

MOM Brands

# On-site Support and Food Safety Mitigation

When a large chain superstore mandated that its suppliers become SQF (Safe Quality Food) certified, MOM Brands needed an expert firm to get their largest facility compliant, and in record time. With a solid reputation in start-up management and implementation, SSOE proved to be the best firm for implementing this food safety project. Working against a 10-day downtime, SSOE put the right team of experts in place to ensure MOM Brand's compliance. With an ever-changing project scope, SSOE responded and improved the facility's indoor quality.

MOM Brands secured SSOE to determine and implement what needed to be done in order to achieve SQF certification. SSOE leveraged project controls software to coordinate and phase numerous contractors to address the issues. While cleaning and painting occurred, SSOE needed to comply with client-mandated guidelines for construction projects, which included reconfiguring the HVAC to make the affected areas negative to the rest of the plant, and wrapping all line components and duct work within the facility. To meet the aggressive timeline, SSOE and contractors worked non-stop to isolate the area within 20 hours, a unique feat for a plant of such size. SSOE also utilized a quick curing paint to save four days within the aggressive schedule. Dry ice blasting was used to clean the equipment.

SSOE successfully completed the project within the tight schedule, MOM Brands passed the SQF audit.

## value promise

Innovative design solutions and advanced project controls resulted in \$115,000 of documented savings for the client.

**size** 272,000 SF

**location** Northfield, Minnesota

## highlights

Project and construction management

Fast-track start-up implementation during 10-day downtime

SQF (Safe Quality Food) facility compliance

24-hour contractor supervision

Neighbor relations