



# OUR GOAL: Your Peace of Mind



K-12 Education

# COMPLIANCE. SAFETY.

Reduced Manual  
Processes.  
Our commitment  
to your team.



Temperature and environmental monitoring helps ensure the health and safety of students, teachers, and staff on school premises while maintaining a comfortable learning environment.

**Monitoring the environment in the cafeteria helps ensure food safety and prevent foodborne illnesses.** Conditions such as temperature and humidity need to be monitored to maintain proper storage conditions for perishable food items.

**School cafeterias are subject to regulations and guidelines related to food safety and hygiene** and temperature monitoring helps ensure compliance with these regulations, demonstrating the cafeteria is maintaining a safe and healthy environment for students.

Regular monitoring and documentation of food storage, preparation, and cleaning processes help meet the necessary standards and regulatory requirements

**Additionally, poor indoor air quality can have a detrimental impact on students' concentration, health, and overall well-being.**

By monitoring and addressing air quality issues, schools foster a conducive learning environment.

The impact can be so great, that some **states such as California and Colorado have mandated that schools implement CO2 monitoring.**

**Can you afford to fail a health inspection?** Are you willing to risk the health of your students and staff?

**Sonicu has the easy to install, simple to use, and cost effective solution to your problem.**



**Are you prepared for a health inspection tomorrow?**

**Can you be sure all of your food products are safe?**

**How much time are you spending on manual processes?**

Temperature fluctuations can pose safety risks within a cafeteria setting. Raw and prepared foods have specific guidelines that must be followed to ensure compliance with safety standards.

Temperature monitoring helps identify deviations from safe temperature ranges, enabling prompt corrective actions to prevent product loss, ensure product safety, and maintain regulatory compliance.

**Can you afford to risk the trust of your students and the community?**

There are countless aspects of a cafeteria that need to be managed to ensure safety - how much time are you spending on meeting each requirement?

Wouldn't it be easier if some of these tasks could be automated for you?

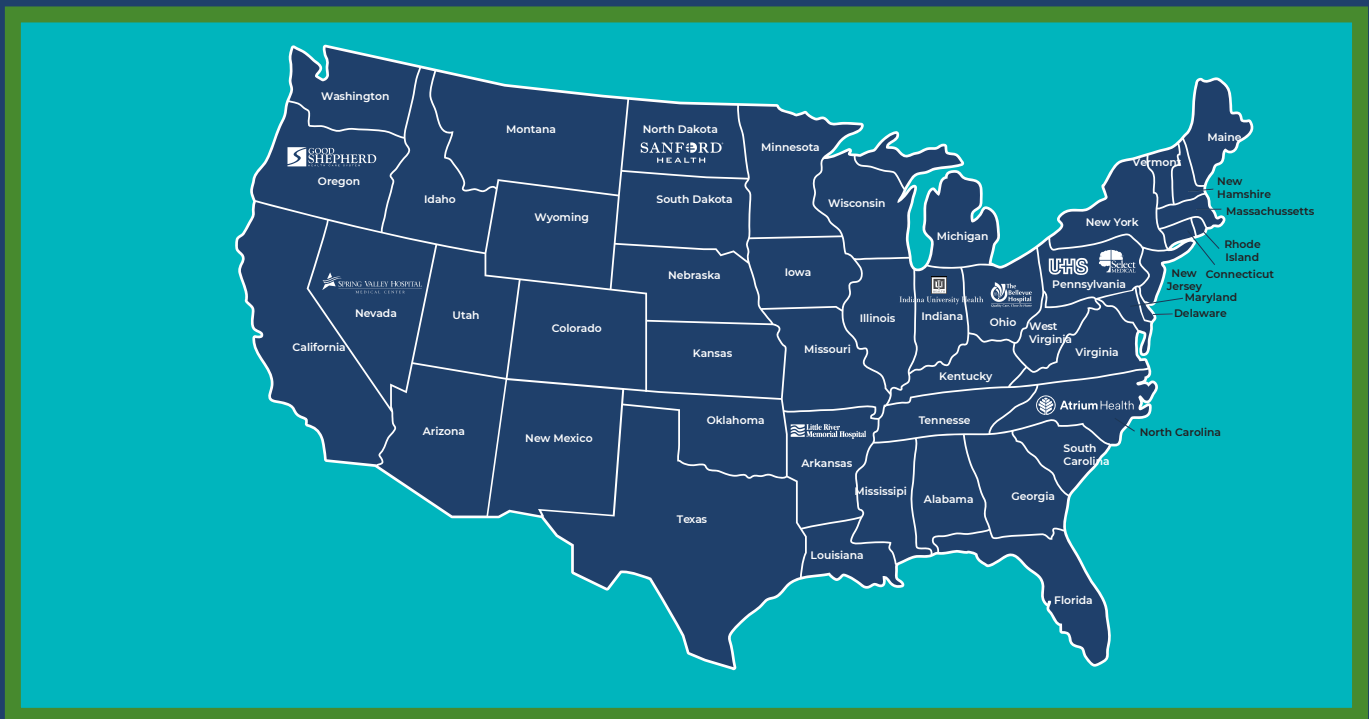
LOS ANGELES UNIFIED SCHOOL DISTRICT		DISTRICT	
FOOD SERVICES BRANCH			
SCHOOL NAME _____	SCHOOL LOCATION CODE _____	DATE _____	
AREA FOOD SERVICES SUPERVISOR _____			
MONTHLY CAFETERIA SANITATION CHECKLIST		Meets Standard	Does Not Meet Standard
<b>GENERAL HOUSEKEEPING</b>			
1.	All cafeteria staff and student workers wash their hands after all breaks, preparation of raw food, after any cleaning jobs, any visits to the restroom, <b>between glove changes, and after touching face or body.</b>		
2.	All restrooms have filled and permanently mounted dispensers for paper towels, toilet paper, seat covers and soap.		
3.	All kitchens, bathrooms and hand washing sinks have hot and cold running water.		
4.	Employee restrooms are clean and maintained on a daily basis. The toilet/urinal plumbing is operational and backflow devices are present.		
5.	All insect and rodent infestations are identified and aggressive corrective action taken.		
6.	Dressing rooms are clean, organized and free of debris.		
<b>COLD FOOD STORAGE</b>			
7.	All food, which must be defrosted, is thawed under refrigeration.		Freezer Temperature _____
8.	All cold food is refrigerated at a temperature of 41° or below.		Refrigerator Temperature _____
9.	All refrigerators, including walk-ins and milk coolers have an accurate thermometer.		Milk Cooler Temperature _____
<b>FOOD PREPARATION/LEFTOVERS</b>			
10.	Working calibrated food thermometers are available and used prior to daily meal services.		
11.	All hot food is at a temperature of 140° or above (Temperature of today's hot entrée at service time).		Hot Food Temperature _____
12.	No food is defrosted, cooked and then refrozen.		

