



Commercial Catering Company Deploys Zebra Food Safe Card Solution for EU Allergen and Food Labelling Compliance

ABOUT OCS GROUP UK

OCS Group UK is an international business focused on delivering sustainable solutions to complex facilities management issues. As part of its offering, OCS provides unique commercial catering solutions across a wide range of market sectors, including professional services, healthcare, business and industry, and education. It has been responsible for the management of Café Savannah at Zebra Technologies' European Headquarters in Bourne End for about ten years.

Challenge

With the enactment of the EU Food Information for Consumers Regulation, the café had to legally provide details of products

which contain any of the 14 allergens specified by the EU, including egg, milk, peanuts and sesame seeds, for example. This added to the complexity of the labelling of the products on display in its fresh food counters.

Café Savannah had previously been using a desktop label printer to produce labels to stick onto the front and back of paper cards. However, the labels were not wipe-clean and did not always look professional. Moreover the labels and cards had to be thrown away each evening and new ones printed every morning, which was costly, wasteful and time-consuming.

SUMMARY



Customer

OCS Group UK Limited

Industry

Facilities Services - Catering

Challenge

The café wanted to find a simple effective solution for food product labeling in the café which would save time and resources, whilst also meeting food hygiene standards and EU allergen regulations

Solution

- A Zebra Food Safe Card Solution System:
 - Zebra ZXP Series 3 Printer
 - Zebra True Colours ix Series Card Printer Ribbons
 - Zebra Food Safe Cards

Results

- The labels are food safe and fully customisable
- The system is compliant with EU FIC Food Allergen Regulations
- The cards are quickly, accurately and clearly printed, presenting a professional image – perfect for the café's displays
- The cards can be cleaned using sanitizer spray and reused, unlike the previous labels, saving time and costs
- The printers are robust, reliable and very user-friendly



Solution

Café Savannah now uses a Zebra ZXP series 3 printer loaded with Zebra True Colours ix series card printer ribbons in monochrome white ink, which print onto matt black Zebra food safe cards. The printer is set up alongside a computer in the chef's office. A basic template, which can be easily modified, has been set up in standard WordPerfect software, so employees can quickly enter all the data in the correct format for printing. Once inputted, the printer prints all the appropriate information and Café Savannah's logo directly onto the double-sided plastic card in less than 10 seconds. The cards are about the size of a credit card, are wipe-clean and look exceptionally professional. The product name and pricing are clearly printed in white on one side, and the allergens and ingredients are printed onto the reverse of the card, which can be swivelled round for the customer to view; allergens are printed in bold.

As the menus and choices at the café change on a daily basis, the cards are wiped clean using sanitizer spray at the end of the day and then filed in the café's card library, ready to be used the next time the café is offering that

product. The cards are hygienic and tested to EU Commission Regulations, with the ribbons also being EU and ISEGA approved for use on food safe cards.

Results

Café Savannah is enjoying the autonomy, convenience and flexibility of printing hygienic, reusable professional cards in-house. The ZXP series 3 printer has a very small footprint, is reliable and delivers outstanding print quality. It is also exceptionally easy to use: all team members are able to quickly print a new card or replace the ribbon. The cards look smart and contribute to the professional image of the café.

By not having to constantly reprint labels, the café is saving resources and providing accurate information; its staff can concentrate on preparing food and serving customers. Finally the solution also ensures Café Savannah's compliance with EU food regulations. Indeed OCS has been so pleased with the results that it is now considering rolling out the Zebra food safe card solution system to other outlets it manages in the near future.

"We used to print labels every morning to show the name, pricing, ingredients and allergen details of the products on sale at the café that day. This was time-consuming and wasteful, as we couldn't reuse the labels. Now we can print directly onto the Zebra food safe cards, we have a quicker, easier and sustainable solution. Not only do the cards look professional and smart, we can also clean them, so we have built up a library of cards, which we can use over and over again. And we know we are complying with EU food safety standards. This is the ideal solution for any caterer, café or deli counter."

Paul Squires,
Manager, Café Savannah

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