



## Case example

### Retail Butcher Shop



## The Problem:



A local small but busy retail butchers shop had recently lost an entire display cabinet of prepared stock due to an attack of the over zealous hose/clean out. The store had recently refurbished which included a new refrigerated meat display cabinet the produce looked amazing in the new cabinet.

General practice in this store was to wrap all the retail display product , cover the cabinet in a cloth at the end of the night , so that there was stock ready to sell as soon as they opened the store for morning trade.

However what they failed to note with the new cabinet was that the electrical connections to the cabinet were down near ground level, unlike the old cabinet. So during the normal scrub and hose the floor end of shift routine the apprentice butcher was super generous with his hose as per normal, this time however moisture got into the electrics and caused it trip a circuit to the unit, it lost all power. As the display light in the cabinet had been turned off already it was easy not to notice the unit had lost power.

In the morning upon arrival staff noticed the slight smell coming from the display cabinet and then noticed it was warm, no sign of chilling at all, all stock was removed and discarded , 100% loss, plus they had no stock ready for early morning sales, so there was lost income to add salt into the wounds also.

## The Solution:



An **i-temp** solution was suggested and installed into the new cabinet to provide a reliable remote monitoring solution that includes wireless temperature sensors with alerts and data logging, data storage and automated reports. The stores had a spare internet/Ethernet port so the base station system was used.

The store's refrigeration rooms already had pre wired alerts and phone alarms built into the room when they were built, so they thought didn't require an **i-temp** system for them, however upon further enquiry it seemed that the coolrooms were alarm/alert only and that the store owner was still recording the temperature data manually himself.

Retail butchers shop have a very detailed self food safety program including a strong record keeping system, to have the coolrooms and the display cabinet data all logged and recorded was a seen as great time saving benefit, so they added two extra units on to the system.

The critical temperature data for food safety reports are located on line and stored on a secure cloud server for access anytime from anywhere, they also receives a weekly report of all units' temperature data files and a report of any alerts for the week, to match up against his HACCP plan for a record of action that was undertaken.

### i-temp system installed

Action:	Result:
Temperature sensors with probe used , Internet base station system used	Monitor and record temperatures of the food storage units and also the hot food bain marie, providing data for ANZFSA and local health code requirements and notifications set to alert staff of temperature Fluctuations or failures, preventing product spoilage.
Added two units to existing Alarmed cool rooms	This provided a weekly data report for food safety recording keeping
3 units were used in the store	Cost of \$5 per week each - \$15 per week,
Time frame	Two weeks from order – 1 day to install
Other costs	\$650 Installation fee
Future costs	\$0 all battery replacements, equipment upgrades included in the weekly fee
Result	No further stock loss no repeat labour costs due to alerts received in time and auctioned, compliance reporting time greatly reduced due to automated reports being generated.
Bonus result	Alterations to the power location for the new display cabinet were made to try and avoid a repeat occurrence.
Refrigeration technician	Access to instant data on refrigeration's past and current performance can save many hours in fault diagnostics, graphic charts and detailed data files provide invaluable feedback on performance.
Paper work	None – all on Smart Phone/Tablet/Computer

## The Result (Cost Savings)



For \$15\* pw, the customer was able to generate weekly report of all their stores critical refrigeration rooms, and receive alerts in the event of a failure. No further stock losses had occurred.

**Using i-temp comprehensive monitoring solution, this customer is now able to:**

Avoid potential product spoilage by using temperature sensors in their refrigerated storage.

Tell if cooler doors are not closed properly, or if units are not performing at correct temperature.

Automatically track and document storage temperatures per ANZFSA and local health requirements.

- Ensure optimal product storage shelf life by ensuring correct storage temperature.

Provide auditable independent evidence of correct food storage temperatures have been met.

Free up valuable time to get back to doing what Butchers do best!

*All Costs plus GST, A once off \$650 installation and commissioning fee*

For further information visit, [www.i-temp.com.au](http://www.i-temp.com.au)