

Case study Bay Provisions

Bay Provisions is a catering and retail butcher shop that has been trading in the Adamsdown area of central Cardiff for the past 10 years. Primarily serving the fast food restaurant sector, Bay Provisions' business is 95% poultry, so maintaining correct cold storage temperatures and following a rigorous HACCP plan are essential.

Business

- Name: Bay Provisions
- Sector: Butcher
- Location: Cardiff
- Sites: 1

"It's about the quality of your product. If you get the temperature right, the quality of your product is going to be far greater."

Bay Provisions recently installed Checkit, using the system's Fixed Sensors to monitor the temperature of its large walk-in chiller, serve over display freezers and other cold storage units, and the Handheld Sensor to check the temperature of goods in and log the daily cleaning schedule.

"The Handheld is the one that really makes a difference," says Bay Provisions proprietor Gerald Healy. "With all our suppliers' details in the system, it's just a question of logging in and taking the temperature of deliveries as they arrive. It makes you more efficient – you do the job straight away, you don't wait – and it makes sure nothing is missed. Our HACCP cleaning schedule is on the system as well, and Checkit makes sure our HACCP is correct."

Meanwhile, the automatic, 24-hour monitoring provided by Checkit's Fixed Sensors goes way beyond Bay Provisions' previous practice of manually recording temperature measurements

"Checkit gives us a much more accurate account of the temperature, particularly during the defrost cycle," Healy explains. "You can see exactly how far the temperature rises and how quickly it comes back down, so you know whether your product has stayed within the range it should be. It's also helpful in that you can identify equipment that might be failing, so instead of losing your product, you can do something about it. I find it gives you more confidence in your equipment and your products."

"It's about the quality of your product. If you get the temperature right, the quality of your

product is going to be far greater. If you're doing your checks manually, you're not seeing the temperature 24/7. With Checkit, you know you're keeping your product at the right temperature, and if you have got it at the right temperature, the depreciation of the value of your goods is going to be less. In the long term, that's going to increase your percentages and save you money."

