

## How Aramark works with Testo to ensure optimum **food safety and efficiency** in corporate catering

Aramark is one of the leading providers of catering and service management in Germany. From corporate cafeterias to stadiums, Aramark sets the standard in food service every day, providing delicious meals to a wide range of audiences. In order to meet its own high quality standards and food safety requirements, while saving time and money through smart automation, Aramark relies on the innovative Testo Solutions in the Testo company restaurant at the Titisee-Neustadt site.



The temperature of the food is also monitored during serving to ensure that guests are served the best possible product. The readings are taken automatically and can be viewed on the control unit tablet.

With more than 270,000 employees in 19 countries, Aramark is at the forefront of catering and service management, providing culinary experiences across a wide range of industries. From large corporations to educational institutions, hospitals, retirement communities and trade shows, Aramark brings freshly prepared meals and the latest food trends to the table. Of particular importance is the high level of food safety ensured through the application of HACCP guidelines.



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Alexander Rombach, Operations Manager

At the Aramark site at Testo in Titisee-Neustadt, Alexander Rombach, Operations Manager at Aramark, faces the daily task of meeting the highest gastronomic standards under the strictest HACCP guidelines.

“Our top priority is always the satisfaction of our guests,” explains Rombach. “We want to provide decent, high-quality food. To achieve this, it’s important that we make our processes as efficient as possible and that we don’t waste time on unnecessary paperwork.” At the same time, the team is often faced with an increasing number of non-specialist staff due to a growing shortage of skilled workers. Aramark was therefore looking for a solution that was easy to use, facilitated training and provided comprehensive food safety documentation.



As Operations Manager, Alexander Rombach can use the dashboard to view all collected data, including any deviations. This gives him a constant overview without the need for paper lists. The control unit can also be used to photograph labels and store them digitally.

Testo Solutions provides Aramark with the optimum tools to meet their high quality requirements. In the incoming goods department, the testo 104-IR BT infrared penetration thermometer ensures that particularly sensitive goods such as meat or vegetables are always delivered at safe and permissible temperatures. The instrument’s data is automatically transmitted via Bluetooth.

Another key element is the control unit, a powerful tablet that guides staff through defined processes, alerts them to deviations and prompts them to take pre-defined corrective action. Labels, such as those for beef, can be easily photographed and stored using the control unit, making manual data entry a thing of the past. All data is securely stored and synchronized in the cloud. The dashboard provides a transparent view of the data, which can be accessed anytime and anywhere, for example by the head office or the quality manager.

Another key tool is frying oil measurement with the Multifunction Handle (MFH): This allows the TPM value to be measured precisely, so that the fat quality during frying is always at the highest level. “The quality is unmistakable in the fries – you can taste it right away”, says Rombach.





In addition to free fatty acids, various chemical reactions during frying produce mono- and diglycerides, polymeric triglycerides and oxidative degradation products such as aldehydes and ketones. These are collectively known as Total Polar Materials, or TPM, and are used as a measure of the degree of fat degradation. Food fried in used oil quickly develops a dark crust and also absorbs a significant amount of fat. French fries, for example, become hollow inside.

By (partially) replacing the oil in good time, Aramark ensures that the quality of the fried food is maintained. At the same time, optimal use of the oil ensures the best possible cost efficiency without compromising on quality. Testo Solutions enable proactive management of food quality and safety through reliable and seamless monitoring from anywhere, at any time. Reliable documentation and automated measurement processes save the team valuable time and keep paperwork to a minimum. As well as ensuring quality, the Multifunction Handle also helps to optimize procurement costs and supports more sustainable disposal as oil changes can be carried out as needed. Aramark also benefits from the comprehensive support provided by Testo Solutions' customer service, which includes training and technical support. This ensures that the Aramark team is kept up to date and can fully guarantee food safety in the kitchen, even with non-specialist staff.