

Davy Byrnes

A Case Study



Introduction

Davy Byrnes is one of Dublin's most recognised pubs, known for its literary heritage, distinctive character and reputation for quality food and hospitality.

Located on Duke Street, the pub serves a high volume of customers during daytime and evening food service. With a busy kitchen, multiple staff members and several cold-storage units in daily use, food safety procedures must be efficient, reliable and easy to follow.

Davy Byrnes uses the complete Kelsius FoodCheck 2.0 system, combining automated temperature monitoring with digital probe checks for cooked food.

The Challenge

Before introducing FoodCheck 2.0, the team relied on paper records to document food temperatures and daily HACCP checks. The process required considerable staff time and created extra administration for the kitchen and management teams.

During busy service periods, staff needed a quicker way to record cooked-food temperatures and manage checks across multiple storage units. The business also wanted a system that employees with different levels of experience could use confidently, without the need for lengthy training.

Management required clearer oversight of completed checks and faster access to reliable records for internal reviews, audits and Environmental Health Officer (EHO) inspections.



Results Using the Kelsius System:



Less time spent completing and reviewing food safety paperwork.



Easier access to records and reports for audits and EHO inspections.



Faster cooked-food temperature checks using connected digital probes.



Simple digital processes that staff can learn and use quickly.



Automated monitoring across multiple refrigeration and freezer units.



Greater confidence that required checks are completed consistently.



Problems Resolved for Management

Head Chef and Kitchen Team

- ✓ Reduced paperwork and fewer repetitive manual temperature checks.
- ✓ A quicker process for recording cooked-food temperatures during service.
- ✓ One consistent system for staff across different shifts and experience levels.

General Manager

- ✓ Better visibility of food safety activity without reviewing folders of paperwork.
- ✓ Clear digital records available when evidence is required for an inspection or audit.
- ✓ Greater reassurance that the pub's food service and reputation are protected.

Benefits Using the Kelsius System

- ✓ Automated temperature monitoring across multiple food storage units.
- ✓ Digital probe checks for cooked and prepared foods.
- ✓ Reduced administration and more time for core kitchen duties.
- ✓ Faster retrieval of temperature records and compliance reports.
- ✓ Improved consistency and accountability across the team.
- ✓ Easier preparation for audits and EHO inspections.
- ✓ Earlier identification of potential temperature issues.
- ✓ Greater confidence in day-to-day food safety controls.



What They Say

“FoodCheck 2.0 has made our daily food safety checks quicker and easier to manage. We’re saving hours of staff time each month, freeing up staff to focus on other tasks. It is straightforward for staff to use, and having our temperature records available digitally gives us much greater confidence in the process. For much easier audits, the ability to generate automated reports, and the peace of mind – it’s priceless.”

Graham Dempsey

Owner, Davy Byrnes



Delivery

At Davy Byrnes, FoodCheck 2.0 was introduced as a practical way to keep food safety checks moving at the pace of a busy Dublin pub. Sensors monitor temperatures across multiple cold-storage units, while kitchen staff use digital probes to record cooked-food checks during normal service.

The system was configured around daytime and evening food service. Its straightforward workflows made staff training easier and helped the team move away from paper records without disrupting established kitchen operations.

Temperature data, completed checks and reports are now stored digitally in one place, giving the Head Chef and management a clearer view of food safety activity.

Outcome

From morning preparation through to evening service, FoodCheck 2.0 gives the team one dependable way to complete, review and retrieve its food safety records.

Moving from paper-based checks to automated monitoring and digital recording has reduced administration, improved access to information and made daily processes easier for staff. When records are needed for an audit, inspection or internal review, the relevant information can be accessed quickly without searching through paper files.

For management, the system provides greater confidence that important checks are being completed and reliable evidence is available when required. For the kitchen team, it supports a faster and more consistent approach to food safety during busy service.

FoodCheck 2.0 now helps Davy Byrnes maintain the standards expected of a leading Dublin hospitality venue while protecting the quality, efficiency and reputation of its food service.