# The finest names in food service and government trust Sonicu with their most valuable assets.

## Food Service



## Government



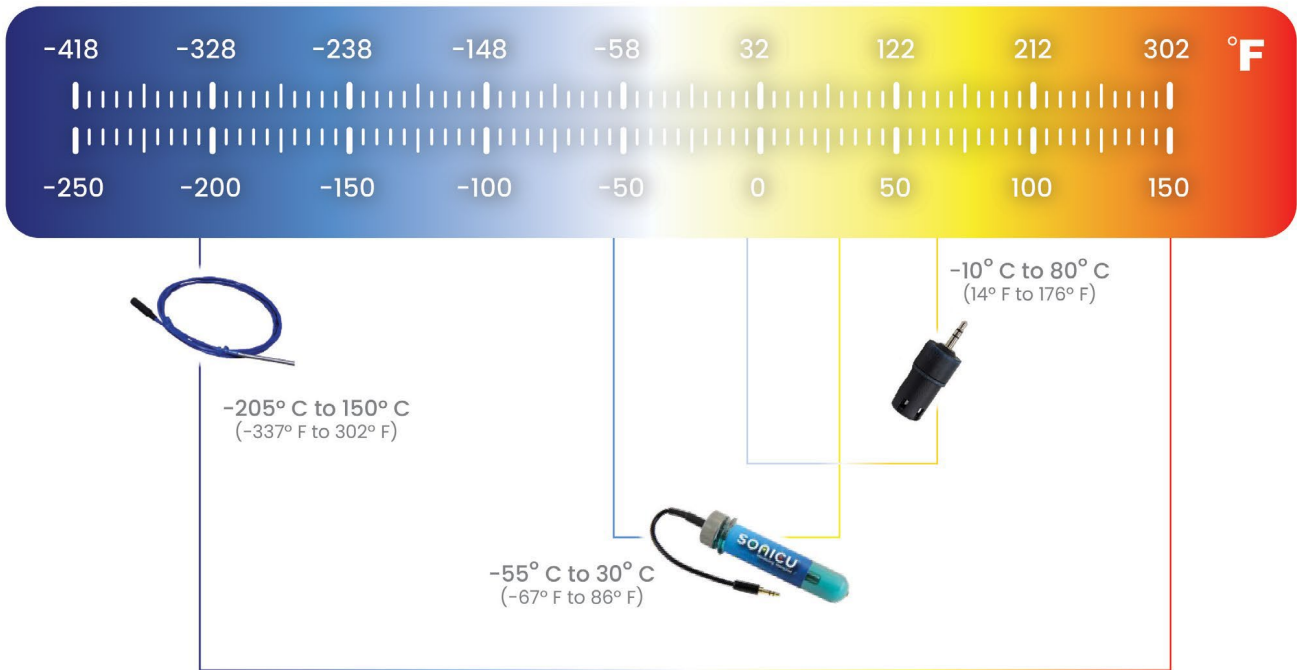
**~18,000 users from ~600 customers:  
From Canada to the Caribbean and all 50 states**

