

MEAT MONITORING MADE EASY WITH THE HELP OF MADGETECH



BACKGROUND

McDonald's Meats, located in Clear Lake, Minnesota, is a full-service meat market offering quality products and services for over 100 years. Originating in 1914, McDonald's prides themselves on their authenticity of special cuts including homemade sausages and award-winning jerky. As a USDA inspected processing facility, they offer custom high-quality beef and pork processing as well as smoking their own variety of meats.

Part of McDonald's Meats approach to producing fresh and natural products is to make everything from scratch in their own smokehouse and sausage kitchen located on-site. Offering 26 varieties of jerky and more than 60 varieties of fresh and smoked sausage, McDonald's Meats is able to efficiently produce the demands of their customer's requests.

For more information on the RFOT or similar data logging products used in the meat industry, contact Gohmann Supply, a family owned MadgeTech distributor, at gohmannsupply.com or chris@gohmannsupply.com. Gohmann Supply offers industry leading valued services and pricing with any and all food equipment and supply needs. Contact them today for special offers!

CHALLENGE

With a high amount of production taking place at McDonald's Meats, one of their top priorities is guaranteeing safe, ready-to-eat products. A vital step in their process is monitoring the cooling of each product, ensuring that nothing ever reaches a temperature threshold that is too high or too low.

SOLUTION

Using MadgeTech's RFOT Wireless Meat Temperature Data Logger, McDonald's Meats is able to closely monitor any change in temperature while referencing post analysis data received from the logger.

"After the cooking cycle of our product, we insert the data logger into the product. The product is then put into a stabilization cooler to cool overnight. When the product is packaged the next morning the data logger is taken and the information is downloaded and looked at to make sure the cooling was done in the correct time-frame."

The RFOT records and is also capable of wirelessly transmitting internal product temperature readings back to a central PC for instant real-time monitoring, even when a smokehouse or freezer door is closed. The RFOT allows McDonald's Meats to also set up real-time wireless alarming within the software, so that they can be notified by email or text if an alarm condition has been met or exceeded. With the help of MadgeTech's reliable device, McDonald's Meats can confidently display their products and maintain USDA compliance.