

Centra Rochestown Co. Cork, Ireland



Background

Centra Rochestown opened in 1999, located on the busy Rochestown road in County Cork. With a petrol station, busy deli and convenience store available, footfall through the shop is very high. Mary McGroarty was very quick to recognise the importance of the fresh food offering which accounts for a significant portion of turnover. Mary identified a number of areas which could be improved to aid her prosperous business in order to help growth within the organisation.



Challenge Facing Store Owner

- To reduce the amount of time and labour spent on HACCP
- Full compliance with HSE and EIQA regulations
- Replace manual logging procedures and paper-based records which were at risk of human error and falsification
- To provide a reliable, cost effective, fully automated approach to 24/7 HACCP monitoring and recording

FoodCheck Paperless HACCP System

The Kelsius HACCP solution is a fully automated, paperless system which ensures full compliance with statutory food safety requirements. Kelsius wireless temperature sensors monitor and record temperatures in all refrigerated areas and freezers.

If a measured temperature rises above a set limit, an alert is triggered. This alert can be transmitted as a text message, email and via local visual alarms.

In addition to continuous temperature recording the Kelsius system also provides time and task management by recording key activities such as deliveries, cleaning tasks, hot & cold food probing and deli traceability. All records are securely stored on the Kelsius website and each retailer can access their records at any time from any Web-enabled PC or laptop. HACCP reports can also be automatically emailed as required.



"We have Kelsius Food Safety System installed in the store now for a number of years, and to be quite honest, I couldn't imagine the food safety system working without it.

I myself am very involved in the daily managing of the whole Kelsius System and would monitor records all day, so errors with staff especially new, are dealt with immediately. All records are signed off by managers, and this gives us huge reassurance that everything is running correctly. There were occasions when the system would have saved us a lot of money, as fridges and freezers alarm as soon as they need attention, hence problem dealt with immediately, and stock can be moved to another location.

With full commitment from Managers and staff in place you will never look back, and paperwork will be a thing of the past. I would have no hesitation in highly recommending Kelsius to Retailers."

Mary McGroarty. Centra Rochestown.

Strategic Partnership with Musgraves

Musgraves introduced Kelsius cloud-based food safety monitoring system in their Store network with an official agreement concluded in September 2015.

"Implementing rigorous food safety and quality controls is fundamental to SuperValu and Centra. The Kelsius' FoodCheck system ensures excellence in food safety monitoring and we are delighted to be able to offer this to our retail partners." said **Ray Bowe, Head of Musgrave Food Safety**

This Kelsius system removes the risk of HACCP-related errors, in turn protecting customers from the effects of food-related hazards and the retailer from the risk of litigation. Currently operational at over 1000 sites throughout the UK and Ireland, the Kelsius system has been chosen by some of Europe's largest organisations to automate their HACCP processes.

Kelsius Executive Chairman Eamonn Quinn commented *"We are delighted to partner with SuperValu and Centra, helping us become the retail industry standard for excellence in food safety monitoring."*

Features and Benefits

- The temperature of food is scanned and recorded at goods inwards using hand held thermometers. Invoice details are recorded in the system, which stores data including food temperature at the touch of a button. The system is programmed so that it **immediately detects food temperatures that fall outside of acceptable range.**
- Small sensors are installed in cold storage areas for automated and continuous temperature monitoring, again this data is wirelessly transmitted and recorded, **eliminating manual checks, form completion and saving labour costs.**
- During preparation, food temperature is checked using highly accurate hand held probes with records stored electronically for full traceability. **This means food is always cooked sufficiently and in line with food safety laws.**
- Hygiene task such as hand washing and cleaning are recorded by the system with access down the line for reference and environmental checks. **This means cleanliness is always at the forefront of kitchen staff.**
- Should problems arise, such as a fridge door being left ajar, **location alarms and text messages are sent to management to prevent stock damage and loss.**
- In the event of a reported food poisoning incident, **all records are electronically maintained and can be accessed at any time for full traceability** and to demonstrate safe food practices from delivery to storage and preparation.

Conclusion

FoodCheck greatly reduced the amount of time spent on HACCP for Centra Rochestown by greatly reducing manual checks of Fridges and Freezers, removing the need to print and complete paper records as well as streamlining and reducing the time spent probing food, recording deliveries & cleaning tasks and audit preparation.

The store has a complete and enviable record with regards to both HSE and EIQA audits. Since the store has implemented the FoodCheck system they have achieved and retained Emerald status with their EIQA records.

With the removal of paper to migrate to the electronic system, Mary found that all records are date and time stamped and cannot be retro-completed, preventing falsification. FoodCheck has a number of built in feature which help reduce the risk of human error all of which assisted with their immaculate records with audits.

With sensors continuously monitoring all cold storage units and with alerts notifying of any unsafe temperatures, Mary had peace of mind they were in full control of all food safety practices. With these failsafe procedures in place the risk of stock loss or a food safety incident were effectively removed making life easier for staff, management and owners.

This saves time, and allows staff to focus on the more important tasks at hand such as concentrate on the quality of food provided and assisting customers.

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