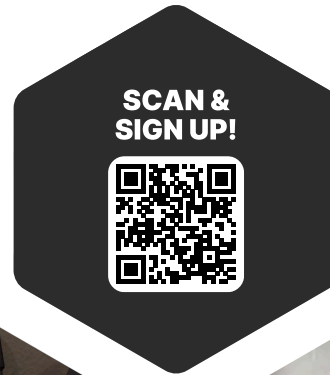




# Your restaurant's Operational hive

**Digitize** daily compliance forms & provide managers with **real-time access** to data they need to run their business.



## WENDY'S CORE PACKAGE

Simplify the day-to-day operations of the restaurant's management team while increasing crew engagement and productivity.

### Ops Tablet



Digitize Food Safety and Checklist forms



24x7 temperature monitoring and alerts for refrigerated equipment



Reduce labor time by 1 hour per day

### Dashboard



Boost crew engagement with an interactive Daily Ops Plan



AI-optimized staff positioning per Daypart



Connect effortlessly with back-office and third-party systems to streamline operations

Hardware  
**\$2,490 USD**  
once

Setup Fee  
**\$100 USD**  
once

Software  
**\$1,299 USD**  
per year

## PREP LABEL PRINTER Optional Add-On



Streamline your Food Prep Label Printing process.



Digitally create and print custom food prep labels with a Bluetooth printer



Create custom favorited lists to speed up printing and labeling processes



Reduce labor time and ensure accurate date/time info on each label

Hardware  
**\$295 USD**  
once

Setup Fee  
**\$25 USD**  
once

Software  
**\$200 USD**  
per year

**GET IN TOUCH**

+1 (858) 412-0220

sales@opsbee.ai

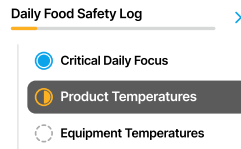
www.sales.opsbee.ai/wendys-signup

# opsbee food safety & checklists

Our digital food safety forms and operational checklists simplify your workflow with quick data entry and instant record access. Empower your crew to address issues fast and stay audit-ready with live documentation. And yes, we'll save you a minimum of 1 hour of labor each day!

