

DigitalPrep

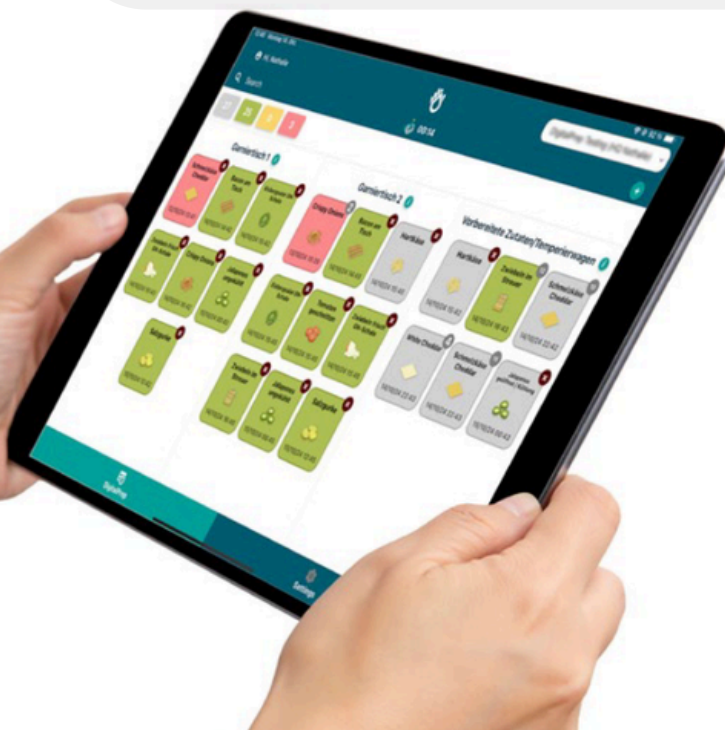
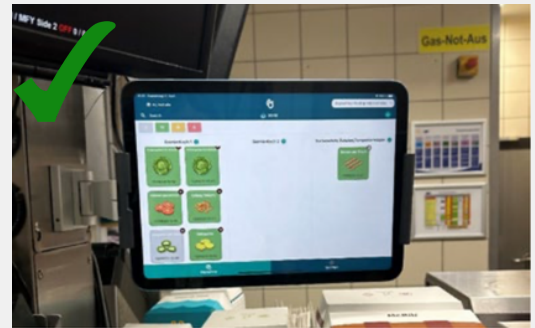
The Solution for Secondary-Shelf-Life Management

Safe, fresh, high-quality food is the foundation of an exceptional **gold-standard** dining experience.

PathSpot's **DigitalPrep System** brings clarity and consistency to kitchen operations with a smart, intuitive Holding Time Tablet. The Mobile-Application provides a real-time view of ingredients and their holding times at the prep table and garnish stations.

By digitizing holding time management, the system eliminates most manual labeling and simplifies daily workflows. Ingredients in prep and garnish areas no longer require printed labels or manual application.

The result: less time spent labeling and cleaning, improved accuracy, and a more efficient, modern kitchen.



- Intuitive interface with a clear, at-a-glance view of all ingredients
- Eliminates adhesive residue on trays, reducing time spent on cleaning and maintenance
- Real-time visibility into both current and upcoming holding times for every ingredient

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Device & Initial Setup

DEVICE

The SafetySuite Mobile App simplifies secondary shelf-life management at the assembly station through a digital solution.

The app is available for download from the **Apple App Store** or **Google Play Store**. Purchase a device of your choice that meets the following requirements:

Device Requirements:

iOS: Version 12.4 or later

An iPad that supports the latest iOS version.

Android: Version 14 or later

An Android tablet that supports the latest Android version.

A suitable **protective case** and **screen protector** are recommended.



