

Clarion Hotels

Clarion Hotels Group selects
Kelsius Automated HACCP Solution

User Challenge

- To provide a reliable, cost effective, fully automated approach to 24/7 HACCP monitoring and recording
- Full compliance with latest food safety requirements and legislation
- Replace manual logging procedures and paper-based records
- Due Dilligence proof in the event of litigation

“The Kelsius wireless HACCP system has worked brilliantly for us in all our hotels. The individual food and beverage management teams are now working more closely with the chefs on HACCP processes. The whole team has bought into it.”

Patrick Baptist,
Group Director of Food & Beverages for
Clarion Group, Ireland and UK

Paperless, Wireless, Automated HACCP System

The Kelsius wireless monitoring system is a fully automated, paperless, HACCP solution that ensures full compliance with statutory food safety requirements and recording processes. Kelsius wireless temperature sensors monitor and record air and product temperatures in all refrigerated areas. If a measured temperature rises above a set limit an alert is triggered. This alert can be transmitted as a text message, email or via local visual and audible alarms. In addition to continuous temperature recording, the Kelsius system also provides time and task management by recording key activities such as goods received, cleaning tasks and hot food probing plus the ability to carry out random food temperature checks using Infra Red guns. All records are securely stored on the Kelsius website from where chefs and catering management can access records at any time using any Web-enabled PC or laptop. HACCP reports from all hotels in the chain can be accessed by Group HQ, and may be automatically emailed or faxed, as required.

Solution and Benefits

- Fully automated HACCP solution for Hotel Catering management
- Full compliancy with latest food and hygiene standards / legislation
- Paperless solution
- Saves staff time and minimises risk of human error.
- Less staff training required
- Able to monitor food storage performance 24/7
- Access to records and real-time information 24/7
- Reliable food quality/ equipment performance monitoring 24/7
- Protects hotel reputation and brand image.
- Reliable end-to-end wireless solution

Hazard Analysis and Critical Control Point



Carton House in Maynooth, Co. Kildare, Ireland, part of Clarion Hotels Ireland.

Clarion Hotels put Quality Control First with Kelsius

Clarion Hotels Ireland spares no effort in ensuring quality services and procedures throughout its chain of ten, four-star hotels, particularly when it comes to catering and food storage/handling. The chain includes many internationally recognised hotel venues such as Carton House in Maynooth, Co Kildare, with its world-class golf course and VIP clientele, the Clarion Hotel Dublin IFSC (International Financial Services Centre) plus the well known Clarion Hotels and Suites in Limerick, Cork, Dublin, Dublin Airport and Sligo.

“What Clarion required was a HACCP monitoring and recording system that functioned with 100% efficiency”, explained Patrick Baptist, Group Director of Food & Beverages for Clarion Group, Ireland and UK, and responsible for the implementation of H&S procedures across the group.

Working in partnership with Clarion, Kelsius has installed its wireless automated HACCP solution throughout the Groups hotel chain in Ireland. At each hotel, food temperature readings are taken automatically via the wireless sensors, from the moment of delivery from the van to the kitchen, including all refrigerated units and produce, both hot and cold.

For the Clarion Hotels Group, the gains from adopting the Kelsius automated HACCP solution have been significant. The Kelsius system has resolved many of

the issues related to manual processes, such as delays in filing paper records, kitchen chefs spending more time on administration than on preparing dishes for guests, and staff training being focused on carrying out administrative tasks rather than generating business value.

“Our duty to comply with HACCP regulations has been made very easy by Kelsius”, said Neil Coates, Group IT Manager of Clarion Hotels Ireland. “Now, our financial risk is lower because the temperature of all food can be monitored and recorded 24/7. The risk of legal closure due to human error when recording data is also reduced, and management can check the HACCP records for all of our sites from the Kelsius website and immediately take corrective action.”

Kelsius Product Manager, Karl Simmons, said, “For an organisation with multiple properties such as Clarion Hotels Ireland, the Kelsius system has proved successful in reducing labour costs and enhancing business reputation. It makes life much simpler and safer for hotel operators who are concerned about protecting both their customers and their brand.”

Currently operational at over 200 sites throughout the UK and Ireland, the Kelsius system has been chosen by some of Europe's largest organisations to automate their HACCP processes.

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