checkit

Case Study

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Abel & Cole

Fruit Supplier
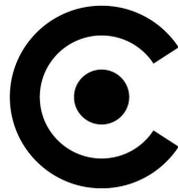
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Case Study
Summary
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Abel & Cole

Abel & Cole
Fruit Supplier

With over 25 years' experience Abel & Cole deliver weekly seasonal, organic fruit and vegetables to homes throughout the UK.

The Checkit system received a full install after a 30 days trial prior to Christmas 2014. The software was directly loaded onto Abel & Cole's servers rather than attaching a standalone hub to the network.

Sector: Fruit Supplier
Location: Andover
Sites: 3
Employees: 220

Checkit system installed
• 3 Base Units
• 18 Sensors
  (1 door contact, 16 temperature sensors, 1 humidity sensor)

"**Checkit gives us more data, more frequently; it's more accessible and gives us greater control. It's also ridiculously easy to use.**"

Simon Rees
Technical Manager

Case Study
Abel & Cole

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THE Detail

Please provide a brief overview of the system installed.
"Essentially, we have 17 fixed sensors across three sites. These mainly monitor temperature but we also have a humidity sensor and a contact sensor. Initially, we started with a 30 day trial at one of our sites to see if it worked which it did brilliantly. We really like that fact that everything was recorded in real time and also really liked the Cloud functionality for remote access."

Prior to installing Checkit what were the main food safety issue that your business encountered?
"The issue was about satisfying temperature monitoring requirements and fulfilling due diligence. We were operating a system whereby the QC team were checking the temperatures twice a day and recording the data manually. There were long gaps between the records especially overnight and weekends – we felt this could be improved. We have now moved to a standardised, automated process and we're really happy with it."
"Checkit gives us much more visibility and we're able to react much quicker to issues - so being able to respond rapidly makes a big difference to the business. After the trial, we were able to roll Checkit out to our chilled and ambient sites."

What made you consider Checkit? Did you look at / trial other systems?
"We looked a couple of other temperature monitoring systems but what stood out was Checkit's Cloud functionality. We're regularly out and about across multiple sites so this gives us the opportunity to check in and see what's happening."

How staff training has been approached and received?
"Checkit training has been given to QC team leaders and half a dozen staff in order to be able to respond to alarms. The maintenance team also have log-ins so that they can carry out their own investigations."

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Abel&Cole

cont.

Are staff using less paperwork now?

"Abel and Cole currently has 16 areas across three sites that require temperature monitoring, so if you allow 20 minutes per check to get there, wave a probe and record the information then this soon adds up over time. Checkit removes the need for collecting data manually in this way. So there is a huge time saving."

What areas have you seen an improvement in within the business since Checkit was installed?

"Having heritage data and being able to interrogate the systems is a great improvement. Also having something more 'visual' in terms of the user interface, and even the sensors in departments, installs a sense of involvement from teams. The necessary steps of logging comments in order to clear alarms instils a process of people investigating more the reasons behind the temperature being out of spec, which means they're more aware of it next time. The automated email alerts are also great – although we hope to not get too many of these!"

What impact has the data that Checkit provides had? And how is this data being used?

"The data that Checkit provides guarantees we fulfil due diligence from a temperature monitoring point of view and it really helps to deal with customer queries. We now have the evidence to prove how we're operating at the storage stage of the supply chain. The graphs and data that can be downloaded from the system allow us to see very easily how temperature across the sites is doing and gives us good discussion points in operational and HACCP meetings."

Have there been other unforeseen benefits to using the system?

"The Checkit door and temperature sensors can be moved quickly and easily to any location, re-named and re-assigned. That means we will always have a degree of flexibility when our factory expands, the layout is changed or the function of a room changes to accommodate new production priorities. We can add more units and we're also expecting more functionality in the months to come as Checkit evolves to meet our demands."

Would you recommend this monitoring system to other organisations and why?

"This system is helping us achieve the highest scores in internal and external audits. If any food processor conducted their own trial they would also find it to be a very capable and flexible system."

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Simon Rees
Technical Manager