

The Beaumont Mayfair

A Case Study



The Beaumont Mayfair is a luxury five-star hotel in Mayfair, London, delivering high-end dining and hospitality across multiple food and beverage areas.

With a responsibility to uphold benchmark standards in food safety and compliance, the team operates a complex service environment. It spans kitchens, private dining, pastry, staff catering, bars, and restaurant operations - where consistency, traceability, and audit readiness are essential.

The Challenge

Prior to adopting Kelsius, food safety processes at The Beaumont Mayfair relied heavily on paper records. This created avoidable administration, limited visibility, and risk around record integrity, particularly during busy service periods where checks could be completed retrospectively or amended.

In a five-star environment, any compliance gap can carry serious reputational risk, especially if an alleged food poisoning case requires immediate evidence and reporting. The team needed a system that reduced manual effort, prevented tampering, improved traceability and enabled quicker, more reliable oversight across multiple departments.



Results Using the Kelsius System



2-3 hours saved per day through faster checks, automated monitoring, and streamlined reporting.



Daily, weekly, monthly reporting supports audit readiness and management oversight.



£700 historical waste incident highlighted the value of monitoring. The system now reduces the likelihood of repeat loss.



Instant traceability for goods-in.



20+ fridges monitored with automated temperature tracking and alerts.



Paper-based forgery risk removed - records can't be tampered with once captured.



Problems Resolved for Management

Facilities Manager / Compliance Lead

- ✓ Reduced administration and improved oversight across food safety and facilities-linked risks.
- ✓ Faster monitoring across 20+ fridges via site map/dashboard review in minutes.
- ✓ Stronger due diligence and improved response capability for incidents or audit requests.

Head Chef / Kitchen Leadership

- ✓ Easier completion of checks during service through simple probes & tablet workflows.
- ✓ Reduced ambiguity around cooking standards through bespoke parameter controls.
- ✓ Better compliance consistency across multiple kitchen areas and staff teams.

Benefits Using the Kelsius System:

- ✔ Fraud-proof digital records that cannot be altered after entry.
- ✔ Time savings across multiple departments through automation and simple workflows.
- ✔ Rapid audit readiness – historic records accessible instantly without paper archives.
- ✔ Customisable cooking parameters supporting operational flexibility (e.g. medium rare vs well done) aligned to HACCP policy.
- ✔ Improved traceability with photo capture for deliveries and compliance documents.
- ✔ Stronger incident response - faster evidence provision if complaints or alleged food poisoning cases arise.
- ✔ Real-time alerts to prevent equipment-related waste and support faster action.
- ✔ Easy onboarding and training, proven even with 16–17-year-old culinary students, short-term staff, and visiting students using the system confidently.
- ✔ Supports standardisation across departments. The same framework is being prepared for rollout into future projects, enabling day-one consistency.
- ✔ Bespoke cleaning schedules and task lists extend Kelsius use beyond temperature checks into daily operational compliance.

“Digital is the future. Kelsius saves us hours every day and removes the risk of tampering - records are genuine and easy to access whenever we need them. The flexibility is a huge advantage too; we can tailor parameters to match our HACCP approach while keeping everything compliant. It’s also made traceability far easier, especially for goods-in records like oyster tags. For a five-star hotel, that peace of mind is priceless.”

Ralph Moctee
Facilities Manager – The Beaumont Mayfair



Delivery

The Beaumont Mayfair implemented Kelsius FoodCheck 2.0 to replace paper-based food safety processes and strengthen compliance across its five-star Mayfair operation. Following an on-site review with chefs and operational leaders, the system was selected for its simplicity, reliability, and ability to provide secure, real-time records.

Implementation was smooth, with workflows tailored to match the hotel’s operational requirements, including customised cooking parameters and daily task schedules. The system was quickly embedded across multiple departments, including main kitchens, pastry, private dining, bars, and staff catering, ensuring consistent adoption across the entire food operation.

Outcome

Since implementation, Kelsius has delivered significant operational efficiencies and stronger compliance control. The hotel estimates 2–3 hours saved per day through faster checks, automated fridge monitoring, and instant access to reports.

With 20+ refrigeration units monitored automatically, the team can identify and resolve issues quickly, preventing stock loss and reducing operational risk. Digital records have eliminated paper administration and provide clear, tamper-proof evidence for inspections. Management can review compliance in minutes rather than manually checking paperwork.

Kelsius is now a core part of daily operations, improving accountability, simplifying staff training, and giving leadership confidence that food safety standards are consistently maintained.