senzemo

HACCP & Food Safety
Solutions

Cold Rooms

FOOD TEMPERATURE CONTROL, LUXURY HOTEL CHAINS

30% HIGHER PROFITABILITY!

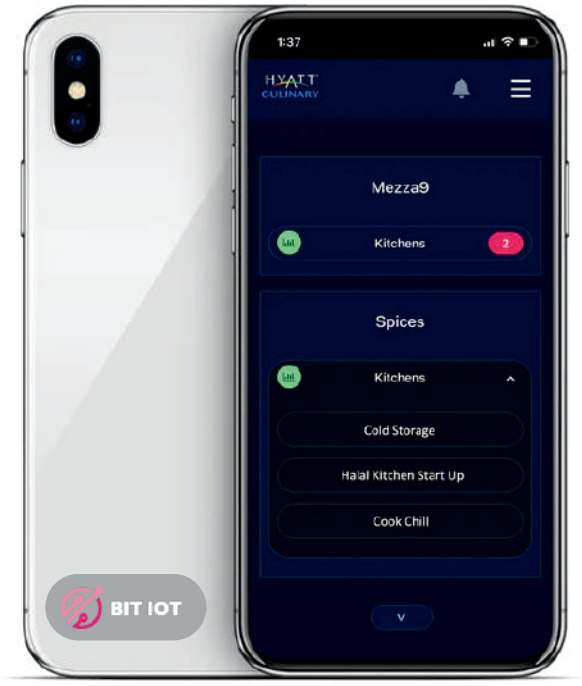
Done in partnership with:

MFC

Addressing food waste and safety

Food safety protocols are very important for 5-star hotel chains and their restaurant businesses. For Sheraton, Hyatt, Intercontinental, and Accor, the quality of food is very important to their guests, and there are a lot of internal rules that need to be obeyed to fulfill that promise. Controlling food storage temperature is one of the most important ones, and using sensors makes for a more efficient, flexible, and economically sound process.

The purpose of cold room storage monitoring is to ensure that the cold room is being used and maintained in a way that preserves the quality and safety of the food or other products being stored. Proper cold room storage monitoring can help to prevent food spoilage and waste, as well as reduce the risk of foodborne illness.



Smart temperature control

Over 1000 Senstick MicroClimate sensors were shipped to Australia and Singapore, where MFC Safe integrator managed their deployment inside the cold rooms of the largest hotel chains like Sheraton, Intercontinental, and Hyatt.

Senstick had no problems with the signal coming from the isolated cold rooms. The sensors replaced manned temperature monitoring performed by kitchen personnel, thus saving 30% on labor costs. The expected ROI for the sensors is going to come around in just 14 months.

HYATT® INTERCONTINENTAL® SHERATON EST. 1937 ACCOR

See Webinar:
Digitalizing Food Safety

SENSORS REDUCE EXPENSES,

PROVIDE A SAFE WORK ENVIRONMENT AND ALLOW HOTELS TO FULFILL THEIR PROMISE OF A LUXURY EXPERIENCE FOR THEIR GUESTS.

How it started	How it ended
Food waste, big loss	14-month ROI
High cost of manpower	Reducing manpower by 30%
Risk of damaging brand image	Improved food safety
Manual readings	Automated HACCP

Cook Chill

FOOD STORAGE TEMPERATURE CONTROL

35K FRESH MEALS PER DAY!

Done in partnership with:

MFC & TASTY FRESH FOOD CO

Cook chill offers numerous benefits

Restaurants, hotels, and their Chefs often use the Cook-Chill process, a food production, and storage method that involves cooking food to a high temperature to kill pathogens, cooling it rapidly to a temperature at which bacteria cannot grow, and storing it at that temperature until it is needed. Proper cook-chill method storing can help to prevent food spoilage and waste, as well as reduce the risk of foodborne illness. It allows Chefs to produce large quantities of food that can be stored and served at a later time, while at the same time reducing food waste and improving efficiency by allowing food to be prepared in advance and stored until it is needed for service.

