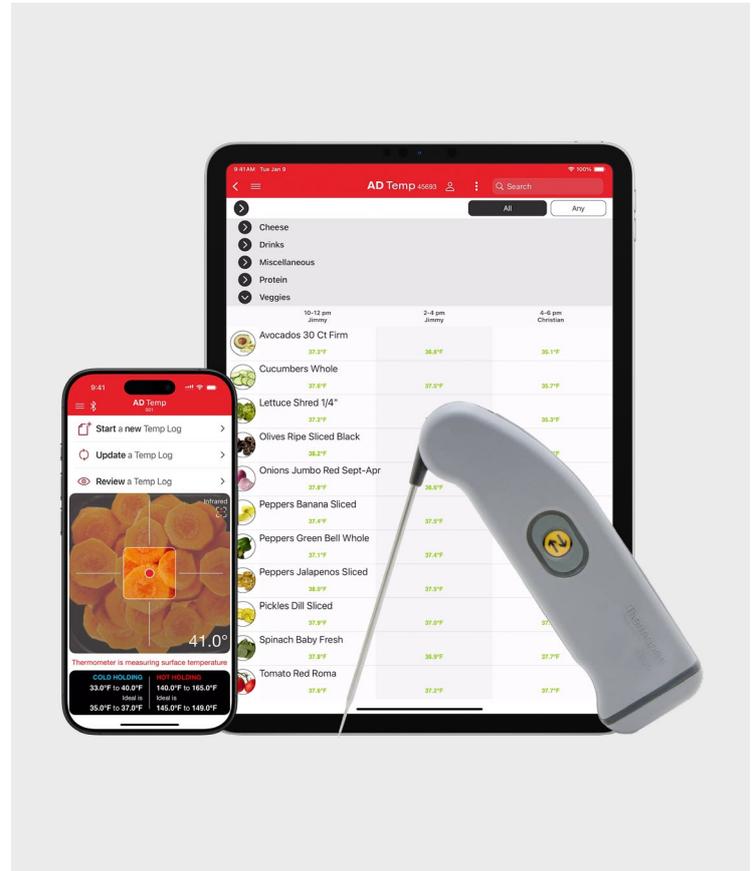


# AD Temp

AD Temp is part of the AD Apps suite, developed by a veteran team of food service owner-operators. Our AD Apps suite features user-friendly apps designed to ensure food safety and streamline operations. Our apps are deployed in over 35,000 locations across 25+ countries, supporting 15+ languages to serve a global client base.



Did you know that globally, one in ten people are affected by foodborne diseases annually? What's more, over 60% of the 48+ million annual foodborne illnesses in the US originate in restaurants. Food safety is a critical factor to all food service providers. Foodborne illnesses can be minimized with ongoing real-time temperature tracking.

### AD Temp

**AD Temp streamlines your temperature and HACCP activity, allowing you to accurately take temperature checks and log food temperatures.**

Our AD Temp app was designed specifically for restaurants, convenience stores, and grocery stores to simplify the temperature capture process, eliminate inaccuracies, and help with corrective actions if there's a problem.

#### 1 Increase Food Safety

AD Temp removes manual steps of temperature capture and secures HACCP logs by eliminating opportunities for mistakes and fraudulent entries.

#### 2 Temp Smarter

Just tap once and the app uses AI to auto-recognize food with your phone's camera while simultaneously logging the temp, time, and user's name.

#### 3 Correct Quickly

AD Temp walks users step-by-step through corrective action workflows to ensure compliance with health code procedures.

#### AD Temp achieves:

- Elimination of manual steps of the temperature capture process
- Fast and accurate temperature taking and monitoring
- Ultra-accurate results by taking multiple temperature measurements and averaging them together
- Health Code Temperature Compliance
- Prevention of fraudulent temps from being logged
- Temp logs from each temperature taking session which are saved to the cloud
- Secure digitized HACCP logs

#### Features:

- Auto-recognition of food
- One-tap temperature capture with AI
- Fully customizable notification system
- Built-in reminders in the app
- Auto alerts sent to management if temps aren't taken
- Built-in brand-specific workflows providing step-by-step corrective actions
- Support for other HACCP activity
- Cloud storage for your temps, logs, food photos, and corrective actions
- Offline Mode Capability



**Foodborne illnesses can damage a brand and / or restaurant reputation. Restaurant managers using AD Temp reported more complete temp logs, higher corrective action compliance, and less time spent training staff. AD Temp keeps your food temperatures safe, helping to ensure you provide a safe food product to your customer.**

**About Avery Dennison® Solutions**

Intelligent Food Industry Solutions enable labor efficiency, food safety, sustainability and enhance the consumer experience by harnessing the power of accurate, shared data throughout the food industry supply chain.

We can help define your requirements and develop solutions that will ensure your product is safe for consumption, in compliance with regulations and trusted by the consumer. Avery Dennison can show you how to “future-proof” your operations to quickly and easily adapt to the ever-changing world of the food supply chain.

**Not sure where to start?**

Determining the right solution for your foodservice environment begins with an Avery Dennison analysis.

Avery Dennison provides a complimentary consultation program where our consultants review your operations and identify process improvements. Our experts partner with you to examine each step of your everyday processes and operations and work with you to create a plan that addresses your specific needs.



To request a complimentary analysis and explore how our solutions can improve your food service environment, contact us at [ids.averydennison.com/sales](https://ids.averydennison.com/sales)

**Contact us**

170 Monarch Lane, Miamisburg, OH 45342

[ids.averydennison.com/sales](https://ids.averydennison.com/sales)



**#MakingPossible**

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