Merrion Hotel, Dublin Ireland

Kelsius system provides Merrion Hotel with traceability, peace of mind and significant costs savings when it comes to food safety.

Background

The Merrion Hotel is one of Ireland's top 5 star hotels. It offers its guests a choice of two restaurants, The Cellar Restaurant and the renowned Restaurant Patrick Guilbaud with its two Michelin stars. It also offers an impressive room service menu. Its food turnover is €4 million per year and Executive Chef Ed Cooney is proud of the Merrion's many awards and accolades and its reputation for serving high quality food.

Challenge

Ensuring the quality of food served at the Merrion is one of the most important tasks on Ed Cooney's agenda. As Executive Chef he is responsible for preventing food poisoning outbreaks. A food poisoning incident has the potential to cause considerable damage to the Merrion's reputation, not to mention Cooney's own personal reputation. For this reason, having the ability to demonstrate good food safety practice and traceability is key.

As a food service establishment, The Merrion is also required by law to demonstrate that it is compliant with food safety regulations including Hazard Analysis and Critical Control Point (HACCP) – an approach to identifying and controlling food hazards. As part of this requirement The Merrion Hotel must demonstrate that delivered, stored and served food is maintained at a specified temperature and that hygiene tasks carried out.

With hundreds of fresh food deliveries per day, each requiring temperature checks, more than 30 cold storage

areas to monitor and cleaning rotas to manage, staying on top of the paperwork to track and monitor all this was something The Merrion could no longer manage manually.

"The Kelsius temperature monitoring system gives me complete peace of mind. I now know that good food safety processes are being followed and that information and records are at my fingertips to demonstrate compliance and traceability should problems arise."

Ed Cooney, Executive Chef,
Merrion Hotel

Solution and Benefits

- The surface temperature of food is scanned and recorded at goods inwards using hand held laser 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

The Kelsius system provides Ed Cooney, the Executive Chef of the Merrion Hotel with peace of mind by giving him more control and visibility of food safety practices.

The system does this by automating temperature monitoring, notifying Cooney of problems and providing him with full traceability in the form of electronic records of food safety practices, in the event of reported food poisoning incidents.

The Kelsius system makes life easier because The Merrion no longer completes, files or stores paper records. This saves time, and allows staff to focus on the more important tasks at hand.

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