# PEACE OF MIND:

## Wireless, Simple, & Affordable

### YOUR SCHOOL: CONNECTED AND PROTECTED

#### Ranges of Temperatures



#### Monitoring Opportunities

<b>TEMPERATURE</b>	<b>TEMPERATURE</b>	<b>HUMIDITY</b>	<b>DIFF. AIR PRESS.</b>	<b>CRYOGENIC</b>	<b>INCUBATOR</b>
Refrigerators Freezers Walk-In Coolers Refrigerated Warehouses Cold-Chain Distribution	Blanket Warmers Incubators Food Warmers Food or Livestock Producers Industrial Applications	Compounding Rooms Warehouses Clean Rooms Surgery Rooms Research Labs	Compounding Rooms Surgeries and Isolation Rooms Clean Rooms Construction Sites HVAC Systems	Cryogenic Freezers Liquid Nitrogen Dewars Cryotherapy Biologic In-Vitro Flash Freezing	Incubator Life Science Research

# AFFORDABLE AND SIMPLE MONITORING:



## Trusted, Proven, and Reliable

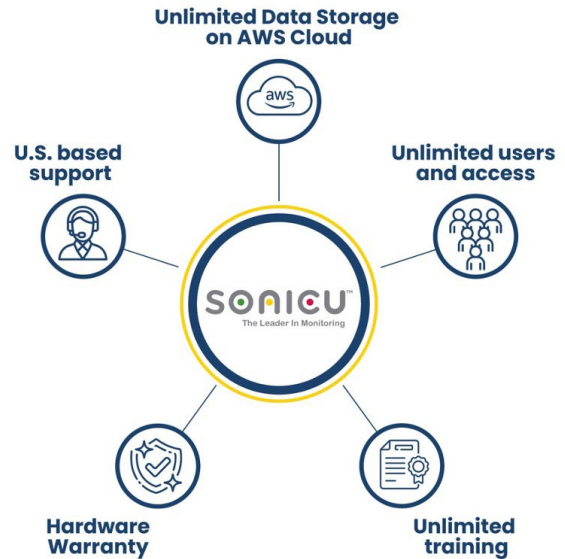
Sonicu's ecosystem is the most comprehensive and Sonicu's monitoring ecosystem is among the most comprehensive and streamlined solution available today.

Once all of your temperature and environmental monitoring sensors are consolidated into [SoniCloud](#), your organization will have powerful operational visibility and peace of mind.

Our system is designed to be easy to install, simple to use, save money, and automate regulatory compliance.

With Sonicu you can customize to your needs, such as unique floor plan layouts or specific alarm tree notifications.

With our advanced system, you can have peace of mind knowing that any adverse conditions will be detected immediately.



**"Speed is so important to us, and Sonicu has made everything fast and easy. It's two minutes to install a probe, and then easy to connect to cellular and add my users in a few more minutes. I can get my teams up and running fast"**

Justin Reife, Cold Chain Manager, Nomi Health

## All Sonicu monitoring solutions are:

Easily implemented and fully scalable without hardwiring or expensive retrofits.

Completely automated to eliminate manual monitoring, logging and reporting.

Totally secure and operate independently of existing IT infrastructure.

Warrantied and supported by Sonicu's dedicated support team.

Cost-effective

# MONITOR VIRTUALLY ANYTHING:

We help clients connect their organization to the cloud for improved operational visibility.

