

# EXTREME CLEAN

Meeting Meat's Cleanliness Standards



*LALA maintains high standards of sanitation for equipment and employees at its pork processing facility.*

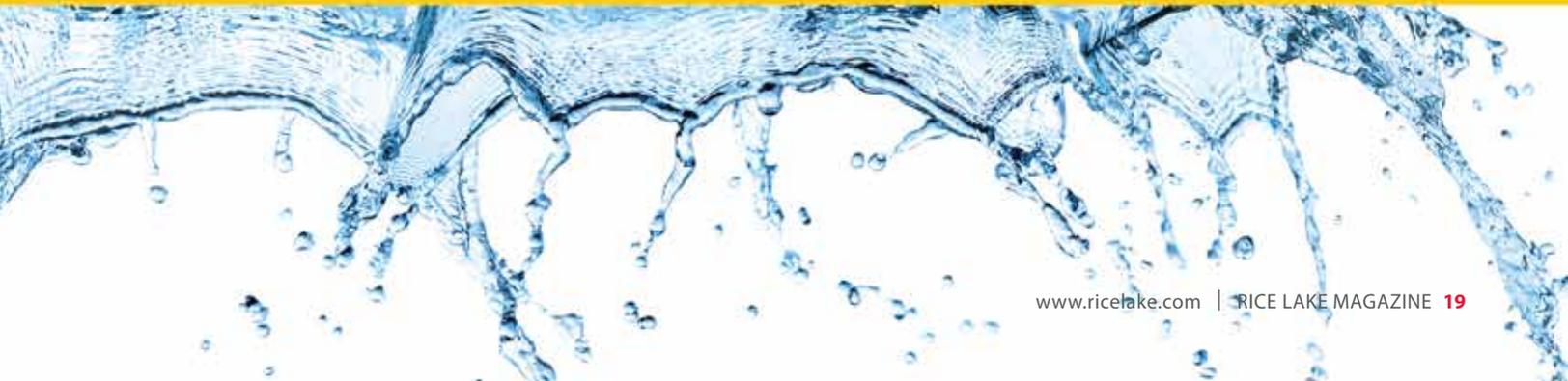
*Rice Lake's RoughDeck® QC-X sanitary floor scales and 480 Legend® Series digital weight indicators keep clean throughout the pork production process.*

In the food processing industry, sanitation stands above all else on the ladder of importance. If strict cleanliness guidelines are not followed, the product may be contaminated—causing potentially serious health issues for the customer and devastating business consequences for the processor. Food manufacturer LALA, located in the state of Hidalgo, Mexico, is a shining example of the intense hygiene requirements needed to consistently produce high-quality, safe (and tasty) pork products every day.

Throughout the facility, employees are held to the highest standard of sanitation. Full-body clean suits are worn by those in contact with or near pork as it is received, handled and packaged. Sanitary masks, gloves and boots complete the ensemble, revealing only an employee's eyes to distinguish one individual from the next. However, the strict standards do not stop there.

Scale dealer Basculas Industriales Ballesteros installed Rice Lake RoughDeck QC-X floor

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scales wherever bulk pork weightments were needed, providing accurate readings without sacrificing sanitation or reliability.

It begins in the receiving room, where raw pork enters in large plastic-lined containers on pallets. A pit-mounted RoughDeck QC-X industrial floor scale is installed flush with the concrete floor, enclosed on three sides by safety rails to avoid side loading and unnecessary forklift traffic over the platform.

The pork is then transferred into 150-pound (70-kilogram) totes and weighed on a second pit-mounted RoughDeck QC-X floor scale for an additional measurement before entering cold storage. Differences in container capacity and fill level from the receiving room to the totes often result in weight changes. These loads, typically in the 2,200 to 3,300-pound range (1,000 to 1,500 kilograms), are essential for precise inventory tracking at this stage of the process.

Once ready for production into hot dogs, sausage or ham, the pork enters

enormous grinders and mixers to achieve the desired recipe. The expansive room incorporates a tile floor with abundant drains, as regular washdowns are mandatory as part of cleaning and sanitizing practices. A third pit-mounted QC-X floor scale resides in this area (and a fourth in a similar, adjacent room) surrounded by custom tilework tracing the frame's edges. Weightments are captured after each product has been processed.

Each RoughDeck QC-X floor scale at LALA utilizes a stainless steel indicator pedestal with built-in junction box enclosure for added protection. 480 Legend Series digital weight indicators provide bright weight readings to operators, which are also recorded through the communication port for validation and tracking.

Due to the environment, stainless steel is utilized for all surfaces (wherever possible) that might be in contact with food. Oscar Ballesteros, COO of Basculas Industriales Ballesteros, recommended the RoughDeck QC-X





*The QC-X floor scale's top plate opens to 75 degrees for unmatched cleaning access. They are routinely blasted with high-pressure hot water to remove any post-weighment food residue.*

floor scale as an ideal floor scale choice to LALA. The QC-X floor scale's 304 stainless steel frame is complemented by continuous welds and solid plates, resulting in no tubes or channels for bacteria to sneak into and hide during washdowns.

High-pressure hot water is routinely blasted at LALA's QC-X floor scales to remove any post-weighment food residue. Not only is the scale made entirely from food-grade stainless steel, it also utilizes hermetically sealed IP69K load cells for ultimate protection from water. Its washdown-friendly features go one step further—the top plate opens to an industry-leading 75 degrees for unmatched cleaning access.

Operators at LALA appreciate the QC-X floor scale's quick and easy ability to transform into cleaning mode. They simply release the tool-less locks, lift the top plate and secure the safety bar to prevent the plate from accidentally closing. Within moments, the floor scale

is fully exposed and ready for an intense washing. A few thorough minutes later, the process is complete, the safety bar is disengaged, top plate closed and tool-less locks secured.

A final RoughDeck QC-X floor scale is located in the shipping area to weigh the final product after it has been packaged. The amount of hygienic scales and dedication to superior products reflects LALA's high standards in all aspects of their business. No compromises are made in the facility, from food integrity to cleanliness and equipment quality. The company not only serves the Mexico market, but also Central America, Brazil and the United States; and although Rice Lake's RoughDeck QC-X floor scale is proudly manufactured in America, it has certainly found a home in Mexico with LALA. ■

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