Apple iPad 10.9"
Wi-Fi, 64 GB, 10th Gen



Samsung Galaxy Tab A11+
6GB RAM, 128GB

BEFORE USE

Initial Setup & Configuration:

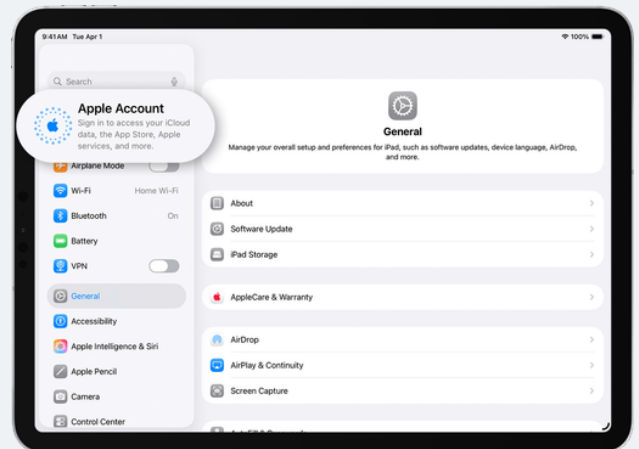
To download the app, first set up the tablet. Sign in with an **Apple ID** or **Google Account**.

1. Turn on the tablet
2. Set up the tablet by Quick Start or manually
3. Activate the tablet and download updates

Connect to Wi-Fi or a mobile network to activate the device and continue setup.

Tap the desired Wi-Fi network and connect, e.g. the 3-hour guest Wi-Fi.

4. Sign in with your AppleID or Google Account.



IMPORTANT:

Please consider creating a **NEW** Apple ID or Google Account using your restaurant email address, to prevent confusion with personal accounts.

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App Download & Registration

DOWNLOAD & ACTIVATE THE APPLICATION

ON APPLE iPad DEVICES:

1. The App is not searchable.
2. Use the QR code or link for the app "**SafetySuite**".
3. Download the **PathSpot SafetySuite iOS App**.
4. Open the **SafetySuite** app on the iPad.



<https://apps.apple.com/app/safetysuite/id6466641497>

ON ANDROID DEVICES:

1. Click the **Google Play Store** app.
2. Search for the app "**SafetySuite**".
3. Download the **PathSpot SafetySuite Android App**.
4. Open the **SafetySuite** app on the Tablet.



<https://play.google.com/store/apps/details?id=com.pathspot.safetysuite>

After downloading and opening the app for the first time, you will be asked to enter your registration code. Each registration code is unique to a single location globally.

Please check your email for communication that specifies the registration code for your location.

If you cannot find your registration code, contact your manager or email support@pathspottech.com

If you need to change the registration location, uninstall and reinstall the application on the Tablet.

LOGIN & ACTIVATION

Define your PIN.

After entering the registration code, select your user from the list. This may be a personal user with your name, or a shared user such as "Store5 User".

You will be asked to define an individual PIN, which you can then use to log in to the app in the future. If you are not asked for a PIN, then it has already been set.

Confirm Subscription.

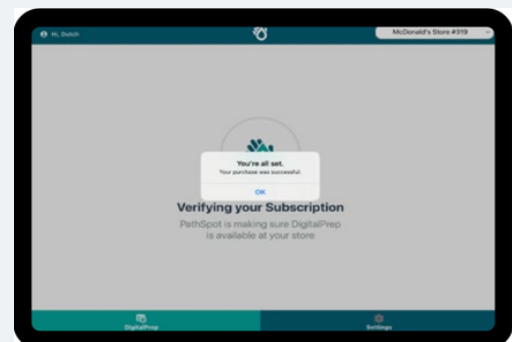
After logging in, you must first click to the "DigitalPrep" tab at the bottom bar of the software.

If this tab is not visible or shows no access, contact your manager or support@pathspottech.com to gain access.

IMPORTANT:

Remember your PIN. It will be needed for each use of the Application.

If you forget your PIN, reset via email or ask support@pathspottech.com



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Tips & Tricks for Optimal Use

ADVANCED SETTINGS:

Disable the Tablet lock screen so the Tablet stays on continuously.

