

Location and Facility Selected for:

- *Size for future expansion – 80,000 sq ft*
- *Excellent highway access*
- *No environmental sanitation hazards*
- *Employee retention of 99% due to move proximity*



Layout - Designed for operations flow for:

- *Increased productivity*
- *Sanitation and safety of raw and finished products*
- *Employee safety*
- *Elimination of cross contamination*



Construction

- *Materials Criteria: Durable, non-toxic, non-corrosive, energy conservation, easily cleaned and sanitized.*
- *Workmanship: Hired top of class contractors skilled in food facility construction.*

Equipment: State-of-the-Art

- *Triple stage water purification (entire facility)*
- *One of a kind Cook-Chill System*
- *Energy efficient equipment, refrigeration and lighting*

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