Sensire Polkka

Polkka Oy is a catering company owned by the City of Joensuu and the Nothern Karelia municipal board in the field of public health. Polkka Oy operates eleven food preparation kitchens, as well as over 60 serving kitchens.

Superior HACCP Monitoring with Sensire Food & Beverage

THE HACCP CHALLENGE

As a catering service, Polkka Oy must comply with the law by following HACCP principles. This requires the logging of a number of entries ranging from food temperatures to facility hygiene and waste amounts. Polkka Oy needed a solution that would make logging entries faster, monitoring results easier and reacting to exceptions faster. On a general level there was a desire to make HACCP processes more transparent, which would also make communicating with the authorities much easier.

A VERSATILE SOLUTION

Sensire Food & Beverage was the answer to Pollka's needs. The system combines a mobile app for monitoring critical control points and real-time data transfer to the Sensire Cloud platform. Wireless sensors in allocated survey points also provide measuring data for the Cloud. During cooking and serving, food temperature is monitored with wireless Bluetooth probes, and for food portion transports Sensire introduced portable temperature sensors, making temperature monitoring easy throughout the process.

Data transfer to Sensire Cloud

The mobile app reminds users to perform tasks in control points, and logging entries is easily done with the mobile device. The app also alerts users if preset limits are breached, allowing for corrective actions. Managing HACCP tasks, monitoring entries and reporting results is handled collectively online in the Sensire Cloud.

BENEFITS

- Ensured monitoring and faster logging of entries

- Automatic monitoring reduces workload and saves time

- Developing and standardizing processes much easier

- Effortless communication with relevant authorities

- Reduced waste

SUPERIOR RESULTS

"We needed transparency and visibility for our most important processes. Our HACCP solution includes automated temperature sensors, mobile app and meal transportation monitoring." Hannele Portman, Managing Director, Polkka - North Karelia Services Ltd

Now wireless sensors handle Polkka's temperature monitoring automatically. Mobile entries speed up HACCP tasks and task reminders improve overall food safety. Automated alarms ensure that possible problems get corrected quickly, which leads to less waste.

Tracking measurement results is done effortlessly within the Cloud, which has improved transparency. This has helped develop and standardize processes as a whole, as well as making communicating with the relevant authorities fast and easy thanks to centralized data. Ultimately adopting the Sensire HACCP system has resulted in savings in time, work and waste.

Automated alarms ensure that possible problems get corrected quickly

Sensire