

RFOT PROVIDES QUALITY ASSURANCE TO FAMILY-OWNED SMOKEHOUSE



Big O' Smokehouse was established in 1997 in Caledonia, Michigan by Keith and Lori Osterhaven. Keith started his career selling fish at his father's market when he decided to start his own business selling smoked fish and smoked fish products. Keith and Lori have since passed on their tradition to their sons, Bruce and Kurt, but continue work as advisers to maintain the Osterhaven tradition of providing customers with high quality smoked fish, meats, sausages and jerkies.

CHALLENGE

Bruce and Kurt have taken up the quality tradition by making a large investment in state-of-the-art electronic smoking ovens. To ensure safety while complying with state and federal regulations, the Osterhaven Brothers needed a data logging system they could rely on for real-time monitoring.

Contact us to find the right data logging solution for your needs

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SOLUTION

Upon receiving excellent reviews, Big O' Smokehouse purchased several **RFOT** wireless meat temperature data loggers and has integrated the MadgeTech system into their paperless lethality and stabilization forms. The RFOT is simply inserted into the product and the real-time data is wirelessly transmitted through the stainless-steel oven walls to their central PC. Once the critical limit is met according to Appendix A and USDA/FDA heating and cooling guidelines, the MadgeTech 4 Software sends out an email notification.

Big O' Smokehouse employee, Reg Hanegraaff states, "Smoking products is an art and every day is different. The more tools that can be used to push the art to a science the better quality the more consistent product we can provide our customers."

The MadgeTech data logging system allows the operator to process in real-time, giving the operator the power to make adjustments on the fly to the oven set points and smoking schedules. The real-time data has provided Big O' Smokehouse with accurate and reviewable data that has positively affected food safety, consistency and quality.

To learn more about how MadgeTech data loggers and services can improve production processes, call us at (603) 456-2011 or email **info@madgetech.com**.