

# Musgrave Operating Partners Ireland (MOPI) – A Case Study



MOPI represents 22 SuperValu stores that are owned and managed by Musgrave. As Ireland's leading food retail, wholesale and foodservice company, Musgrave is proud to be one of Europe's most successful family-owned businesses with a 140-year heritage in food and brand innovation.



## The Challenge

With a busy network of 22 SuperValu sites, MOPI need to consistently meet regulatory and food safety requirements in environments with differing levels of staff experience and operational needs.

MOPI was looking for a system that would help them to streamline their HACCP processes. They wanted to reduce time spent on manual temperature checks and paperwork. They needed a reliable Digital HACCP solution to automate the processes required to provide high food safety standards and regulatory compliance.

They were also seeking a system that would help to save staff time which could be better spent serving customers' needs, and which would be simple and easy for staff at all levels to learn and use.



## Results using Kelsius system:



Time spent on HACCP reduced by 50% since moving to the Kelsius system.



Traceability is made much simpler and easy to access for all colleagues.



Stock loss due to temperature failures in plug-in fridges and freezers is all but eliminated.



Auditors are reassured as graphs and charts provided show the history of a temperature, showing that spikes in temperatures are under control.



Management time saved with remote visibility of food safety activities in-store.



Significant labour benefit as temperatures do not have to be manually checked, reducing the risks associated with manual processes.

## Benefits of using Kelsius system:

- ✓ Colleagues no longer need to manually monitor stand-alone fridge and freezer units twice per day. In Swords and Northside, colleagues were spending one to two hours per day on this task.
- ✓ Shelf lives of products are now managed by the system with alerts to discard product that can no longer be used.
- ✓ The system prints labels so stickers no longer have to be handwritten in the deli and butcher departments.
- ✓ Staff only have to enter the traceability record once, rather than writing the traceability information on a sheet and a sticker.
- ✓ Managers no longer need to have sheets laid out in the departments and collected each day and week. Storing these sheets in a folder is no longer required.
- ✓ This also saves on paper and ink, in line with Musgrave's overall sustainability goal.
- ✓ Management has peace of mind that fridges are monitored 24/7 with alerts sent to management mobile phones.
- ✓ Auditors have easier access to all records of that day or previous records on the tablet at each department. They can also see that no traceability or temperature monitoring can be falsified.

*"The Kelsius system has certainly been very helpful in terms of time saving; also giving me visibility remotely of the activities in store. It helps save paper with respect to sustainability. Auditors have much more confidence in Kelsius since you cannot go back and edit the information. I would strongly recommend Kelsius to any store."*

### Diksha Ausekar

Food Safety Department, Musgrave Operating Partners Ireland

*"The Kelsius system has reduced more than half the time spent on taking temperatures. We have gone from twice a day recording a temperature to once a week. All managers get alerts if fridges or freezers go out of their temperature range. Traceability is made much simpler and easy to access for all colleagues."*

### Sonia Fitzsimons

Food Safety Champion, SuperValu Swords

## Delivery

The FoodCheck 2.0 system was rolled out across the entire MOPI estate in two phases. Phase One would see the installation of temperature sensors in all the stand-alone and spider units in all 22 sites. Phase Two involved the delivery of tablets, printers and probes. This allowed MOPI management to fine tune their FoodCheck templates to ensure everything was in place before the rollout.

The rollout across all stores took place over one month. Kelsius installed five systems per week for four weeks. System training followed a similar pattern with five per week for four weeks, with each site being trained the day following installation. Phase One was complete in one month.

Phase Two was completed over nine weeks to allow each store to configure tailored variations of the FoodCheck 2.0 template. Kelsius was able to meet the needs of each store and with high levels of support from Kelsius and MOPI management.

## Outcome

Each store is saving on average one to two hours per day in labour in all departments and management of HACCP. Stock loss from spider and stand-alone units has been eradicated.

Staff can easily move from one store to another with good knowledge of the HACCP system. Audit and management of HACCP records is now much quicker and secure.

Head office management has more peace of mind that their standards and controls are being implemented and can be easily checked remotely. They are also satisfied that they have a much higher level of corporate governance and brand protection with the implementation of a more sustainable and green system.