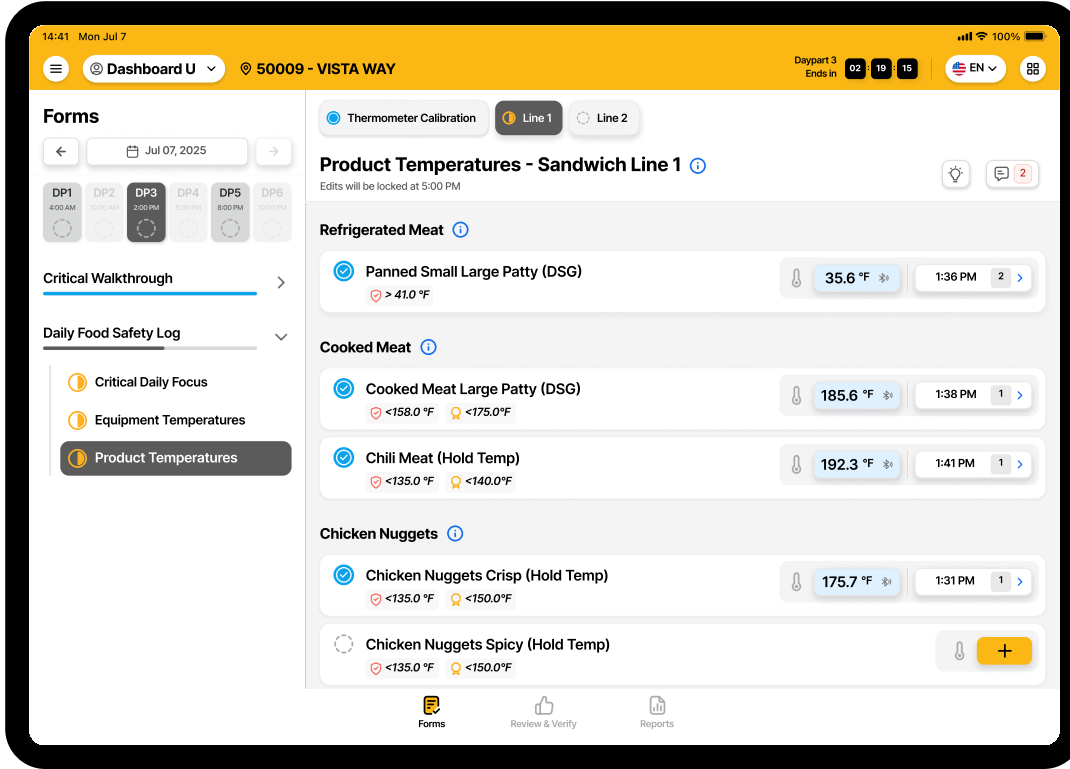
## Track Your Progress

Visual indicators show managers if tasks are pending, completed, or have critical issues. Stay informed with real-time insights to keep operations on track.



## Translations Ready

Easily toggle between languages to complete tasks in your preferred language, perfect for native Spanish speakers and more.



## Bluetooth Probe

Check product temps with one-click Bluetooth thermometers for fast, accurate results, keeping food safety on point with ease!



## Temperature Compliance

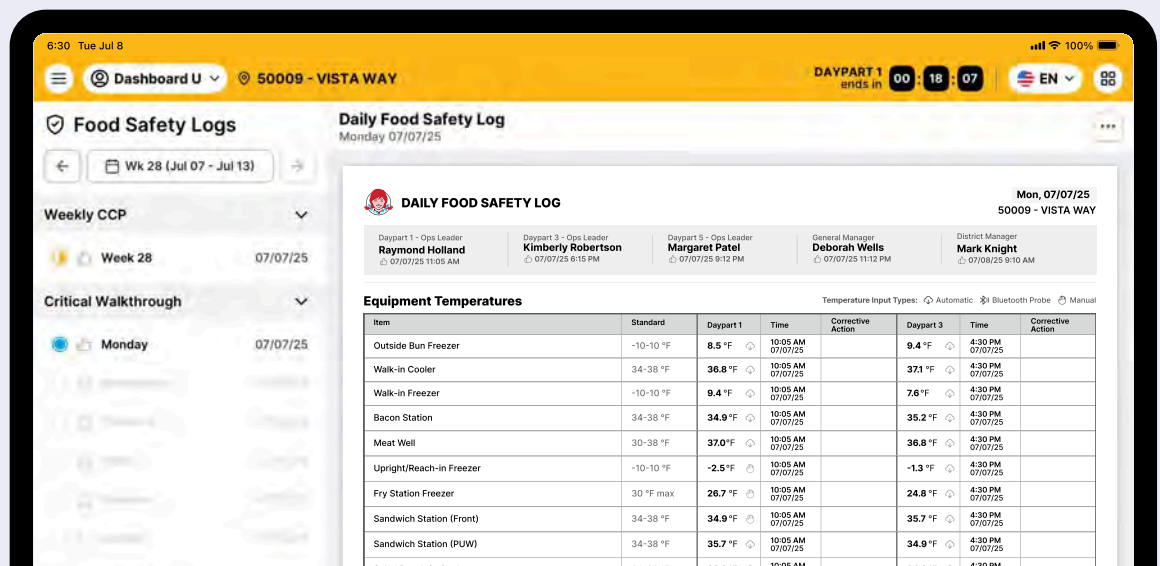
Fully integrated with Wendy's Food Safety and TCS standards, our platform detects out-of-spec product temps, guides the user on the corrective action that must be taken, and auto-records it!



## Digital reports

Digital records make managing, retrieving and sharing reports a breeze for multi-unit operators, boosting compliance and raising audit pass rates with remote access effortlessly.

Our forms automatically update with Wendy's latest Food Safety and SOP standards, keeping your restaurants compliant!

