

NEWS RELEASE

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XPIENT SecureAlerts Reduces Losses By Linking POS to Video Surveillance System

Charlotte, NC (November 02, 2005) ~ XPIENT Solutions LLC., announces the introduction of SecureAlerts. This novel solution finally delivers real value from existing video surveillance systems by fully integrating video with the point-of-sale linked to a business rules engine that alerts management when pre-defined, triggering events occur. The user can define events of interest, such as a voided sale greater than \$5, pick cameras to record the event, and pick the person who is to receive notification of the event and a link to the specific video footage excerpt which surrounds the triggering event. "Our new SecureAlerts system helps QSR operators winnow down the tens of thousands of hours of video tape they generate every month to the few relevant minutes and sends these in real-time to the person who can take action to correct the problem," said Christopher Sebes, Chief Executive Officer of XPIENT Solutions, LLC.

According to a 1999 study by the National Restaurant Association, adjusted for inflation, employee theft averages \$257 per employee per year. With the average quick service restaurant employing about 20 employees, annual losses at each store amount to \$5,140 resulting in a 100-store chain suffering over one half million dollars in losses each year. It's important to note that these losses are occurring in spite of the use of surveillance cameras in the vast majority of quick service locations. The problem is that dishonest employees know very well that managers do not have the time required to search through the tens of thousands of hours of footage that are generated at a typical store.

XPIENT's SecureAlerts module solves this problem by automating the process of retrieving video that is related to a specific, triggering event defined by the operator; transmitting this event clip to a secure web site and alerting the appropriate reviewing party that a triggering event is prepared to be reviewed. Alerts can be easily created and modified without requiring the efforts of the information technology staff. Different types of events can be triggered to alert different people. For example, an alert and video clip might be sent to the area manager for a single no sale but more than 5 no-sales in a single shift might also trigger an alert to the regional manager. Events can be associated to specific cameras. Other events that might trigger video footage include transactions that take a long time to complete, abnormally large orders, counting down the safe, etc.

"Employee theft is a serious problem at nearly every QSR restaurant," Sebes added. "Video surveillance alone does not provide the solution because the employees know that managers do not have time to look at the footage. Our new SecureAlerts module has the potential to save hundreds of thousands of dollars per year by selecting the relevant video segments and delivering them within seconds of when they are recorded to the managers that are in position to take action to correct the problem. It's easy to create and modify alerts so you can improve monitoring over time based on experience. This new approach offers an easy and inexpensive way to take full advantage of your existing video surveillance system to increase your profits."

About XPIENT Solutions, LLC.

XPIENT Solutions (www.xpient.com) is an organization of highly qualified restaurant and software development specialists devoted to business process improvement and professional support services for the foodservice industry. XPIENT offers a full complement of integrated technologies including Point-of-Sale, Back Office and Enterprise Management. From applications that help efficiently take orders and improve kitchen throughput, to labor management, production prep, inventory control, customer loyalty,

speed of service, surveillance enhancement and data management tools, XPIENT's solution suite allows the restaurant operator to better and more easily manage every aspect of their restaurant operations.