

Marché Restaurants Switzerland AG relies on **testo Saveris Restaurant**.



Rest stop food service organizations offer a convenient way for travelers to nourish and recharge. However, these small facilities face unique challenges when it comes to food safety and quality. Marché Restaurants Switzerland AG (MRS) serves millions of road, rail and airline travelers each year. In order to ensure the quality and freshness of the products more efficiently, the company introduced the Testo Saveris Restaurant digital quality management solution for its “Cindy’s” and “Zopf & Zöpfli” brands.

The customer.

With a focus on freshness, Marché Restaurants Switzerland is the market leader in Swiss highway food service. The company operates 31 sites, a catering division and a hotel – all at high frequency locations. The company’s brands include Marché Restaurant, Marché Catering, Cindy’s Diner and Zopf & Zöpfli. In 2018, roughly 900 MRS employees served over 9.4 million guests. In the same year, revenue amounted to just under 111 million Swiss Francs, or 111.9 million US Dollars.

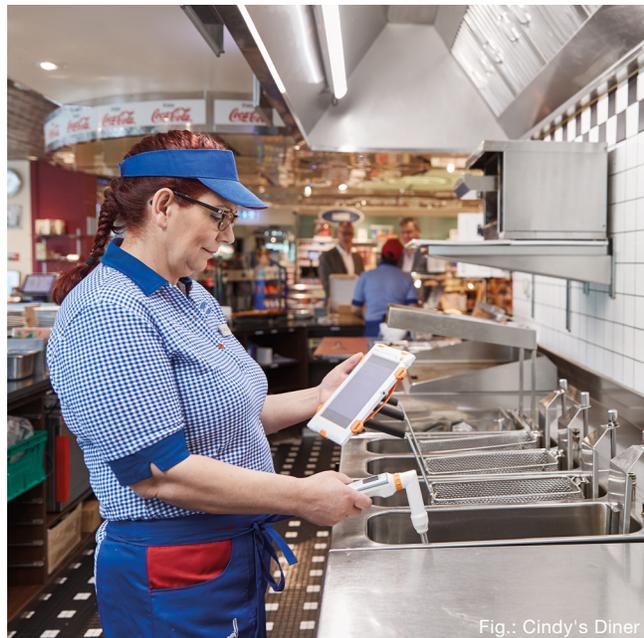


Fig.: Cindy's Diner

The challenge.

How can a rest stop food service organization consistently achieve guaranteed high-quality products? When MRS began the introduction of Testo Saveris Restaurant in 2017, this was both a question and a vision. Since freshness and quality are supporting pillars of the company, a solution which is able to consolidate and monitor both is extremely important.

Before the integration of Testo Saveris Restaurant, MRS utilized conventional, paper-based HACCP and quality assurance checklists. With a strong dedication to freshness, MRS needs a fast and flexible means of accessing and adapting Standard Operating Procedures – for this reason, a digital solution was sought to save time and increase efficiency.

To ensure cross-restaurant collaboration, optimize work routines and identify challenges early, MRS decided to replace their paper-based HACCP system with the **testo Saveris Restaurant** digital quality management solution.



Fig.: Zopf & Zöpfli

The solution.

MRS kicked off the deployment of Testo Saveris Restaurant at Cindy's Burger Trailer. The chain is differentiated by freshly prepared burger patties and hand-cut Cindy's Fries, which are cooked to order on site. The correct temperatures in the refrigerated units and the quality of the cooking oil in the deep-fryers are extremely important, because these data points are critical in the production of high-quality burgers and crispy fries.

Since MRS had previously used Testo's measurement equipment, the company was already accustomed to the high levels of quality and service from Testo. This trust and collaborative experience led MRS to choose Testo Saveris Restaurant for comprehensive digital quality management. This includes digital checklists and dashboards as well as data loggers for refrigerated and deep-freeze units, cooking oil testers and multipurpose infrared and penetration thermometers (Testo 104-IR BT with Bluetooth).

The pilot of Testo Saveris Restaurant was a complete success. After proving advantageous in Cindy's Burger Trailer, the solution was also introduced in Cindy's Diner and finally at the sites of the takeaway concept Zopf & Zöpfli.



Fig.: Zopf & Zöpfli

The advantages.

Testo Saveris Restaurant is a networked system working at MRS as a link between the Support Office and the employees performing operative tasks. The data obtained in storage, kitchen and service are used by the Support Team for extensive analysis and optimization efforts.

The Testo software platform provides one common access point for different locations, which increases cooperation and strongly anchors food safety concepts at all levels of MRS. The Testo handheld measuring instruments automatically transmit their measurement values to the cloud. This means that employees are guided through quality operations, including corrective actions, in an intuitive and digital format. The quality manual can be adapted easily online to ensure flexibility.

