

"CATERERS MUST INSTALL CCTVS UNDER NEW RULES TO IMPROVE FOOD SAFETY"

SINGAPORE FOOD AGENCY (SFA)

REFERENCE: [HTTPS://WWW.TODAYONLINE.COM/SINGAPORE/CATERERS-MUST-INSTALL-CCTVS-RETAIN-FOOD-SAMPLES-UNDER-NEW-RULES-IMPROVE-FOOD-SAFETY](https://www.todayonline.com/singapore/caterers-must-install-cctvs-retain-food-samples-under-new-rules-improve-food-safety)

SAFE KITCHEN A.I. MODULE

SOFTWARE TO TRACK FOOD SAFETY & HYGIENE PRACTICES

Based on machine learning to enhance analytical capability to detect malpractice in food handling & preparation process

BENEFITS OF SAFE KITCHEN A.I. MODULE

- Reduces the need for physical human supervision on kitchen staff (hygiene standard & practice)
- Real-time detection of non-compliance of kitchen staff (hygiene standard & practice)
- Tighten food safety standard during food preparation process
- Ensure quality hygiene standards for food to be consumed
- Ease of evidence retrieval for forensic search
- Able to complement existing CCTV setup

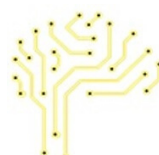
FEATURES OF SAFE KITCHEN A.I. MODULE

- Detect non-wearing of mask, caps or hairnets, and other non-compliance
- Archive alerts in system for easy viewing
- Dashboard for summary of detection events
- Video footage & screenshot of detection events
- Mobile app for instant alerts & review of detection events



For Live Demo & More Information, please contact us at:

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