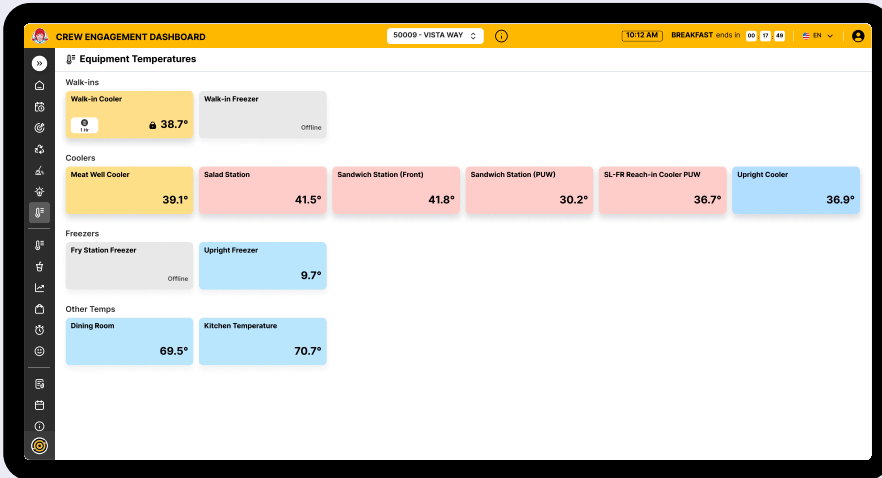


# opsbee equipment temperatures

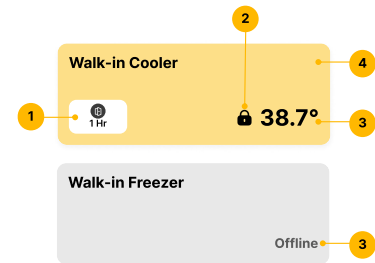
Our system monitors your refrigerated units—walk-ins, coolers, freezers—24/7 with 5-minute updates. Realtime monitoring boosts food safety, keeps food fresh, cuts waste, and safeguards your customers' meals. With our mobile app and real-time alerts, you can check temperatures remotely to ensure proper storage.

## Grid View

Get a quick view of all your equipment temperatures in one spot. With color codes—blue for in range, yellow for warnings, red for violations, and grey for offline sensors—plus the latest temp and door status, you can instantly see if all equipment is working correctly



## Detailed tile information



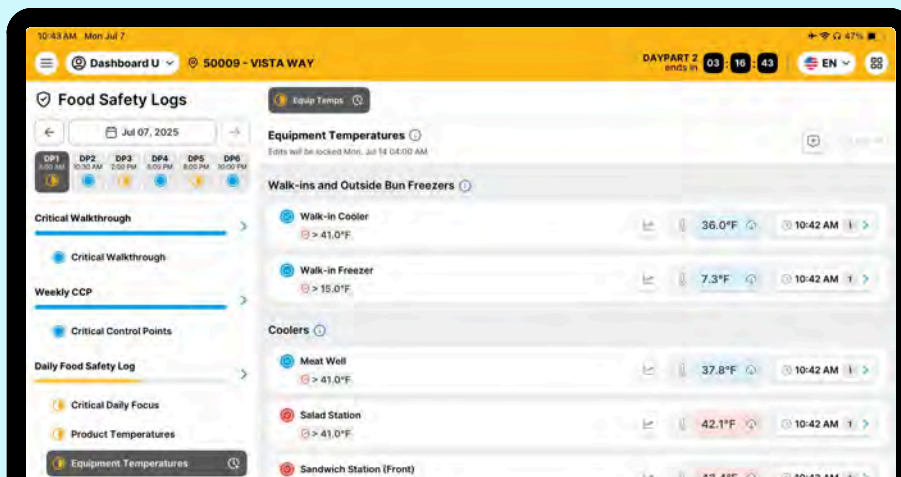
1. Event indicators
2. Door status indicator (Open/Closed)
3. Current temperature/sensor status
4. Color-coded threshold indicator based on current temperature

## Temperature Charts & Event Logs

View equipment temperature charts and event logs to spot trends and detect issues such as temperature spikes, irregular defrosts, or mechanical malfunctions including faulty gaskets and hinges.

Overlaying door open events uncovers bad practices, such as propping walk-in doors during deliveries or busy rush periods like lunch and dinner.

Plus, our 30-day temperature history provides reliable proof of proper food storage practices.



## Streamline your Daily Food Safety Log

Our system auto-captures and logs equipment temperatures right into the Daily Food Safety Log.

This beats manual recording by cutting labor hours, reducing errors, and delivering accurate real-time data—unlike paper forms

Our solution helps ensure your equipment temperatures stay within food safety standards while improving labor efficiency for your team!