1. View Device Settings.
2. Tap "Display & Brightness".
3. Set Auto-Lock to "Never".

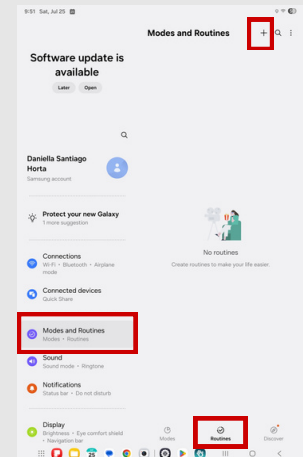
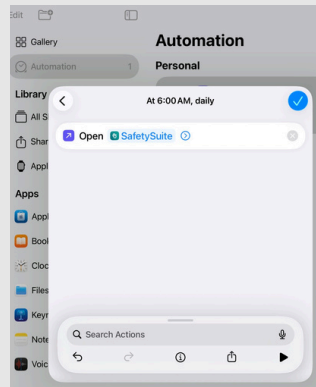
Note: The exact setting name will vary by device type

Automatically Launch the SafetySuite App:

If you want the app to open automatically at the start of the workday, you can use the "Shortcuts" App or "Settings" > "Modes and Routines" on your Tablet.

1. Tap "Automation" in the "Shortcuts" app
2. Tap "New Automation" and then the automation you want to activate.
 - E.g., Time of Day: the app opens automatically every day at the time of your choice.
3. Click "Time of Day", enter your preferred time and click "Daily" under repetition.
4. Click Next, select "Open app," and choose the "SafetySuite" App from the list.
5. Click Done

Note: The exact setting name will vary by device type



Guided Access / Screen Pinning – restricts the device to a single app

Please be sure to configure this setting so that the device is used solely for the "SafetySuite" app, as intended!

With Guided Access, you can ensure that only people with a specific passcode can access other apps or websites and that the app is used as intended.

Set up Guided Access / Screen Pinning

1. Go to Settings > Accessibility and turn on Guided Access.
2. Tap Passcode Settings, then tap Set Guided Access Passcode.
3. Enter a passcode and then re-enter it.

Start a Guided Access / Screen Pinning session

1. Open the app you want to use.
2. Triple-click the Home button.
3. If you want parts of the screen to stop responding to touch, circle those areas with a finger. You can move or resize the circle, or tap the X to remove it.
4. Tap Guided Access, then tap Start.

You can find further information here:



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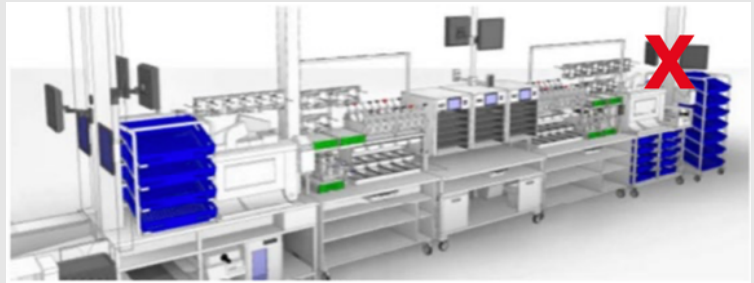
Installation & Mounting

MOUNTING LOCATION

The iPad/Tablet must be installed in the restaurant so that it is clearly visible to employees on the production line and can be removed if necessary.

Installation location: Centered on the service channel of the two rear MFY lines.

Please install the mount so that it can be aligned towards both lines, even when the tablet is attached.



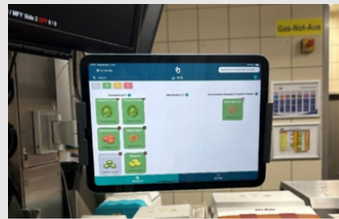
To ensure optimal access from both sides, we recommend using a swivel arm mount installed properly on the service channel.

RECOMMENDED MODEL

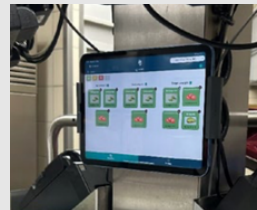
DURABLE Tablet Holder Wall Arm 893423

Silver/black, wall mount for one tablet
Available in several online shops

- Usable in portrait and landscape format
- Stable aluminum-design mount
- Rubberized surfaces protect tablet from scratches
- Charging cable routed through slot in support arm
- Locking mechanism with special key for theft protection



Example 1: Mount aligned towards the all-around station for optimal access



Example 2: Folded in, so that from the initiator position you can see at a glance from both lines if all holding times are within allowed limits.

ELECTRICAL INSTALLATION

Each service channel is supplied with power. The tablet should be connected to one of the spare sockets in the shaft to ensure **24/7 charging**.

If no socket is available, it must be retrofitted. Commission a service company to ensure power supply at this location.

