

Nisa Local St Stephen, Cornwall

A Case Study



The Nisa Local store in St Stephen, Cornwall, is a large convenience retailer offering a wide range of food essentials, providing branded as well as own-label products. This includes food products stored in various chilled and frozen units. The store also has a busy hot food section.



The Challenge

In the past, Nisa Local in St Stephen relied on a basic thermometer and probe system for food temperature checks. This paper-based process was time-consuming for staff, with manual logging of cooking temperatures every two hours. Data was recorded using pen and paper, stored in folders, and dependent on staff remembering to complete checks.

The manual approach made it difficult to ensure full compliance, created extra workload, and left gaps in traceability. There was no real-time alert system, which increased the risk of product loss if fridges or freezers failed. The store needed a system that would address the gaps using the manual, paper-based system.



Challenges faced by Management and Staff

- ✓ Time-consuming, manual temperature logging.
- ✓ Dependent on staff remembering checks without automated prompts.
- ✓ Paper process prone to human error and potential loss of records.
- ✓ No immediate notification if equipment failed.
- ✓ Higher risk of food waste and stock loss.



Results using FoodCheck2.0 from Kelsius



Time saving: 30–60 minutes saved per day by removing manual data logging.



Stock savings: Hundreds of pounds worth of food products saved annually by preventing loss during equipment failures.



Sustainability: Paperless operation with no printer or ink costs.



Operational efficiency: Instant alerts should issues arise.

Benefits of using the Kelsius system:

- ✔ Prompt reminders ensure no temperature checks are missed.
- ✔ Immediate alerts enable quick response to incidents - such as open fridge doors or freezer breakdowns - preventing stock loss.
- ✔ Improved sustainability by eliminating paper records and reducing energy use through hot food temperature optimisation.
- ✔ Streamlined audits with all records instantly available for inspectors.
- ✔ Reduced waste from early detection of equipment faults.



"We absolutely love the system — it's easy, straightforward, and the prompts are brilliant. We've already avoided losing hundreds of pounds worth of stock thanks to instant alerts. Our auditors have been really impressed with the system."

Nicola Anstey
Brand Manager, Nisa Local St Stephen, Cornwall



Delivery of the Kelsius FoodCheck2.0 System

The store implemented the Kelsius FoodCheck2.0 digital HACCP and automated temperature monitoring system.

The system provides prompts for required tasks, ensuring temperature checks are never missed. Real-time alerts notify staff of equipment issues instantly, allowing swift action. Installation was straightforward, and staff quickly adapted to the app-based system.

Outcome

FoodCheck2.0 from Kelsius has been adopted across the Nisa Local store in St Stephen for management and staff. The store has done away with the need to create paperwork, and they no longer need space for a printer and the storage of paperwork. They have also done away the cost of paperwork including printer and ink.

Staff are confident that they will never miss any issues with fridge, freezer or power failures thanks to the real-time alerts should problems arise. The Kelsius system has saved the store hundreds of pounds in potential food loss and they have reduced waste in terms of food, paper and energy.