Elevate your restaurant with the interactive opsbee dashboard! It blends the Daily Ops Plan and custom Positioning Guides for your kitchen, uniting managers and crew to set goals, optimize service positioning, and assign tasks—boosting efficiency to deliver more of Wendy's fresh famous food to customers!

## Talk to Me (TTM)

Let live OSAT scores guide managers to select TTM weekly goals to boost speed, accuracy, and food safety—keeping your team motivated and on track!

## Dynamic Positioning

As crew members clock in, clock out, or shift to non-service, our system re-calibrates the Positioning Guide to optimize service for the staff on hand.

## Non-service Assignments

Optimize non-service tasks within Wendy's Flow Chart for efficiency. Managers can effortlessly assign roles, ensuring your restaurant is Rush Ready!

## Widget Center

Provides fast insights into your restaurant's performance, tied to 3rd-party apps and a celebration calendar for birthdays and anniversaries!

**CREW ENGAGEMENT DASHBOARD** | 5009 - VISTA WAY | 9:41 AM | BREAKFAST ends in 00:17:49

**Positioning Guide** | BREAKFAST DAYPART 1 | 6:30 AM - 10:30 AM | Last Update: Jul 7, 10:10 AM

**Service Positions** | 8 | Edit

**Service Positions Assignments**

- 1 PUV Cash**: Denise Carlson (06:00 AM - 03:30 PM)
- 2 Grill**: Jeffrey Warren (09:30 AM - 03:00 PM)
- 3 Sandwiches**: Lisa Delgado (06:00 AM - 03:00 PM)
- 4 Front Register**: Brittany Lopez (06:00 AM - 03:30 PM)
- 5 PUV Coordinator**: Harry Rios (06:00 AM - 02:00 PM)
- 6 Fry Station**: Harold Riley (06:00 AM - 03:30 PM)
- 7 PUV Order Taker**: Donna Simpson (06:00 AM - 03:30 PM)
- 8 2nd Sandwiches**: Andrew Watkins (06:00 AM - 03:30 PM)

**Other Assignments**

- Available for Service 4**: Jordan Anderson, Doris Estrada, Victoria Phillips, Laura Alvarado
- POST RUSH LUNCH 2:00 PM - 5:00 PM**: Kitchen, Dining Room, Outside

**Widget Center**

- COKE FREESTYLE**: Self-Serve-1702D (4/4), Self-Serve-05840 (2/2), Crew-Serve-2185M (1/0)
- SPEED OF SERVICE**: Daypart 1 (94, 125s), Total Today (140, 160s)
- TEMPERATURES**: Bun Freezer (6.7°), Walk-in Freezer (14.2°), Walk-in Cooler (39.1°), Dining Room (69.7°)
- EQUIPMENT EVENTS**: 4, 1, 2, 1
- CALENDAR**: Demi W., Candice W. (1y), Drew C. (2y), Orlando D. (4y)

## Service Position Tile

With one glance, crew members see their primary service role, secondary duties, and Daily Positional Goals set by the Ops Leader—plus any cleaning or non-service tasks—all in one spot!

**7 PUV Order Taker**

**Donna Simpson**

06:00 AM - 03:30 PM

PUW Drinks

**Daily Positional Goal**: Welcome customer as they enter the dining room.

## Shift Scope

Offers a comprehensive view of the crew members' assignments, goals, and tasks for their upcoming shift.

**7 PUV Order Taker**

**Jada Govan**

06:00 AM - 02:00 PM

**Position Responsibilities**

- PUW Drinks: Collect payment

**Non-Service Plan**

Phase	Position	Start Time
Post Rush Lunch	Dining Room	2:00 PM
Post Rush Lunch	Outside	2:00 PM

**Cleaning Tasks (Current week)**

- Daily**: All Cup & Lid Dispensers On Front Line (Front Register - Daypart 1)
- Weekly**: Pipes Under Sinks In Kitchen
- Monthly**: Trash & Grease Dumpster / Enclosure, Window Washing / Frames & Thresholds

# opsbee third-party integration

opsbee syncs vital data with Wendy's top partners and back-office providers, uniting service metrics, operational data, updated rosters, live scheduling, and sales/labor insights in one platform to boost your restaurant's efficiency and decision-making!