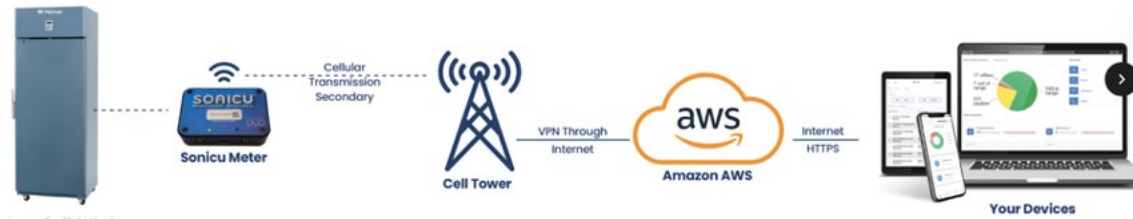


From occupancy to water leak, we can help you with simple and affordable solutions to better monitor your mission-critical facilities.

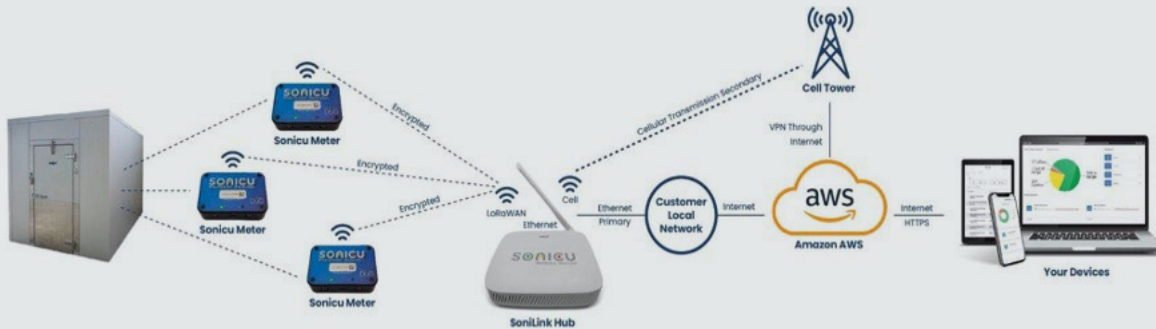
# YOUR DEVICE CONNECTIVITY:

## Flexible, reliable, and secure

Hundreds of facilities rely on us to mitigate expensive operational errors and enhance preparedness for compliance requirements. This ensures the comfort and safety of researchers, staff, administrators, and visitors and enables storage facilities to function correctly.



Our system automates data collection, monitors critical parameters, and generates detailed reports, making compliance management efficient and stress-free. At Sonicu, we empower organizations to reimagine their approach to compliance, quality assurance, and operational efficiency. We streamline and optimize how organizations collect data, monitor, and comply with regulatory requirements.

