

checkit

# Case Study



**J.O. Sims Ltd**

Fruit Supplier

Checkit

(Designed by Elektron Technology)

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## Case Study Summary



### J.O. Sims Ltd Fruit Supplier

The Lincolnshire based business JO Sims is one of the UK's leading suppliers of fruit for the fresh, processor and ingredient market sectors. With 250 employees they are the number one supplier of cranberry and wild blueberry ingredients in the UK and farm over 1500 acres of apple, cherry, peach, nectarine and apricot orchards.

V1 of Checkit was initially installed 6-8 months ago and JO Sims has recently upgraded to the newer Cloud version.

**Sector:** Fruit Supplier

**Location:** Lincolnshire

**Sites:** TBC

**Employees:** 250

#### Checkit system installed

- 1 Hub (+ cloud connection for remote monitoring)
- 22 SENSORS (20 temperature sensors, 2 humidity sensors)

**“Cloud storage enables remote access from home or on any mobile device so any potential faults at the plant can be detected while the team are off site.”**

**Steve Clow**  
Site Engineer

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## Case Study

### J.O. Sims Ltd

# THE Detail

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#### **Please provide a brief overview of the system installed.**

“We have 26 pebbles on site measuring temperature and humidity. The areas that we monitor range between 0.5°C and 25 °C. We use the data that Checkit’s provides for audit trails and for third party storage to show we are holding their products at correct temperature.”  
Steve Clow - Site Engineer

#### **Prior to installing Checkit what were the main food safety issue that your business encountered?**

“In terms of fresh produce - Checkit has benefited us from a quality control point of view. For example the system has helped us to react to issues as they arise i.e. overnight. We also store meat and cheese for a leading logistics operator, so as part of the supply chain this is where the food safety aspect becomes more relevant. Checkit helps us to continuously monitor temperature and respond when necessary.”

Leanne Chapman - General Manager

#### **Please briefly describe the installation and the difference the upgraded version has provided.**

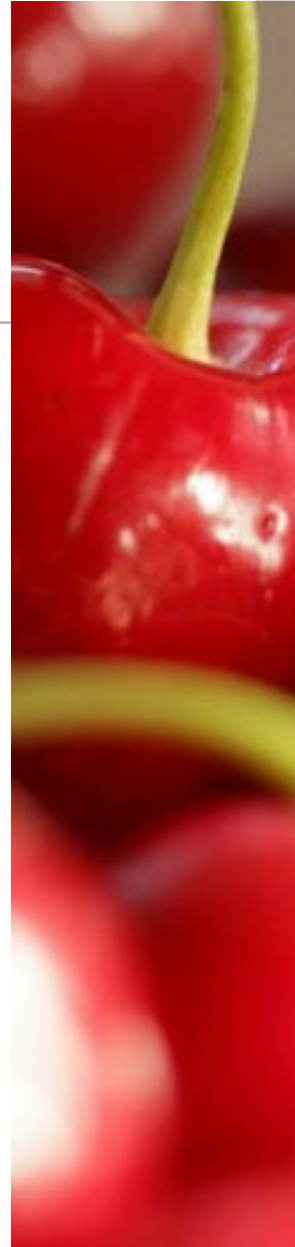
“The alarm functionality in the upgraded version of the Checkit system allows us to take preventative actions prior to product being placed at risk should any temperature anomalies occur.”

Peter Woods - Warehouse Manager

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

“In the QA department we have seen an improvement with monitoring cherry temperatures. All areas of the business now have access to the temperature data through Checkit – so for the majority of the time any changes in temperatures are noticed straight away and rectified before having an impact on the fruit stored.”

Faye Norman - QA Manager



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## Case Study

### J.O. Sims Ltd

cont.

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“By tracking and identifying trends in temperature our maintenance programme has become more proactive rather than reactive. We are able to undertake remedial action prior to an emergency occurring rather than initiating a salvage operation after the event.”

Peter Woods - Warehouse Manager

“Since Checkit was installed we had noticed in our biggest store the temperature seemed to be a degree higher than it was 6 months previous, we ran a report which showed the store temperature rise gradually over 6 months. From this we showed our refrigeration company the graph to see if any of our equipment had deteriorated. On inspection we found a small gas leak on one of the evaporators. This was then repaired and topped up with gas and the store is now running as it was 6 months previous.”

Steve Clow - Site Engineer

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

“With Checkit we have saved records for future reference and this helps should a temperature claim come through from a third party.”

Leanne Chapman - General Manager

“Checkit’s information database has proven to be providing more accurate data which can be validated. The old system of daily paper temperature recordings tended to have integrity issues and invariably did not reflect the issues encountered.”

Peter Woods - Warehouse Manager

#### **Please highlight the key benefits that Checkit has brought to your business and why you would recommend this food safety system to other organisations.**

“Checkit enables us to operate more proactively and to identify and remedy issues prior to them becoming incidents.”

“The system makes it very simple to create reports for audits.”

“All the relevant members of staff are able to access the temperature data on any computer. Cloud storage enables remote access from home or on any mobile device so any potential faults at the plant can be detected while the team are off site.”

Steve Clow - Site Engineer



**“Checkit enables us to operate more proactively and to identify and remedy issues prior to them becoming incidents.”**

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Steve Clow  
Site Engineer