

# Central Region Cook Chill Production Facility

## Cook Chill Food Packaging & Sealing Process Improvement

### Problem Statement

The Jefferson City Cook Chill Production Facility process for food packaging and sealing:

- Requires 2 dedicated staff to operate machinery;
- Requires repetitive hand and body movements; and
- Has a high risk of staff injury

### Scope

Develop a food packaging and sealing process which reduces process steps, staff labor, injury, and worker's compensation claims, without reducing productivity of the Cook Chill Production Facility.

### Approach

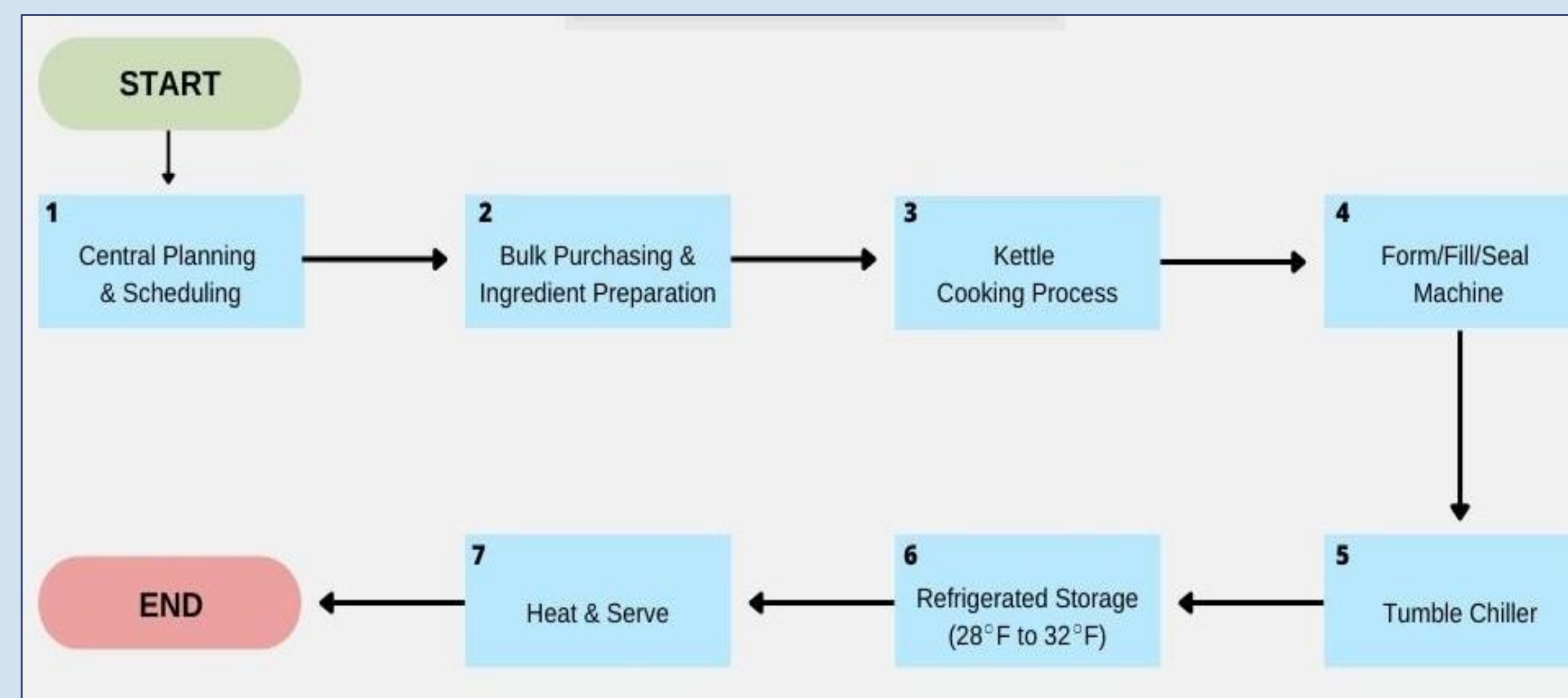
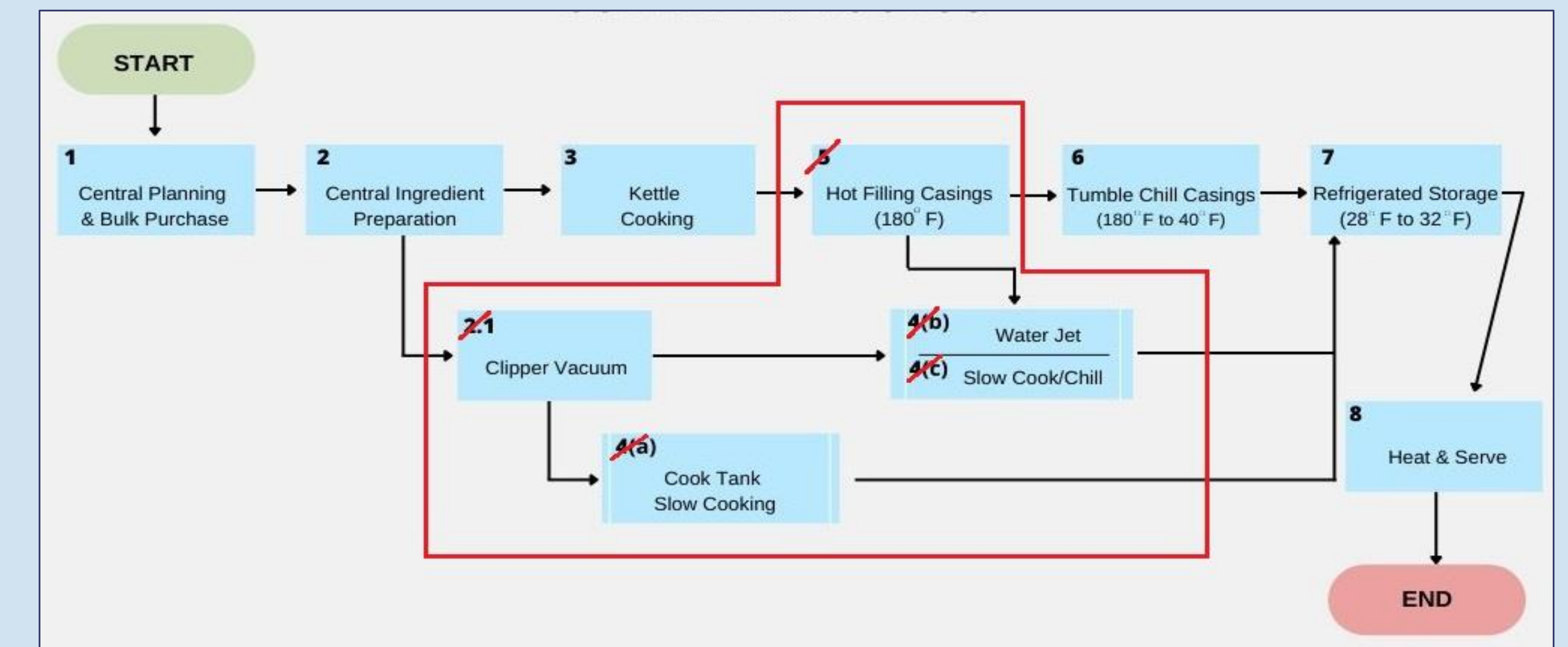
Implement a streamlined process for cook chill food packaging and sealing, to determine if the improved process eliminates the targeted problem areas:

- Excessive manual labor operations;
- Repetitive hand and body movements;
- Risk of staff injury; and
- Productivity in the cook chill facility

### Data

#### Current Process Flow

- 2 Staff Members
- Manual Operation
- 11 Process Steps
- Avg. 1.2 Serious Injuries Per Year



#### Future Process Flow

- 1 Staff Member
- Automated Operation
- 7 Process Steps
- Avg. 0.4 Serious Injuries Per Year

### Results

An automated food packaging and sealing process, which results in **significant time and labor savings**, through the **reduction of 4 steps**.

# 36%

reduction in the total number of steps in the packaging and sealing process

#### Additional benefits include:

- Improved workplace safety
- Reduced staff injury

# 67%

reduction in the average number of serious injuries per year

### Team



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