

Major Meat and Poultry Company uses Mobility Solution

A major meat and poultry company wanted to completely eliminate the paper records from quality assurance (QA) tests and hazard analysis and critical control point (HACCP) checks. A mobility solution provided electronic data storage and convenient live data entry.

Objective

Existing paper records from QA tests and HACCP checks were hard to find, difficult to use, awkward to analyze, impossible to correlate and error prone. The customer wanted the data in a database so they could easily find information and also analyze and correlate it on demand. Instead of translating paper records from the floor into a computer system, a system inherent with errors and delays, the customer wanted a solution for live electronic storage- a mobility solution.

Results

The mobility solution allows employees on the shop floor to perform their QA tests and HACCP checks from any location. The solution is completely wireless and real-time. The results immediately enter a database with live dashboards and reports plus a wide variety of analysis and charting options. The mobility solution has given the customer real-time visibility and traceability of their QA tests and HACCP checks.

Solution

The solution expanded the existing wireless network to support the entire shop floor.

The wireless network connects the shop floor control network and, through a firewall, the business network.

The solution uses Intermec devices. These devices provide simple user interface screens and connect to a variety of instruments, such as the temperature probe shown in the image.

A workflow solution depicted on the user interface screens directs employees on the execution of specific QA tests and HACCP checks.

The workflow solution supports the full spectrum of monitor, verify and audit activities which are part of the customer's safe quality food programs. The workflow solution also provides a detailed schedule of the specific tests and / or checks to be run.

A SQL server database using S88 and S95 standards stores the data. The database supports multiple plants, multiple lines and multiple QA test and HACCP check locations.



MAVERICK provided tools to give the manufacturing operations team a wide variety of reporting and analysis options, both real-time and historical.

The MAVERICK team delivered correlation capabilities to compare the data from the QA tests and HACCP checks with other manufacturing data and also data from the enterprise resource planning (ERP) system and warehouse management system (WMS).

The solution demonstrates real-time QA and HACCP information from the shop floor in the form of dashboards, charts, graphs and reports. This information allows for real-time decisions on the shop floor.

The historical analysis tools of the solution provide supervisors and engineers with data mining and analysis capacities using archived data.

This solution eliminated the need for paper records and manual data entry between systems.

The MAVERICK Difference

MAVERICK provided a comprehensive mobility solution which allowed the people on the shop floor to perform their QA tests and HACCP checks in real-time in a completely paperless environment. MAVERICK added both real-time and historical analysis tools to ensure employees on the shop floor and the management team have access to the data as needed.



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