



TCNOPS™ Operational Performance Suite Case Study:

Dominos



“Where time is money, TCNOPS is helping us save time and increase revenue along the way! It has also saved us thousands in food waste.”

To see how we can deliver these results for your business please contact us at (877) 589-3700 and we will analyze your needs and provide a solution tailored for your business.

Unified Office, Inc.
20 Trafalgar Square, Suite 471
Nashua, NH 03063
(877) 589-3700
sales@unifiedoffice.com

Unified Office's Operational Performance Suite helps Dominos Franchisee identify problems before they happen, preventing losses and business interruptions.

The Business Problem:

Like most restaurant owners, Dominos Franchise owner Rob Scheiper, wanted to avoid costly food waste and any potential brand damage that could arise if their refrigeration, air conditioning, and ovens are not working properly.

He also wanted to find an easier way to ensure that his stores were always compliant with local food safety and regulatory guidelines, relating to refrigerator and make table temperatures and the exhaust systems are working properly.

On a daily basis Scheiper had to go to each of his restaurants and physically check temperatures and equipment. This was taking up too much of his time, which could be better spent focusing on managing store operations, the customer experience, and employee development.

The Solution:

This Domino's franchisee turned to Unified Office and its Total Connect Now™ Operational Performance Suite (TCNOPS™) offering to solve these problems. TCNOPS™ enables Restaurants to intelligently automate and optimize infrastructure, food safety, operational efficiencies, and compliance controls. TCNOPS™ real-time tracking and alerts enabled his franchises to manage its refrigeration, prep table, oven exhaust, air conditioning and other mission critical functions.

The Result:

Unified Office's TCNOPS™ service helped Scheiper to identify problems before they happen, preventing losses and business interruptions, helping to ensure regulatory compliance and support their brand.

Using TCNOPS™ this Dominos franchisee was able to realize the following benefits :

- Increased sensor battery quality and reliability.
- 10-year sensor battery life, greatly reducing the need to constantly replace sensors.
- New, more affordable industrial grade sensors.
- Predictive Analysis helps to identify component failure before it occurs and alert management.
- Loss prevention - for example, the ability to know if a freezer door was left open.
- Supply chain education – predictive analytics to assist your HVAC contractors in proactively identifying potential problem areas needing attention.
- Real-time operational analytics utilizing Unified Office's Visual Performance Suite (VPS™).
- Enhanced regulatory compliance for State and Local health departments.
- Integration with Total Connect Now, Unified Office's award-winning business communications service, utilizing its highly reliable and resilient HQR™ over the top transmission network.
- Analytics available from the Operational Management Portal on any device, anywhere, at any time.

According to Scheiper, "Before installing TCNOPS, knowing the temperatures of our store equipment, meant having to go onsite to physically check each location, which can be very time consuming. Now, with TCNOPS, our supply chain can be more proactive. We can educate our partners, helping them to spot issues before they happen, rather than after there is a problem. I can easily access the portal and see all of the equipment temp levels and view other indicators and the walk-in door status, without having to be onsite! This enables us to review multiple locations more efficiently and act on anything that is not within our specifications. And where time is money, TCNOPS is helping us save time and increase revenue along the way! It has also saved us thousands in food waste."