In restaurants without MFY lines, or where the recommended position is unsuitable, the position must be defined individually. Consult your responsible **CX Consultant** if possible.



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Usage & Home Screen

PLEASE NOTE: Connect the device to Wi-Fi regularly (minimum once weekly), to download updates and ensure you are always using the latest version of the app. Changes to Shelf-Life and new promotional items will require WiFi to update.

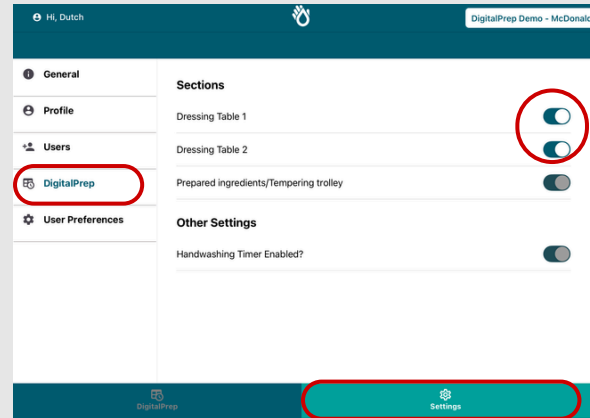
USAGE

Information on using the "Safety Suite" app

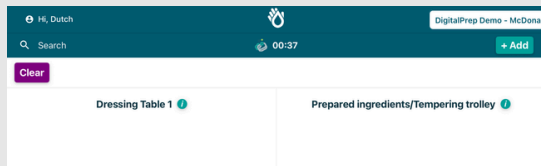
Before first use:

Before first use, configure whether your restaurant has one or two dressing tables.

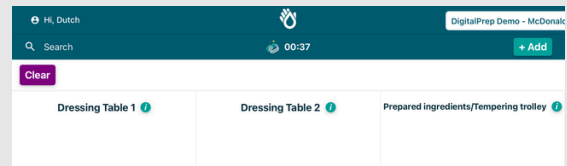
1. Open the "SafetySuite" App
2. Go to "Settings" on the bottom bar
3. Click "DigitalPrep" on the left
4. Enable/Disable the dressing tables



One Dressing Table:



Two Dressing Tables:



HOME SCREEN

The home screen displays an overview of the ingredients currently in circulation, including their current holding times and positions within the restaurant.

Quick filters make it possible to filter hold times by color.

Colors indicate when holding times expire

Scrollable screen to view all ingredients



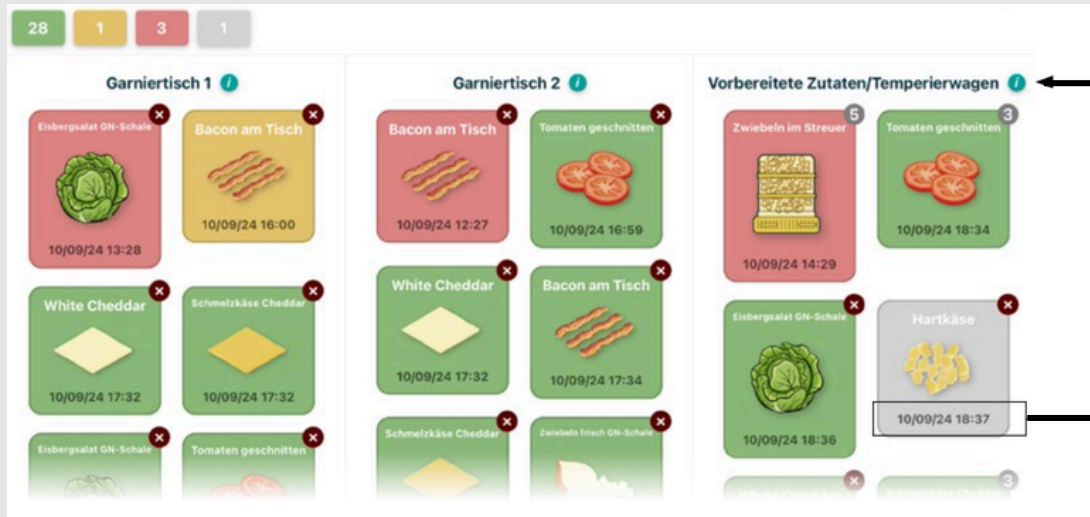
Add ingredients with "+ Add"