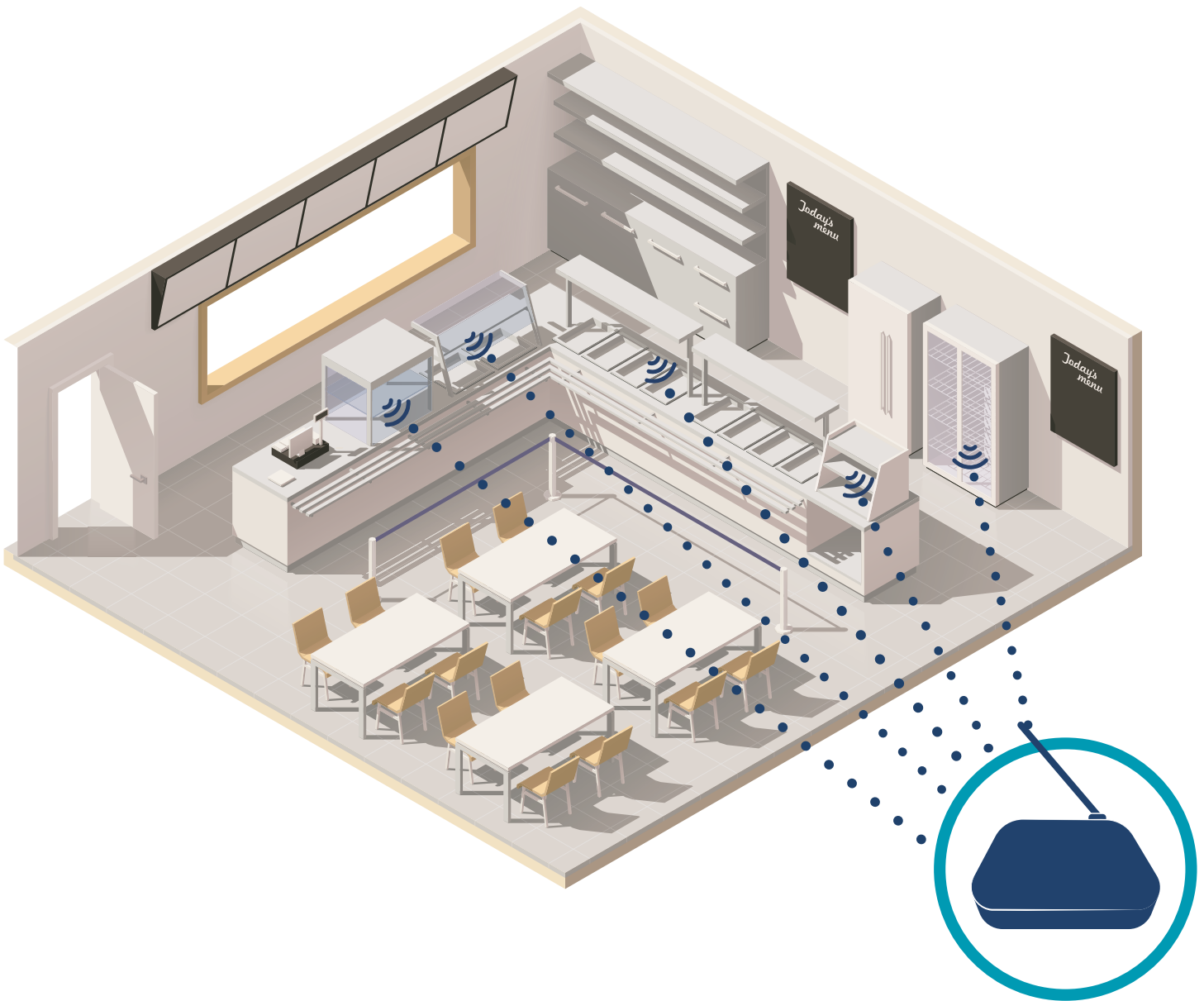


## Wi-Fi – Cellular – SoniLink Options to make data transmission easy

We invite you to experience the transformative power of Sonicu firsthand. Let us help you unlock the full potential of your organization, enhance compliance, and drive operational excellence.



# FAST SIMPLE AND AFFORDABLE MONITORING



## S-Series Delivers

- Ambient temperature and humidity capture
- Cold storage with ranges from  $-30^{\circ}$  to  $60^{\circ}$  Celsius
- A full year of fully replaceable battery life
- Leverages two double AA batteries
- Simple peel-and-stick installation to virtually any application





From temperature to CO2, Sonicu's ecosystem provides the comprehensive solution for your school's environmental monitoring needs.



Schools need a system in place to monitor temperature, CO2, humidity and more.

If you are still using manual processes to complete these tasks, you could be saving time, money, and other precious resources. Sonicu automates these tasks for you, storing your data securely, giving you easy access from anywhere.

Sonicu's monitoring solutions consolidate all monitoring, reporting, and management applications into one platform, providing superior operational visibility and uniform implementation with one cost-effective solution. And all of this data can be shared wirelessly with your Building Automation System.

SoniCloud, Sonicu's cloud-based software platform, enables real-time access to and viewing of all monitoring points in various locations throughout an entire system via a client-specific, customizable dashboard.

**“Sonicu costs are considerably more reasonable than our historic system, as well as other competitors on the market. The equipment is robust but simple to learn and utilize.”**

Zach Flohr, MiraVista Diagnostics  
Production and Engineering Manager

# ALL OF YOUR CAFETERIA

## Facility Monitoring Consolidated in One System

Sonicu provides a full suite of monitoring solutions, fully automated 24/7 remote monitoring, alarming, and reporting for cold-chain, room conditions, and virtually any custom monitoring application.

Our cloud based software, Sonicloud, gathers data to a single dashboard, giving you web-based access to critical information from anywhere.

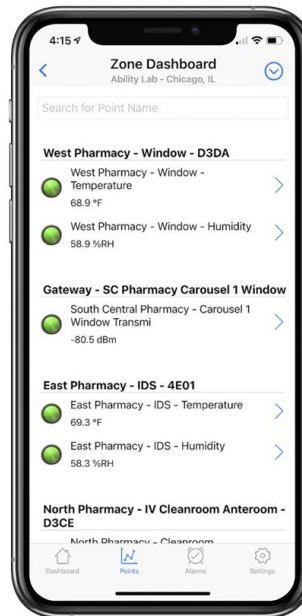
### Food Service

Maintaining appropriate conditions for optimal food quality is crucial - **ensure that you not only maintain the highest standards, but also prevent costly food loss.**

### Facilities

CO2 and humidity alerts and alarms to you, your staff, and your facility manager via text, email, push notifications, and calls.