## BACK OFFICE INTEGRATION



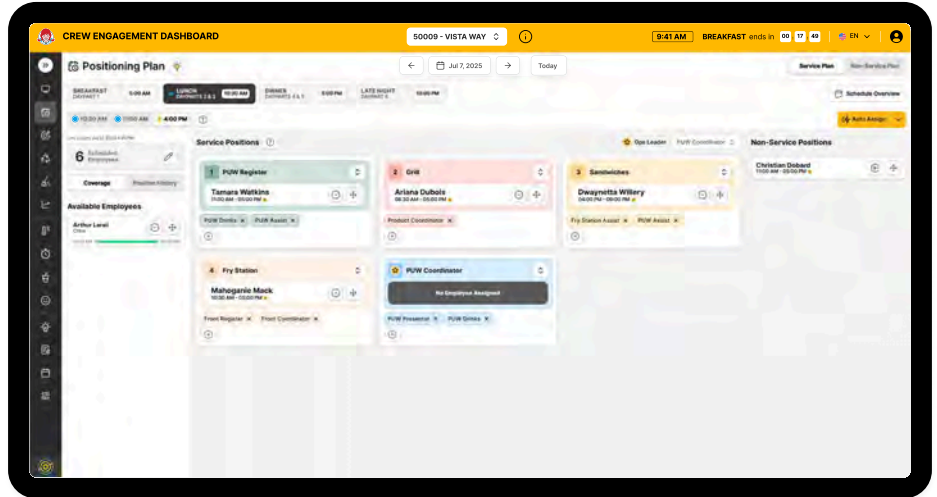
### AI-Powered Positioning Guides

Our system integrates with any back-office platform, syncing real-time roster and schedule updates. The Positioning Plan tool then dynamically assigns crew to Service Positions (e.g., Grill, Coordinator) based on Wendy's Positioning Principles.

It adapts to your staffing levels, reshuffling service positioning for workforce changes—like shift starts/ends or non-service tasks—ensuring smooth operations.

Our solution supports Wendy's Core Positioning Principles for roles 1-8 and allows managers to adjust Flex positions with 8+ staff. As managers use it more, the built-in AI learns their preferences, soon offering optimized Auto-assign functionality.

This enhances efficiency, cuts errors, and optimizes labor by matching the right crew to the right roles.

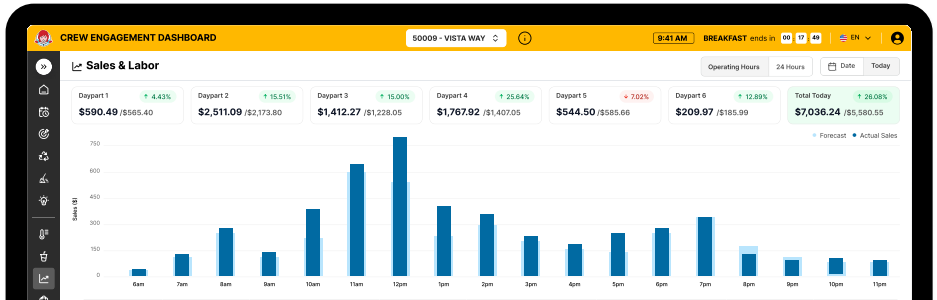


### Sales & Labor Tracking

opsbee syncs Sales and Labor data every 30 minutes via back-office partners, delivering near real-time insights.

Managers can compare actual sales to forecasts, adjust staffing per Wendy's guidelines, and optimize efficiency.

Control costs and maintain service quality with data-driven decisions in a fast-paced restaurant setting.

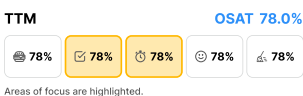


## THIRD-PARTY INTEGRATION



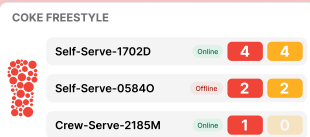
### SMG Customer Surveys

Daily OSAT updates with a 30-day rolling average help managers and Ops Leaders set Weekly TTM priorities and Daily Positional goals.