SINCE 1979

The case of TASTY FRESH

Tasty Fresh is an Australian family-owned and operated business that has been operating since 1979. It delivers fresh, hot food, snacks, and drinks right to the door of workplaces daily in Melbourne, Perth, Sydney, Newcastle, and Queensland. It has 4 in-house industrial bakeries that produce a range of high-quality pies, pastries, sausage rolls and much more.

They have six outlets across four states and service around 35,000 customers per day served in 153 vans and up to 100,000 units per day. Over 500 employees around Australia make that happen.

With such a large number of meals, they need to control some of the preparation that is based on the cook-chill method. Only a specialized technological solution that provides on-point, accurate temperature measurements would therefore come into play.

35,000 customers per day
100,000 units per day
500 employees
153 vans

Finding the right solution

Cook-chill requires cook temp at typically 75°C, then verifying cooling rates where the product chills from 60°C to 21°C within 2 hours, then 21°C to <5°C within 4 hours. This is to limit the risk of Clostridium perfringens bacteria re-vegetating and producing heat-stable SET toxins.

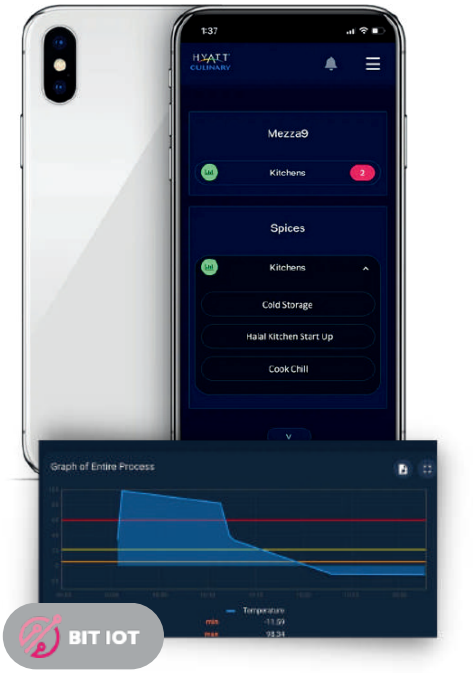
We adopted a continuous monitoring process so both cook and chill safety verification data are obtained in real-time. We have designed the world's first set-and-forget, hands-free cook-chill system. Users simply put the sensor into a product, and the process starts. The temperature journey is tracked in real-time, so pre-emptive actions can be taken. Warnings and critical alarms are triggered to keep the kitchen absolutely aware.

The cook-chill probes are placed on quality Senzemo sensors. Sensor probes are used daily by Tasty Fresh to monitor and verify the cook-chill process without any user interaction with the software. It's totally "hands-free". The process on the server starts when the sensor hits 75°C. So once inserted, you can walk away, and the sensor + software takes care of the rest.

Old
STF30

New
STF40

STF30 IS AN EFFECTIVE COOK CHILL FOOD TEMPERATURE PROBE.
IT OPERATES ON LORAWAN AND LASTS UP TO 7 YEARS ON ONE SET OF BATTERIES.



Tangible benefits

The process removes the bureaucracy of HACCP - not only is it paperless, but it's smart and easy.

Users cannot deviate, it's true time/temperature monitoring. This re-purposes the users to focus on the process itself, the behaviors, and the practice - this is what food safety is all about.

This completely changes the face of managing cook-chill processes into a tech-enabled solution.

Tasty food Executive Chef, Andy McCoy

Since we've introduced sensors to our kitchen's daily operations, we have been able to focus most of our time on other activites.

See talk:

Ensuring Food Safety with Real-Time Monitoring

AUTOMATED HACCP MEANS MORE TIME FOR OTHER ACTIVITIES,

IOT SENSORS, MAKE IT MUCH EASIER FOR KITCHEN MANAGERS TO FOCUS ON THEIR DAILY OPERATIONS.

How it started	How it ended
Time spent on bureaucracy	Saves time
Possible mistakes in the process	Removes HACCP bureaucracy
Risk of damaging brand image	Paperless, smart, easy

Trusted by


ELEVEN


SHERATON
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HYATT


ACCOR


TASTY
FRESH FOOD Co


INTERCONTINENTAL