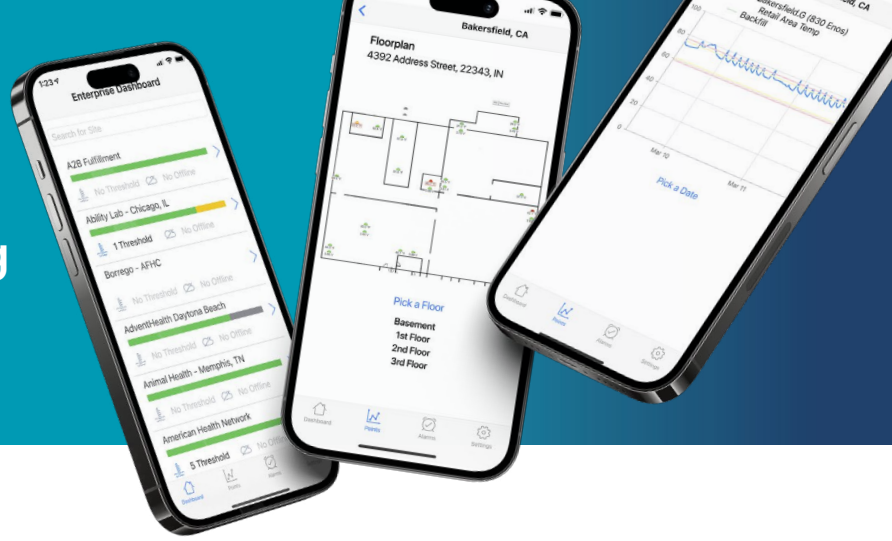
Alert hierarchies can be customized based on your needs, whether it be a change in personnel or scheduling. Historical reports show trends over days, weeks and months to help you make smart energy and HVAC decisions.



**“Sonicu has got eyes on the building while we don’t. I can go home at night and know that Sonicu doesn’t go to sleep. Sonicu doesn’t get tired. Sonicu doesn’t take vacation. Sonicu doesn’t complain. It does what it’s supposed to do in the background.”**

Doug Baker, Vice President, Operations

With uses across your school, Sonicu is the comprehensive monitoring solution to help you make data-driven decisions.



### Cafeterias

Monitoring air quality and temperature in cafeterias is important to ensure a comfortable dining experience for students and staff. Additionally, monitoring for food safety, such as temperature control and cleanliness, is crucial in maintaining hygiene, preventing foodborne illnesses, and maintaining regulatory compliance.

### Classrooms

More states are mandating classroom CO2 monitoring in K-12 schools. Monitoring the environmental conditions in classrooms is essential since students spend the majority of their time in these spaces. Monitoring conditions such as air quality, temperature, humidity, and lighting levels can help ensure a conducive learning environment.

### Gymnasiums

Monitoring air quality, temperature, and humidity in gymnasiums or indoor sports facilities is important to provide a comfortable and safe environment for physical activities. Proper ventilation and temperature control can help prevent heat stress and ensure optimal indoor air quality during exercise.

### Libraries

Monitoring temperature and humidity levels in libraries is important to protect books, documents, and other materials from damage caused by high humidity or temperature fluctuations. Maintaining appropriate environmental conditions can help preserve the integrity of these educational resources.



