software.
- Print food rotation, retail labels, ingredient labels, nutrition labels and more – all on one continuous label roll!
- Kit includes Prep-Pal® printer, software and starter roll of continuous feed labels.
- Prep-Pal® 5 is compatible with Windows® OS.

**Prep-Pal® Station.**
- Station includes wall or table mount unit, Windows® based tablet, Prep-Pal® printer, software and starter roll of continuous feed labels.
- Print food rotation, retail labels, ingredient labels, nutrition labels and more – all on one continuous label roll!
- Fast printing: 2-4 seconds per label vs 12-18 seconds with prior Prep-Pal® versions.

**Raw-Prep® Kit.**
- New Raw-Prep® protein prep labeling software.
- Kit includes Raw-Prep® printer, software and starter roll of yellow labels.
- Reduce the chance for cross-contamination with Raw-Prep®
- Includes batch number system to ensure inventory rotation is timely & accurate.
- Raw-Prep® software is compatible with Windows® OS.

**Raw-Prep® Station.**
- Station includes wall or table mount unit, Windows® based tablet, Raw-Prep® printer, Raw-Temp® (Wireless Temp-Taker® temperature management system), software and starter roll of yellow labels.
- Fast printing: 2-4 seconds per label saves your staff prep time.
- Raw-Temp® ensure your raw proteins are stored at the proper holding temperatures.
- Includes batch number system to ensure inventory rotation is timely & accurate.
Temp-Taker® and Raw-Temp are an intelligent temperature and checklist system specifically designed to streamline your HACCP plans.

**Temp-Taker® 5**

- Now with wireless technology!
- Temperature checks automatically upload to software – no USB cord needed!
- New Temp-Taker® 5 software included.
- Auto temperature reporting – with NO MONTHLY FEES!
- New Enhanced Checklist Management – load your own questions – up to 2,000.
- New Auto Temp® Feature – Take your temperatures without touching a button!
- Perform corrective actions and more.
- Email, print and save reports with ease.

**New Raw-Temp**

-TEMP-TAKER

Automating HACCP Plans since 2006

- It’s fast! You can record temperatures in about 1/3 of the time compared to handwriting.
- This represents an average savings of about 6 hours a week (i.e., $2,500 a year at $8/hour) making Temp-Taker® a smart investment that quickly pays for itself.
- It enhances food safety by minimizing human error and identifying workers that engage in unsafe practices.
- It generates clear, detailed records that are electronically accessible and well organized.
- It allows you to go paperless and save on supplies.

**Temp-Takers® Are Now Wireless!**

No cords, cables or clutter! Temp-Taker® 5 and Raw-Temp® let you bring the accuracy to the item.
Prep-n-Temp® Station

- Station includes wall or table mount unit, Windows® based tablet, Prep-Pal® industrial printer, software and starter roll of continuous feed labels.
- Industrial Prep-Pal® printer – our fastest printer ever: 2-4 seconds per label.
- Print food rotation, retail labels, ingredient labels, nutrition labels and more – all on one continuous roll. Color labels and clear labels available.
- Includes Temp-Taker® 5 – your wireless temperature & checklist manager – HACCP in the palm of your hand.

Raw Prep-n-Temp® Station

- Station includes wall or table mount unit, Windows® based tablet, Raw-Prep® printer, Wireless Raw-Temp® temperature management system, software and starter roll of yellow labels.
- Fast printing: 2-4 seconds per label saves your staff prep time.
- Raw-Temp® ensure your raw proteins are stored at the proper holding temperatures.
- Includes batch number system to ensure inventory rotation is timely & accurate.

Phone: (321) 676-3194  Email: info@ITDfoodsafety.com
Print Grab-n-Go, Nutrition, Ingredient, Retail, Prep Labels and more... All with one printer and one roll of labels!
Who We Are

We are the team of Innovative Technologies by Design, Inc. We specialize in creating solutions to simplify food safety management.

With deep roots in food service, the founders of ITD have personally experienced the day-to-day obstacles that occur while trying to deliver safe and delicious food to consumers in an efficient manner.

We look forward to the opportunity of serving you and helping you exceed your HACCP food safety goals with our service, support and automated solutions.

Where We Are

Make us a part of your team and you’ll be in good company. ITD has now helped streamline food prep and safety management in thousands of locations. Major chains, hospitals, and schools trust our products to keep their food safe and their consumers happy.
ITD Food Safety has helped streamline food preparation, checklist and temperature management in thousands of locations in North America and beyond. Although the food service industry is broad, our solutions are effective across the board:

- Restaurants, Chains and Franchise groups
- K-12 School Systems
- Colleges and Universities
- Theme Parks
- Cruise Lines and Shipping Companies
- Food Transportation
- Hotels
- Hospitals, Nursing Homes and Assisted Living
- Grocery and Convenience Stores
- Government and Military

Take the next step forward for your company and your consumers by trusting ITD Food Safety with automating your HACCP temperature management and food rotation needs.

Prices and availability are subject to change at any time.

ITD Food Safety made simple

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