Delete ingredients using "X"

Drag & Drop ingredients into the respective area

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Adding & Managing Ingredients



- Display shows all current holding times at the dressing tables / in tempering.
- Text shows the exact time when the holding time expires.
- Ingredients are sorted by holding-time expiration. Ingredients expiring soonest are shown at the top.
- Use the filter to easily display current statuses and colors.
- Use the info button in each area to view the current dressing-table setup and operational notes.
- Different colors indicate the current holding-time status:

Green = within holding time

Yellow = recommended replacement; ingredient should be freshly prepared again soon

Red = holding time expired – ingredient must be replaced

Gray = ingredient in tempering

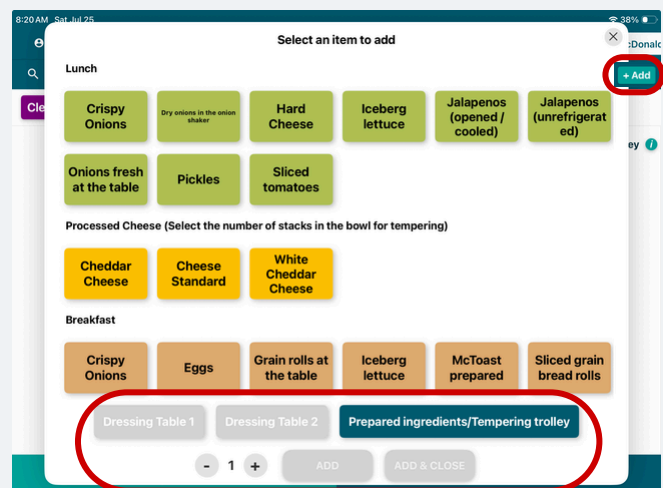
Managing and Adding Ingredients

Using the "+ Add" button on the home screen, you can add a new ingredient / holding time.

Add a single ingredient:

1. Click "+ Add"
2. Select the ingredient
3. Select the quantity
4. Click "Add and close"

- The holding time is automatically assigned to the "Prepared Ingredients / Tempering Trolley" area.
- You can also assign the holding time directly to the dressing table. To do this, select "Dressing Table 1" or "Dressing Table 2" before clicking "Add & Close".



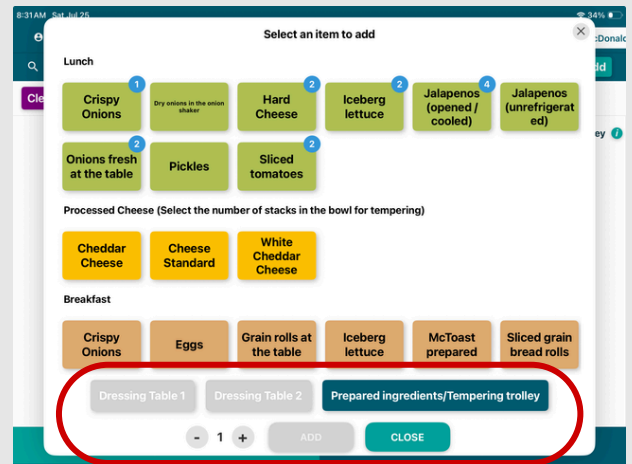
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Adding & Managing Ingredients

Add multiple ingredients at once:

- Select the ingredient
- Select the quantity
- Click "Add"
- Select the next ingredient
- Select the quantity for the next ingredient
- Click "Add"
- And so on.

All preselected ingredients are then assigned directly to the "Prepared Ingredients / Tempering Trolley" area by selecting "Close" or "Add and Close."



