

SAF-T LOG CASE STUDY

The job of an Executive Chef in a large, busy and prestigious 4 star Hotel is challenging. The requirement to produce excellent food consistent with the demands of Quality Customer Service, Food Safety Management, Budgets and Staff Management are sufficient without having to manually collate handwritten lists of temperature checks on a daily basis.

Executive Chef Tom Flavin, at The Limerick Strand Hotel needed to replace a legacy system used in the management of their HACCP temperature monitoring. The legacy system was complex with the result that only senior staff could use all of its functions. Tom was looking for a system that would have the following attributes:

- Easy to use .
- Staff could be quickly trained on using it.
- Easy to configure and edit items and parameters as required.
- Data should be capable of being downloaded to their IT system including exception reports.
- Data transfer should be easily and quickly performed by a person with standard IT literacy.
- Management of data lists and back up of data should be easily and quickly performed and should not require a high level of computer literacy.
- Consumables and replacements should be inexpensive and readily available

Food Safety Consultant Brid Fox (CaterCare Ltd) recommended that Tom should consider the SAF-T log as a solution.

Tom bought his first SAF-T Log Thermometer in April 2013 and very quickly bought another 6!

Within two months Tom had implemented the SAF-T log thermometers solution to manage temperature monitoring recording for the Hotel's HACCP System. He finds that it is an invaluable tool in managing the temperature monitoring element of the hotel's HACCP system. Subsequent auditing by an independent auditor has yielded very satisfactory results.

Tom's findings are :



- The SAF- T Logging Thermometer is as easy to use as a standard thermometer
- This means that staff can be quickly trained on its usage
- We find that it is very easy to set up and amend lists not only when changing menus
- Data download including exception reporting is quick and easy
- Management of data, lists and back up of data, is as simple as organising word or excel files
- Data can be exported to Excel for analysis and management reporting.
- Consumables (probes) are inexpensive and readily available

PHOTOS OF THE SAF-T LOG IN USE

**Goods in
temperature
of Vacuum
Packed
Fresh
Meat**



**Main Kitchen
Monitoring the
temperature of
Cooked Chicken
Pieces**



Main Kitchen
Freezer
Temperature
using a clean,
labelled plastic
bottle using
sorbet for the
substance to be
probed



Main Kitchen
temperature of
Hot
Holding
Meat

Sample List of items to be probed

ETI Saf-T-Log™ - C:\Users\adelaney\Documents\Saf-T-Log\Main Kitchen LSH.saf

New Checklist Open Checklist Import Checklist from Saf-T-Log Save Checklist Save Checklist As Send Checklist to Saf-T-Log Settings Configure Saf-T-Log Open/Edit/Print Saved Data Export Data Help

Main Kitchen LSH

13 out of 300 items used.

Manage Items

Name	High Limit (°C)	Low Limit (°C)
Cold Buffet	5.0	0.0
Cook Beef Medium	67.0	58.0
Cook Beef WD	100.0	75.0
Cook Chicken	110.0	75.0
Cook Duck Breast	80.0	60.0
Cook Fish Medium	70.0	60.0
Cook Ham	95.0	75.0
Cook Lamb Medium	70.0	60.0
Cook Lamb WD	95.0	75.0
Cook Pork	110.0	75.0
Cook Turkey	95.0	75.0
Hot Holding Meat	100.0	63.0
Hot Holding Rice	100.0	63.0

Items

Users

Remedial Actions

Format Report

Results of sample temperature readings of items on above list.

- items highlighted have failed
- notes include remedial actions selected by the operator recording the failed temperature reading

Item	User	Taken At	Limits (°C)	Reading (°C)	Notes
Cook Duck Breast	Annmarie	18-09-2013 16:08:35	HI: 80.0 LO: 60.0	24.4	cook for 15 min more & recheck Continued Cooking (MK)
Cook Chicken	Annmarie	18-09-2013 16:11:35	HI: 110.0 LO: 75.0	91.7	Throw away
Cook Beef WD	Annmarie	18-09-2013 16:11:40	HI: 100.0 LO: 75.0	80.5	Throw away
Cook Beef Medium	Annmarie	18-09-2013 16:11:48	HI: 67.0 LO: 58.0	55.5	Throw away confirmed disposed of (AD)
Hot Holding Rice	Annmarie	18-09-2013 16:12:38	HI: 100.0 LO: 63.0	84.1	Throw away
Hot Holding Meat	Annmarie	18-09-2013 16:12:46	HI: 100.0 LO: 63.0	84.9	Throw away
Cook Turkey	Annmarie	18-09-2013 16:12:53	HI: 95.0 LO: 75.0	84.0	Throw away
Cook Beef Medium	Maria	18-09-2013 16:14:10	HI: 67.0 LO: 58.0	57.4	Throw away Throw away

Enter Footnote:

Save Save As... Print

Report created from above readings

- failed readings highlighted ,
- remedial actions ,
- notes
- exception report showing items not probed/recorded

Limerick Strand
Ennis Road
Limerick City
Co. Limerick



Captured: 18-09-2013 16:15:08 SAF-T name: Main Kitchen
Checklist Name: Main Kitchen LSH Location: Main Kitchen

Item	User	Date/Time	Limits (°C)	Reading (°C)	Note
Cook Duck Breast	Annmarie	18-09-2013 16:08:35	Hi: 80.0 Lo: 60.0	24.4	cook for 15 min more & recheck - Continued Cooking (MK)
Cook Chicken	Annmarie	18-09-2013 16:11:35	Hi: 110.0 Lo: 75.0	91.7	
Cook Beef WD	Annmarie	18-09-2013 16:11:40	Hi: 100.0 Lo: 75.0	80.5	
Cook Beef Medium	Annmarie	18-09-2013 16:11:48	Hi: 67.0 Lo: 58.0	89.9	Throw away - confirmed disposed of (AD)
Hot Holding Rice	Annmarie	18-09-2013 16:12:38	Hi: 100.0 Lo: 63.0	84.1	
Hot Holding Meat	Annmarie	18-09-2013 16:12:46	Hi: 100.0 Lo: 63.0	84.9	
Cook Turkey	Annmarie	18-09-2013 16:12:53	Hi: 95.0 Lo: 75.0	84.0	
Cook Beef Medium	Maria	18-09-2013 16:14:10	Hi: 67.0 Lo: 58.0	81.4	Throw away -

Footnote:

Exception Report

The following items were not completed

Cold Buffet

Cook Fish Medium

Cook Ham

Cook Lamb Medium

Cook Lamb WD

Cook Pork

