

Kingsbridge Private Hospital Catering Department

A Case Study



Kingsbridge Private Hospital is a leading healthcare provider with multiple sites across the north of Ireland, featuring kitchens, cafes and snack bars. With their commitment to patient health, food safety and compliance are critical. As the demand for higher food safety standards grows, the group sought a solution that streamlines food safety processes and aligns with sustainability goals. The Kelsius FoodCheck 2.0 digital HACCP system was chosen to modernise their approach to food safety.

The Challenge

Managing food safety across multiple sites is complex, particularly in a hospital where patient health is the top priority. Kingsbridge needed a system that:

- ✔ ensures compliance with HACCP protocols across all sites: kitchens, cafes and snack bars.
- ✔ provides real-time data visibility, ensuring that issues are addressed immediately to avoid risks to patient health.
- ✔ simplifies reporting for auditing and inspections, both internal and external.
- ✔ enhances sustainability, reduces paper and improves operational efficiency.



The Solution

After evaluating several options, Kingsbridge chose the Kelsius FoodCheck 2.0 system, a comprehensive digital HACCP solution that automates temperature monitoring, data recording, and task management. The Kelsius system was deployed across all sites, including kitchens, cafes, staff areas and snack bars, ensuring consistency and visibility of food safety practices.



Results using the Kelsius system:



Higher levels of compliance with food safety protocols across all sites.



Better prepared for audits and inspections with food safety procedures are being followed rigorously.



Time savings and improved efficiency, allowing staff to focus on other critical tasks.



Automated alerts allow staff to react more quickly to prevent potential food safety issues.



Enhanced sustainability as a result of the reduction in paper used and reduced food waste.



Automated reports make it easy to monitor compliance and audit trails.

Benefits of using the Kelsius system:

- ✔ **Real-Time Monitoring and Alerts:** FoodCheck 2.0 monitors cooking temperatures and fridge and freezer conditions in real time. Alerts enable an immediate response if deviations from set thresholds are detected, protecting patient health and ensuring any risks are minimised.
- ✔ **Centralised Task Management and Reporting:** Kingsbridge can manage tasks and track progress across sites from a centralised dashboard. Senior managers and food safety officers have a clear overview of all activities, including temperature checks, delivery records and cleaning schedules. This improves accountability and ensures all sites are consistently meeting food safety standards.
- ✔ **Sustainability and Paper Reduction:** Kelsius has helped Kingsbridge move away manual records, thereby reducing waste and paper consumption. Automated alerts and reporting help prevent waste by ensuring food is stored and prepared at optimal conditions, reducing spoilage and food waste.
- ✔ **Improved Compliance and Audit Efficiency:** HACCP compliance requirements are now met consistently, significantly reducing the risk of foodborne illness. Automatic data collection and time-stamped records provide a clear audit trail. The hospital group is always prepared for inspections with all the necessary documentation available at the click of a button.
- ✔ **Enhanced Training and Staff Efficiency:** Staff can be trained quickly on the system, with prompts and reminders to ensure tasks are completed. The ease of use helps increase staff efficiency, allowing them to focus more on food preparation and providing quality service to patients, and less time on manual data entry.
- ✔ **Peace of Mind for Patients and Staff:** With Kelsius FoodCheck 2.0, Kingsbridge has peace of mind knowing that food safety procedures are being followed rigorously and that they are ready for any audits or inspections.

"Kelsius has truly transformed how we manage food safety across all our sites. The real-time alerts, automated reporting, and centralised visibility allow us to act quickly and maintain the highest standards. It's an invaluable tool that ensures our patients' health is always our number one priority."

Jim Farren

Group Catering Manager, Kingsbridge Private Hospital



Outcome

The Kelsius Digital HACCP system has provided Kingsbridge Private Hospital with a comprehensive, reliable, and sustainable solution to manage food safety across its multiple sites.

By automating HACCP compliance, streamlining task management, and enhancing sustainability, the hospital group has improved both patient safety and operational efficiency.

The reduction in paper usage and food waste aligns with Kingsbridge's sustainability ethos, helping the hospital group to reduce its environmental footprint.

Kelsius has helped Kingsbridge deliver on its commitment to quality food service, patient well-being, and sustainability.