Delete/Remove Ingredients

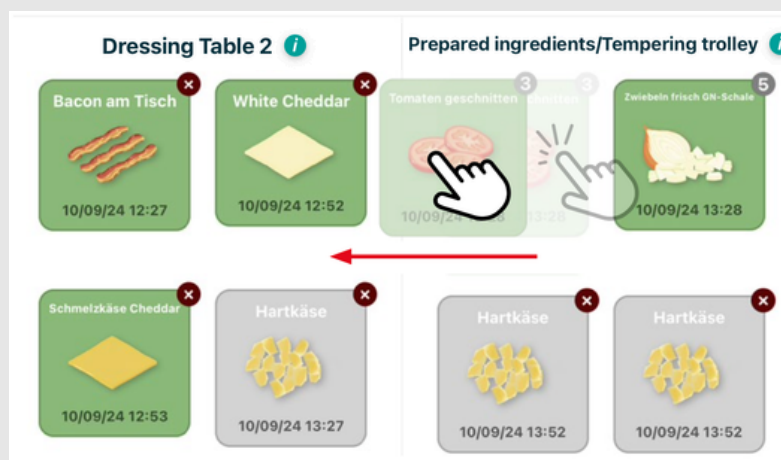
If an ingredient has been used up and replaced, the associated holding time ingredient card can simply be deleted using the "X".



Move Ingredients to the Dressing Table

You can easily move ingredients from the "Prepared Ingredients / Tempering Trolley" area to the "Dressing Table" area.

To do this, click the ingredient and drag it to the dressing table.



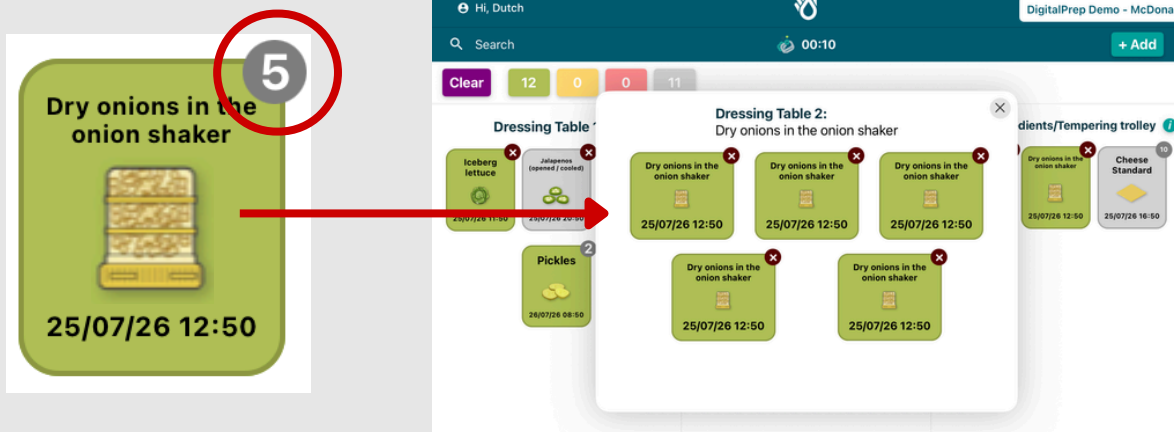
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Adding & Managing Ingredients

Prepared Ingredients (more than 2x of the same ingredient in one area)

If the same ingredient is prepared more than twice (e.g. multiple bowls of salad in GN trays), those ingredients are grouped together and displayed as a stack.

- The item with the earliest expiration time is shown first.
- The quantity is indicated with a number badge.
- Clicking the ingredient stack opens a window showing all holding times for that ingredient type in the stack.

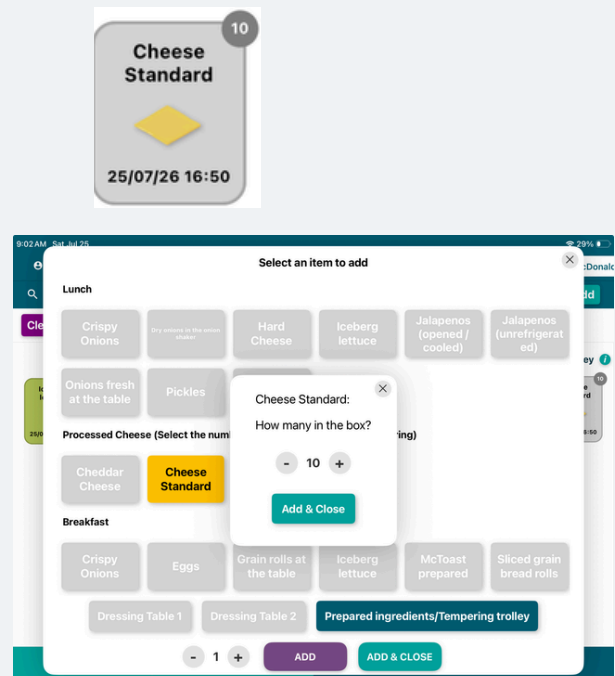


Adding Cheese

Cheese is prepared in multiple stacks in large GN trays, so it is represented differently.