“Thanks to the step-by-step introduction of the digital HACCP management with testo Saveris Restaurant, we at MRS have been able to assemble important insights and experiences while optimizing our food safety processes. We were particularly impressed by the solution’s digital checklists, integration of temperature measurements, the tablet’s photo function and the software hierarchies for presenting the next-level responsibilities.”

Birke Baden

Quality Manager

Marché Restaurants Switzerland AG

Other advantages of testo Saveris Restaurant according to users and quality supervisors at Marché Restaurants Switzerland:

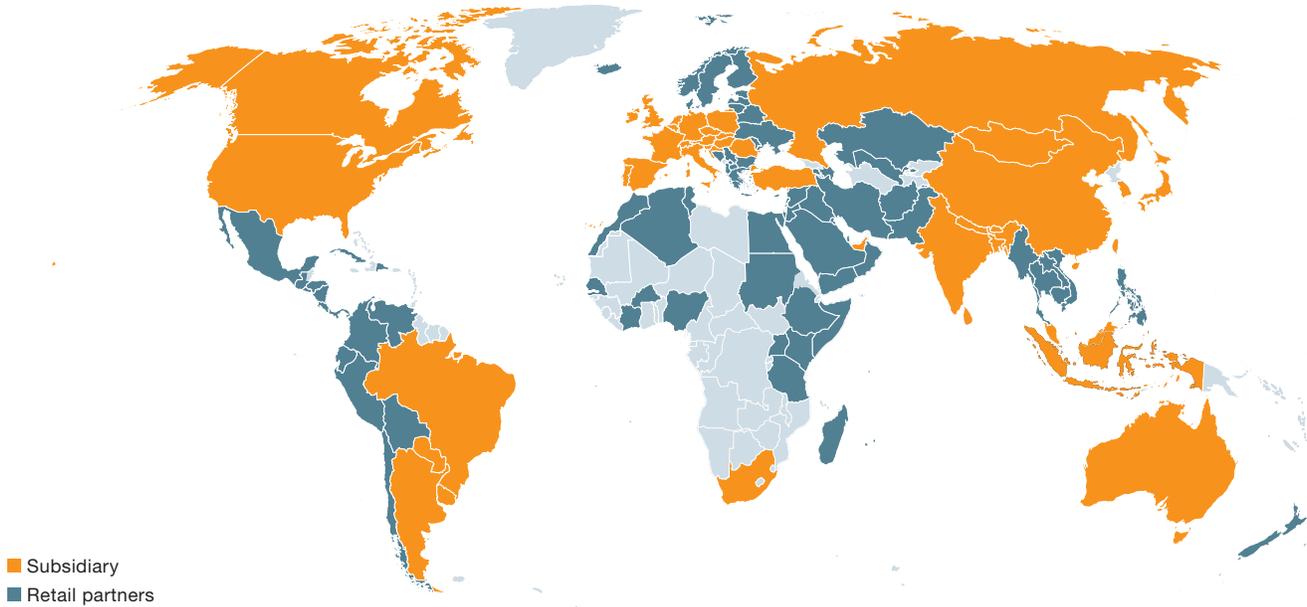
- Food safety can be implemented confidently in a small space by 1 to 2 persons
- Automatic temperature recording with WiFi data loggers saves time
- Digital checklists and records enable MRS to save space
- Intuitive and attractive app and dashboards
- Digital reports and evaluations
- Photographic traceability of the respective USP product of a concept (fresh meat from Cindy's Diner to Cindy's Burger Trailer, quality of bread products at delivery)
- Digital quality manual with next-level areas of responsibility establishes a restaurant-wide quality perception

More information.

For more details on Testo Saveris Restaurant and all answers to your questions on automated quality management and food safety, go to

www.testofoodsafety.com.

About **Testo**.



Testo is the world's largest supplier of food safety software platforms and electronic measurement equipment. With over 60 years of experience in the food industry, Testo attributes its success to developing close partnerships with customers, allowing for a deep understanding of business needs.

With over 2,700 employees in 33 countries, Testo develops these relationships at a local level, with an understanding of local requirements and culture. Testo currently has hundreds of thousands of data loggers and thermometers in the market and is storing over 17 billion data sets in the Testo Cloud. Testo's longevity and financial stability ensure our end-users the highest levels of service, innovation and accountability in the space. Testo is currently the provider of equipment, software and apps to many of the largest food service, QSR and food retailers globally.

More information at www.testofoodsafety.com