



THE CHALLENGE

With a few cameras, DVRs and a limited access control system, the New Jersey firm needed to upgrade to one system for its central bakery and the 20 franchise locations.

- Shrinkage and theft are huge issues in the lowmargin food business and a solution was needed
- Most stores operate 24/7, so controlling access and having a record of all activity was critical
- The bakery managers wanted to better manage their production staff and monitor service providers

THE CHOICE

"I saw a lot of value for the retail stores, but immediately here at the kitchen. With close to 150 employees, 10 bay doors, and a lot of people coming in and out, I wanted to know who was in this building at all times, from a security standpoint, management standpoint and insurance standpoint."

-Ever Santana Vice President of Operations | Waytodough, Inc.

THE CHANGE

- In addition to entry points, the system monitors access to offices, restrooms, cafeteria and time clock
- The system has increased efficiency, cut waste, deters theft and improves training
- Data collection helps improve operations with targeted training and feedback for staff
- Management also has a record of all truck activity for deliveries to the many retail outlets twice a day
- The system quickly resulted in a marked decrease in thefts and suspicious activity
- The total cost of ownership was reduced by nearly 50% over their traditional nonnetworked system

"The Brivo web interface is fantastic, it's easy to access and very user-friendly. I have multiple managers accessing the system for our stores to monitor and manage personnel."

-Ever Santana