



VitaTemp Helps Businesses Reduce Food Waste with 24/7 Wireless Temperature Monitoring

VitaTemp helps businesses reduce food waste and inventory loss through continuous wireless temperature monitoring and real-time alerts.

SAN MARCOS, TX, UNITED STATES, August 25, 2026 /EINPresswire.com/ -- [VitaTemp](#), a provider of [wireless temperature monitoring](#) solutions, is helping

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Every minute counts during a refrigeration failure.

VitaTemp helps businesses respond faster, reduce food waste, and protect valuable inventory.”

Charlie Nichol, VitaTemp

businesses [reduce food waste](#) and protect valuable inventory through continuous environmental monitoring and real-time alert technology.

For restaurants, grocery stores, schools, healthcare facilities, convenience stores, hotels, and commercial kitchens, a refrigeration failure can quickly become a costly problem. A single unnoticed temperature excursion has the potential to spoil thousands of dollars' worth of food,

pharmaceuticals, or other temperature-sensitive products.

VitaTemp was designed to help businesses detect these problems before they become expensive losses. Using long-range LoRaWAN wireless sensors, the system continuously monitors temperatures and humidity, transmitting readings every 20 minutes to a secure cloud dashboard. If conditions move outside user-defined limits, instant email and SMS alerts notify staff so they can respond quickly.

"Food waste isn't always caused by human error—it often starts with equipment that fails when no one is around," said Charlie Nichol at VitaTemp. "Our goal is to give businesses immediate visibility so they can respond before valuable inventory is lost."

Unlike traditional manual temperature logs that only capture a few readings throughout the day, VitaTemp provides around-the-clock monitoring and automatically stores historical data for review and reporting. This gives business owners and managers confidence that refrigerators, freezers, walk-in coolers, warehouses, and other critical environments are being monitored continuously.

VitaTemp helps organizations:

- Reduce food waste caused by refrigeration failures
- Receive instant email and SMS temperature alerts
- Monitor refrigerators, freezers, walk-in coolers, and storage areas remotely
- View historical temperature trends and reporting
- Monitor multiple locations through one cloud-based dashboard
- Reduce manual temperature logging and improve operational efficiency
- Protect inventory 24 hours a day, 7 days a week

The platform is built around long-range LoRaWAN technology, providing wireless communication up to 2,000 feet from the gateway while remaining simple to install and expand as businesses grow. VitaTemp is trusted by organizations that need dependable environmental monitoring without the complexity of traditional wired systems.

"As businesses continue looking for ways to improve efficiency while reducing unnecessary losses, technology is becoming an essential part of daily operations," Nichol added. "VitaTemp provides the visibility businesses need to protect products, reduce waste, and operate with greater confidence."

With affordable annual monitoring, unlimited alerts, cloud reporting, and an intuitive web and mobile interface, VitaTemp makes professional-grade temperature monitoring accessible for organizations of every size.

For more information about VitaTemp's wireless temperature monitoring solutions, visit <https://www.vitatemp.us>.

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