

Fooditude partners with Telsen to improve food safety, reduce waste and automate processes

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Catering firm [Fooditude](#) has partnered with digital food safety platform [Telsen](#) to improve how it manages food safety, waste and automation.

Fooditude is a London-based provider of delivered-in office food services. Operating from a 20,000-square-foot central production kitchen in South Bermondsey, the company is known for its high-quality and innovative catering solutions - it delivers up to 5,000 meals a day using fresh, local ingredients, serving high-profile clients in the capital, including Pinterest, Amex and Samsara.

The company has experienced several challenges as it has scaled. It has needed: greater visibility across its entire operation, from the central production kitchen to client sites; to replace inefficient paper-based processes; and a flexible, centralised digital solution to monitor operations and ensure efficient compliance with hazard analysis and critical control points (HACCP) processes and Environmental Health Officer (EHO) audits.

To overcome these challenges, Fooditude has entered a partnership with Telsen to improve food safety, intelligently monitor production and storage, and boost the sustainability of operations through internet of things (IoT) sensors and AI-powered insights.

Telsen's technology:

- Monitors temperatures and humidity in fridges and freezers at the central production kitchen, ensuring

compliance and preserving food quality.

- Sends immediate alerts in case of temperature deviations, helping prevent potential spoilage due to fridge or freezer malfunctions, especially over weekends when the kitchen is not operating.
- Uses Bluetooth food temperature probes (connected to the Telsen app) to ensure precise cooking, storage, and reheating temperatures are maintained.
- Provides in-app guidance and corrective actions to ensure safe food handling and minimise mishandling.
- Creates customisable checklists for daily, weekly and monthly operational tasks, including health and safety audits, cleaning and fire checks, with employees receiving alerts when tasks are due.
- Eliminates the need for paper-based processes and reports, simplifying compliance with health, safety and operational standards.

Dean Kennett, Managing Director of Fooditude, said: “Delivering an exceptional service and exceptional food to our clients is always our primary focus. But as we’ve grown, keeping those high standards while managing checklists, compliance and operations has naturally presented, which is why we’re delighted to be working with Telsen.

“Telsen’s technology is going to automate so many important tasks. It will make us even more accurate in areas around food safety and quality, while also taking the strain away from managing audits, reports and standards. We’re already seeing the benefits and look forward to a long, successful partnership with the Telsen team.”

Joel Ross, Telsen’s General Manager, added: “It’s great to be working with Fooditude – a brilliant business and the perfect example of how our technology can help in the food and drink and hospitality sectors. Optimising resources, improving efficiency and driving up standards; we exist to empower organisations like Fooditude, helping take care of important tasks in the background so they can focus on what they do best, which is delivering amazing, fresh meals to clients.”