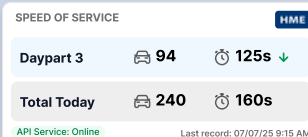
### Coca-Cola Freestyle

Updates every 15 minutes with color-coded indicators—yellow for low, red for empty or maintenance—provide clear, at-a-glance insights into cartridge levels.



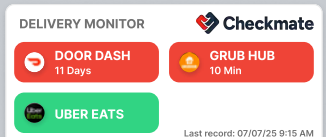
### HME ZOOM Nitro

Performance metrics refresh every 15 minutes, giving your team near-real-time data to meet Speed of Service goals with precision.



### Checkmate

Instant alerts for delivery service outages help you stay connected to your customers and maintain seamless operations.



# opsbee food prep labels



Using food prep labels helps ensure food safety by clearly marking preparation dates, expiration times, and storage instructions. This reduces the risk of serving expired or unsafe food, supports proper food rotation, and helps staff follow safety guidelines consistently.



## Maximize Kitchen Efficiency

Streamline your food prep process with easy-to-read labels.

## Reduce Food Waste

Stay on top of expiration dates and avoid throwing out unused food.

## Ensure Food Safety

Comply with food safety regulations by clearly labeling expiration dates.

## Multi-language support

Having food safety labels in multiple languages ensures that all employees, regardless of their primary language, can understand important handling, storage, and preparation guidelines.



# WENDY'S OPS TABLET HARDWARE PACKAGES

## MANAGER'S TABLET HARDWARE

### FOOD SAFETY



**Apple iPad 11th Gen**  
Wi-Fi 64GB  
1-Yr Wty



**Apple iPad Case**



**Thermapen Blue Kit**  
Bluetooth temperature probe with silicon cover & holding bracket  
2-Yr Wty



**RayTemp Blue**  
Bluetooth surface temperature probe with silicon cover & holding bracket  
2-Yr Wty



**SMS Basic Kit**  
Stylus Pens, Wall Holder, Mounting Screws/Zip Ties

### EQUIPMENT TEMPERATURE MONITORING



**RUTX11 Primary Gateway**  
Transmits temperature data to our server  
2-Yr Wty



**RUTX10 Secondary Gateway**  
Range extender for the Primary Gateway  
2-Yr Wty



**EYE Wireless Temperature & Door Sensor**  
1 unit per monitored equipment  
2-Yr Wty



**PUCK Wireless Temperature Sensor**  
For Walk-in units.  
1 unit per monitored equipment  
2-Yr Wty

Don't take our word for it! Hear the **buzz** from our customers.

The ability to **remotely check and review temperatures of equipment and our daily food safety logs** alone are worth the investment in my opinion.

I have been with Wendy's for over 30 years, and I have not seen any tool that has simplified systems for our managers as much as this has.

**Todd Lewis**  
Family Fast Food

The days of "Dry Labbing" are over because all temps are time stamped as they are put into the system.

I can remotely see DOP's, Temps, checklists, etc. We have put manager tablets and dashboards into all our restaurants and consider it a win for our company.

**Andy Curran**  
T&C Foods

## DASHBOARD HARDWARE



**ViewSonic 24" Multi-touch Monitor**  
3-Yr Wty



**Mini PC (Windows) With mounting bracket**  
1-Yr Wty



**Full motion wall mount**  
Dual swivel extension



**Monitor Speaker**  
For enhanced audio

For me, as an operator who has been in the business for over 22 years, this tablet is a game-changer.

The need to make the jobs of our restaurant teams easier is paramount. This does just that!

The tablet has also increased the engagement of the subordinate managers and shift managers.

**Kelly Dunn**  
GFWW Management

## PREP LABEL PRINTER HARDWARE



**Bixolon SLP-DX220**  
Wireless black & white thermal label printer  
2-Yr Wty



**Cleaning Pens**  
Thermal print head cleaning pens



**Labels**  
Thermal die-cut

OR



**Dissolvable Labels**  
Thermal dissolvable die-cut

The ops tablet has become the central hub for our managers. It has simplified the process of completing the food safety log and Wendy's checklists.

This means **our managers can now spend less time managing administrative tasks** and more time focusing on coaching their teams and enhancing the guest experience.

**Ryan Eason**  
FLYNN Group