

USDA Compliance. Zero Headaches. **FMS Track-It™ Grind Log**

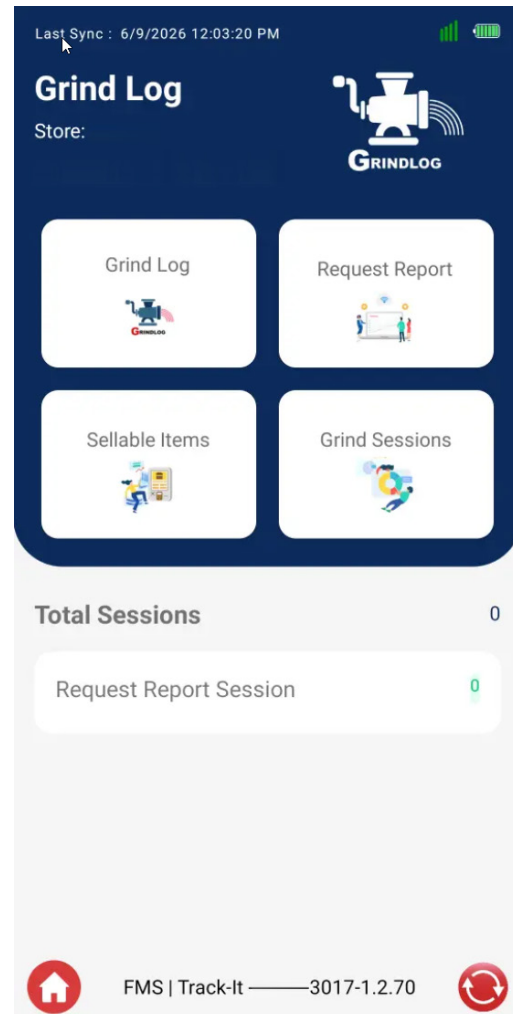
The Track-It™ Grind Log captures every grind event electronically — automatically backed up, always audit-ready. Stop worrying about inspections. Start running your meat department with confidence.

Why Choose FMS and Track-It™?

- **Stay Inspection-Ready:** Every grind event is captured and backed up automatically — no scrambling, no missing records.
- **On-demand reporting,** request and immediately generate reports for inspectors.
- **Eliminate Manual Errors:** Electronic entries replace handwritten logs, so your records are clean, legible, and consistent across every store.
- **Do More With One System:** The built-in cooler inventory program lets your team count fresh meat and freezer stock — including expiration dates — at no extra cost.
- **Support That Shows Up:** US-based customer service and hands-on training mean your team is confident from day one — and covered long after.

Features:

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|------------------------------------|---------------------------------|
| ▶ Electronic Record-Keeping | ▶ Multi-Store Management |
| ▶ USDA Compliant | ▶ On-Demand Reporting |
| ▶ Automatic Data Backup | ▶ Cooler Inventory Bonus |
| ▶ Audit-Ready Records | ▶ US-Based Support |



Grind Log Program

Tracks every grind event, trim use, case pull, package count, and pound total. Grinder cleaning logs are captured automatically. One system keeps your whole meat department USDA-ready.

Compliance Reporting

Daily and weekly email reports give you a full audit trail for every location. Multi-store operators can monitor compliance across the entire chain from a single view.

Cooler Inventory

Count your fresh meat cooler and freezer — including expiration dates — using the same system. Better counts drive smarter ordering, less rotation waste, and tighter cost control.



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