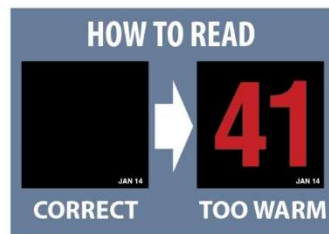


New System for Keeping Institutional Food Service Safe - Safetemp™ Indicators monitor food serving, storage and disinfection temperature

Safetemp™ is a continuous dormant monitoring system that activates when temperature is not correct. Designed to create a HACCP compliant culture, Safetemp™ alerts staff to temperature excursions with instant visual warnings.

Glenview, IL – September 26, 2017 LCR Hallcrest is pleased to offer the following temperature monitoring systems to assist institutional and school food service with HACCP compliance efforts.

- **Safetemp™** is a continuous dormant monitoring system that activates when temperature is not correct and reverses once the temperature excursion has been corrected. The Safetemp™ system consists of 5 activation temperatures ranging from 0 to 145°F and 3 sizes designed to monitor temperature in most food serving/ holding display cases, walk in coolers and freezers. Safetemp™ is black at the correct temperature, lighting up graphically, to indicate a rated temperature has been breached.



Cold Serving Trays

“Safetemp™ smart temperature monitors can be customized to satisfy institutional requirements and have assisted with developing a HACCP compliant culture within the food industry.” comments Scott Szafraniec, National Sales Manager, LCR Hallcrest

Further information- 847.998.8580 - ideas@hallcrest.com - www.hallcrest.com

About LCR Hallcrest: The company is the leading international manufacturer of “SMART” color and chemical changing labels, thermometers, pigments and graphics that react to environmental and temperature fluctuations, providing visible evidence of change and measurement with in-house design, development and manufacturing capability.

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