

QUICK FACTS

COMPANY: Sartori Company; Plymouth, Wis.

FOUNDED: 1939

FACILITY: 100,000-square-foot cheese converting facility in Plymouth, Wis.

PRODUCT: Parmesan, Romano, Asiago and other cheese from their cheese-making plants are received at six loading dock bays

GOALS: Improve environmental control and maintain the cold chain to operate at the highest level of food safety and quality, surpassing food compliance guidelines set by the Food Safety Modernization Act and the Safe Quality Food Institute

SOLUTION: Rite-Hite **Dok-Lok® Vehicle Restraints, RHV Vertical Storing Leveler, and High Speed Doors**

RESULTS: The RHV Vertical Leveler minimizes points of entry at the loading dock to maintain environmental control and ensure quality products for their customers. The Dok-Lok improves the safety of workers at the dock while preventing theft and reducing contamination. Meanwhile, the High Speed Doors minimize temperature changes and air contamination between rooms in the facility.

THE SITUATION

Sartori Company is a fourth generation, family-owned and operated cheese manufacturing company located in Plymouth, Wis. When the Food Safety Modernization Act (FSMA) was signed into law in 2011, one area of focus was the loading dock environment. According to FSMA, docks can be a high-risk zone for food defense and facility security. Sara Adams, the manager of manufacturing excellence at Sartori was charged not only with implementing new regulations like FSMA, but also making sure their 300 employees are living by those standards.

“We wanted the best equipment that would ensure compliance for this new food law and the next 20+ years.”

SARA ADAMS, MANAGER OF MANUFACTURING EXCELLENCE, SARTORI COMPANY



THE SOLUTION

When Sartori built a new state-of-the-art 100,000-square foot cheese converting facility, they designed it with quality in mind.

ENVIRONMENTAL CONTROL

To prevent theft, reduce contamination and improve the safety of workers at the dock, Sartori installed **Dok-Lok** automatic vehicle restraints from Rite-Hite. The Dok-Lok wraps around a trailer's rear-impact guard, securing the trailer to the loading dock. It addresses trailer separation accidents while deterring theft, and can even interface with a company's security system. Dok-Lok's tight connection between the trailer and the loading dock also reduces holes, gaps and other openings where dirt, debris, insects and other environmental contaminants can enter the building.

Once a trailer is secure at Sartori's loading dock, another Rite-Hite product, the **RHV Vertical Storing Dock Leveler**, helps maintain security, environmental control and cold chain integrity. To combat security issues, the vertical leveler allows trailer doors to open inside the facility via Rite-Hite's "drive through" application. The seal is broken inside the building (versus outside the building), which helps to ensure that product has not been tampered with, damaged or stolen.

When it comes to environmental control, the vertical leveler allows dock doors to be closed directly on the pit floor, creating a tight seal. This tight seal minimizes points of entry at the loading dock to help maintain environmental control. And finally, the vertical design makes it easy to clean and wash down the pit floor when the leveler is stored in the upright position.

COLD CHAIN INTEGRITY

In terms of cold chain integrity, vertical levelers also help maintain Sartori's cold dock at an ideal 34 to 36 degrees. The close connection between trailer and dock avoids exposure to the outside atmosphere during loading and unloading of trucks. The result allows them to ensure the quality of products – from the arrival of raw materials through shipping of finished products.



“Our customers and regulatory requirements expect us to maintain the cold chain. The Dok-Lok is great for food processing facilities. Everyone that has toured through here has been impressed with our dock system.”

**SARA ADAMS, MANAGER OF MANUFACTURING EXCELLENCE,
SARTORI COMPANY**