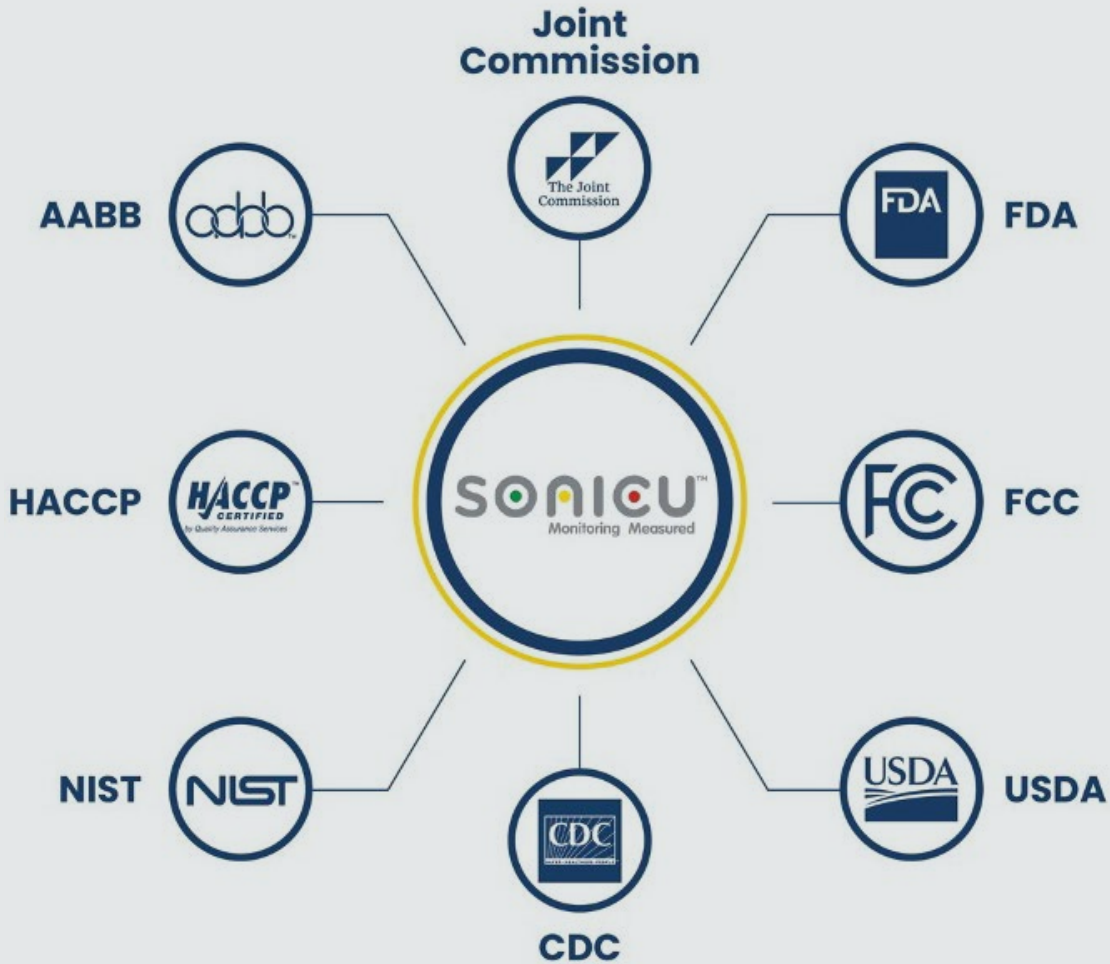
**“Sonicu gave us the ability to more easily put our head on the pillows and sleep easier at night knowing we had invested in a strong monitoring system.”**

Dennis Marchesi, Laboratory Director, Xytex



# YOUR COMPLIANCE:

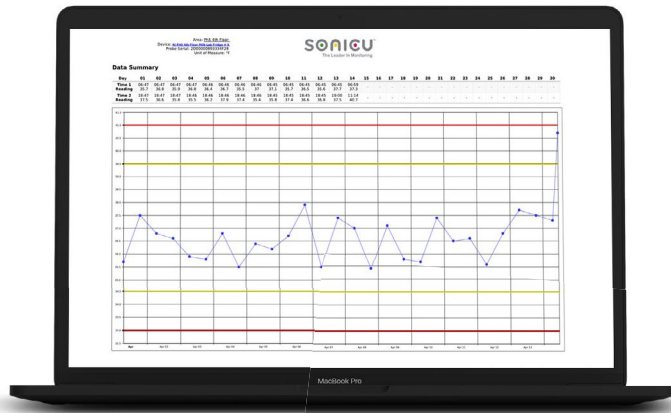
## Simplified Two-click regulatory readiness



# NEVER FRET AN AUDIT AGAIN:

## Your reporting, your peace of mind

### Excursion Report



### APPLICATIONS & INDUSTRIES



Healthcare



Food Service



Research/  
Laboratories



Industrial/  
Manufacturing



Building  
Automation

CELL



WIFI



ETHERNET



Sonicu provides access, alarming and archiving 24/7/365 via any internet-enabled device.



# 12 ESSENTIAL SOFTWARE

features included with Sonicu



Alarms and notifications



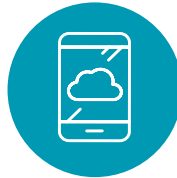
Unlimited data storage (AWS)



Compatible with third-party sensors



21 CFR Part 11 Auditing



Access on any smart device



Unlimited users access



Automated regulatory compliance reports



Backup and uptime guarantee



API for simple data sharing



BMS/BAS data sharing



Calibration Certificate



Customized dashboard



## WHAT THEY SAY

Testimonials from happy customers



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

A high-quality frozen hors d'oeuvres and desserts manufacturer serving the most premier dining establishments in the United States.