1. Click "+ Add"
2. Click "Cheddar Cheese" or "Cheese Standard"
3. A window opens where you enter the number of stacks placed into the GN tray for tempering
4. Click "Add and Close"

- The GN tray with the selected number of stacks is now displayed in the "Prepared Ingredients / Tempering Trolley" area.



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Guidelines for Operational Handling & FIFO

Operational Notes for Correct Ingredient Handling

It is important that ingredients are arranged correctly at the dressing table and in the prep area, so that you can always identify which holding time belongs to which item. This especially applies to ingredients prepared in trays or stocked in multiple places at the dressing table.

Processed Cheese: Cheddar and White Cheddar

The top tray is always the cheese that should be used first.
When a new tray is prepared, trays underneath are moved upward.

Iceberg Lettuce at the Dressing Station

If two trays are stocked at the dressing table, always use the tray closer to the toaster first. Once the first tray is empty and the corresponding holding time is deleted from the tablet, move the adjacent container into that position. This ensures you can always match the hold time to each container.

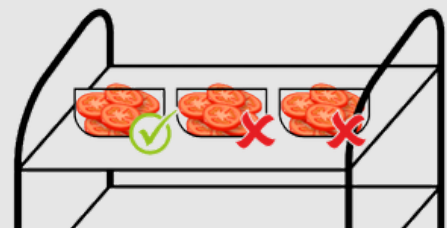
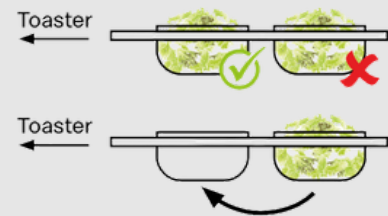
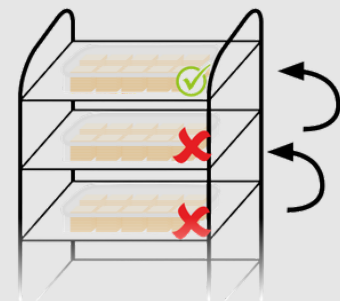
Iceberg Lettuce and Fresh Onions in the Refrigerator

Arrange trays in the refrigerator so that the top tray is always the one with the earliest expiration time. The top container is always used first. New trays are placed underneath!

Tomatoes and Ingredients for Tempering

When preparing multiple ingredients in the tempering area, always arrange the trays so that the tray expiring first is the furthest left. New trays of the same ingredient are placed to the right or underneath. Always work from top to bottom and left to right.

Always follow the FIFO principle when handling ingredients.



The remaining operational procedures for secondary-shelf-life management outside the dressing table and excluded from this software will continue to be handled as before, e.g. with physical date labels.

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Support & Troubleshooting

SUPPORT

For any support inquiries, please contact your manager, or email: support@pathspottech.com

Further support information may be sent separately to all restaurants from other operational leaders.

TROUBLESHOOTING

All of the following points must be answered with "Yes":

Problems setting up the Tablet?

- Was a new Apple ID / Google Account created using the store email?
- Has the subscription been activated and paid with PathSpot?
- Is the tablet connected to Wi-Fi during and after setup?

Problems downloading the App or registering?

- Is your device connected to Wi-Fi while downloading the app?
- Did you enter your correct registration code, as provided separately?
- Is the store a new opening, and has the subscription been activated with PathSpot?

Problems with using the App?

- App does not open – has the PIN been entered?
The PIN is set before first use. Share it with all shift managers.
- Has the subscription been activated and paid with PathSpot?
- Try to turn the Tablet off and on again, and reopen the SafetySuite App.

Incorrect holding times or missing ingredients?

Please contact your manager, or email: support@pathspottech.com

CLEANING

The display and tablet should be wiped every 4 hours (or more often if needed), with a cloth soaked in disinfectant or with a disposable disinfectant wipe.