



Compliance with confidence



How Klipspringer's Temperature Probes and Thermometer Calibrators Ensured Food Safety and Compliance for the NHS

The issues with traditional thermometer checking methods are well-known. A lack of accuracy and traceability. Uncontrollable drifts in the displayed temperature. Needlessly time-consuming calibration processes. While some food retailers and commercial kitchens continue to bemoan this unreliability, others are branching out into more innovative methods.



Old Problems, New Methods

By verifying the accuracy of probe thermometers in a matter of seconds, the LazaPort Mono offers complete peace of mind and proof of competence.

Last year, the Mono was a Gold Winner at Commercial Kitchen's Innovation Challenge, a showcase of the most promising newly launched products in the kitchen and food equipment sector. Judges described it as:



“...a great concept, ideal for consistency and great connectivity. A solution to an age-old issue.”

What Are the Issues with the Traditional Ice or Boiling Water Thermometer Check?

- ❌ Inevitable drift in temperature results in poor accuracy
 - ❌ Untraceable to any recognised calibration standard
 - ❌ Requires manual preparation (ice) or operational hazards (boiling water)
 - ❌ Lengthy, time-consuming calibration process
 - ❌ Calibration points aren't within the required temperature range
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What's Different About the LazaPort Mono?

- ✅ Uses a stable checking medium for maximum accuracy
- ✅ Fully traceable to recognised UKAS accredited calibration standards
- ✅ No manual preparation or clean-up required
- ✅ A speedy and self-explanatory verification process
- ✅ Checks thermometers at the critical temperature points for food safety (75°C)



Food Hygiene in the NHS

With more than 1,250 hospitals throughout the UK, the NHS treat an estimated 1.5 million patients each day. Young children, the elderly, chemotherapy patients, and pregnant women are all at high risk of developing foodborne illnesses due to already weakened immune systems, which leave them incapable of fighting off pathogens in contaminated foods.

Hospitals are hotbeds for infection. This means that maintaining a safe food environment is vital for hospital kitchens. Without precise procedures in place, harmful germs can easily spread among caregivers, visitors, and – most fatally of all – patients.



Collaborating with Klipspringer came as part of the NHS' "root and branch" review of food served and sold in hospitals. This was announced in the summer of 2019 by the then Secretary of State for Health, Matt Hancock, following an outbreak of listeriosis in which seven NHS patients tragically died after eating listeria-contaminated hospital sandwiches. This [report](#) identified three core strategies to control foodborne listeria:

"Firstly, to minimise or eliminate contamination by listeria at the point of manufacture. Secondly, to prevent further contamination and growth of the bacterium in food by controlling temperature and shelf life in hospitals. Thirdly by restricting exposure by modifying the diet, particularly for vulnerable individuals."

Read on to find out how these strategies were implemented...

Collaborating with Klipspringer

Stage 1

Since listeria is not particularly resistant to heat, the cooking and storage of food at adequate temperatures is essential in killing the bacteria. To ensure that food is cooked to a sufficiently high temperature, kitchens must be equipped with thermometers and temperature probes of the highest accuracy.

At Klipspringer, the second of these strategies was the most relevant to our areas of expertise. From London and Gloucestershire to Halton and Warrington, various NHS hospitals across the country decided to implement our digital solution to remove all guesswork from their food safety procedures.

This solution was our food temperature probes, designed to measure the temperature of foodstuff quickly (within a matter of seconds) and precisely (with $\pm 0.3^{\circ}\text{C}$ to $\pm 0.8^{\circ}\text{C}$ accuracy) – a vast improvement on these NHS hospitals' previous thermometer probes.



Stage 2

That was a vital first step. After all, the difference between safe and unsafe food can be as little as a degree. But the use of thermometers to check food temperature is a commonplace practice across most food servicers, medical or not. To truly modernise their food compliance, several NHS hospitals decided to add another layer of safety – verifying the competence of the thermometers themselves.

LazaPort probe calibrators were the method of choice, offering fast, simple, and entirely objective evidence of functionality. This provided various NHS kitchens, including Cardiff and Milton Keynes, with a speedy verification process, and a pinpoint accuracy of $\pm 0.3^{\circ}\text{C}$.



The Outcome

As a result, NHS food items can no longer be insufficiently cooked, eliminating the risk of listeria contamination in patients' meals. Moreover, NHS staff don't have to continually check that their thermometers are working – freeing up time to carry out other, more critical tasks.

Patient surveys, including the annual **Patient-Led Assessments of the Care Environment** (PLACE), have recorded improvements in the quality of food and – more importantly – in the overall quality of care around nutrition. Overall, the highest national average domain score across NHS hospitals was for cleanliness, at 98.6%, closely followed by food/hydration at 92.2%.

We are proud to have played even the smallest part in strengthening the NHS's food safety and improving hospital life for their patients.

If you'd like to chat about the food safety procedures in your own kitchen, book a call with our expert Jacob:
jacob.smith@klipspringer.com.