“It had to be easy and could not cost us a fortune. Sonicu made it simple for us: for a few thousand dollars and a few hours of time, I was able to get a great system I could justify the cost of and get it up and running without a major hassle.”

- John Radcliff



## WHAT THEY SAY

Testimonials from happy customers



Indiana University Health

The largest healthcare system in Indiana with 16 hospitals and over 36,000 employees.

“Consolidating with one provider helps us better manage our assets and our people, and gives us system wide visibility. Sonicu provides excellent customer service and is very user friendly.”

– Facilities Supervisor, IU Health

[Read More](#)



## WHAT THEY SAY

Testimonials from happy customers



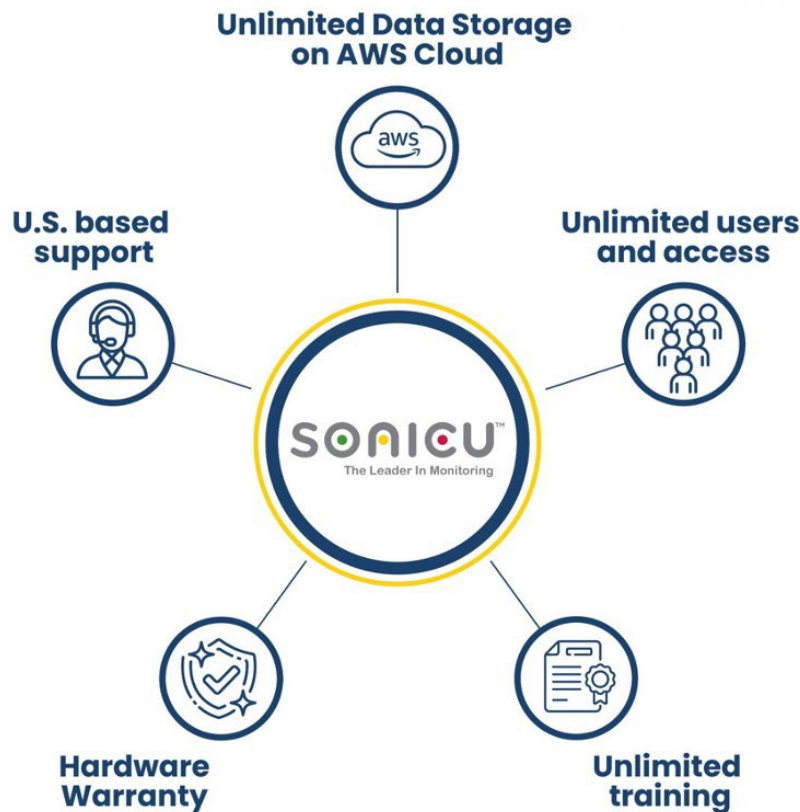
A 500-acre beef, pork, and chicken farm established in 2010 and dedicated to natural, pasture-raised livestock and sustainable farming practices.

“It takes two years to raise a steer, and everything goes into that freezer. That freezer is our single point of failure, and if anything goes wrong, two years of work go down the drain. There is no other solution... this has saved us tens of thousands of dollars.”

- Chris Baggott, Founder

# BASED IN INDIANA:

## Live customer support and training



### Our Enduring Commitment to Every Customer:

- Hardware under warranty during subscription
- Sonicu Academy for unlimited training
- Your data stored forever without limits
- Share your monitoring with everyone on your team and create groups and zones for role and permission-based management



[Watch Video](#)



### About Sonicu

Sonicu is a leading provider of innovative solutions that transform how organizations monitor and manage critical environments. We specialize in leveraging the power of IoT (Internet of Things) technology to provide real-time monitoring, data analytics, and actionable insights.

Our comprehensive range of solutions covers a wide range of industries, including healthcare, food service, pharmaceuticals, retail, hospitality, and more.

Sonicu's offerings include automated monitoring systems for temperature, humidity, pressure, air quality, and other vital parameters.

With Sonicu, organizations can proactively monitor their environments, ensuring compliance with regulatory requirements, optimizing operational efficiency, and safeguarding the quality and safety of their products and services.

Our advanced technology and intuitive platform enable businesses to make data-driven decisions, mitigate risks, and drive continuous improvement.



**Trust Sonicu to transform your monitoring practices and empower your organization with actionable insights for success.**