Maine Food Means Business

Maine MEP
Manufacturing Extension Partnership
In the last decade Maine MEP has focused on building the state’s food infrastructure successfully completing 92 projects in the following sectors and areas:

Lobster and Shellfish
Fin Fish
Meat and Poultry
Bakery and Tortilla
Snack Foods
Juice and Fresh Fruit
Brewing and Malting
Confectionary / Desserts
Microbiological Laboratory

Fresh Entrée
Dehydrated Foods
Baking Mixes
Sauces Salsas and Soups
Frozen Dough
Beans and Vegetables
Spices and Rubs
Cheese and Butter
Ice Cream and Gelato
Nutraceuticals / Botanicals
Revenue Growth

Sales Training and Mentoring

Evaluating Distribution Options

New Product Development

Global Food Safety Initiative Certification - SQF

Third Party Audit Preparation
Cost Improvement

Process Assessment

Kaizen Team Process Improvement

Improving Process Stability and Predictability

Portioning and Filling

Statistical Process Control

Standard Operating Procedures
Scale Up and Plant Layout

Process Scale Up

New Equipment Evaluation

Utilization Improvement - Existing Space

New Site Evaluation

Plant Layout

Workforce Development
Food Safety Certification
Government Compliance

Maine MEP has the experience, tools and the connections to assist you in planning and presenting your response to Food Safety Requirements whether private sector or government.
MEP Roadmap With Audit Points

Compliant to Private Sector Customer Requests
Compliant to FDA CFR 117 for Food Businesses Greater than $1,000,000 in Annual Sales
Compliant to FDA CFR 117 for Very Small Food Businesses Less than $1,000,000 in Annual Sales

Food Safety Plan
Compliance Structure
With Audit Points and Cost Estimates

GFSI Global Certification
SQF
Prerequisite Plans/Programs
Written and Auditable
Personnel Hygiene Program
Manufacturing Plant and Grounds Equipment and Utensils Program
Sanitary Facilities and Daily SSOPs
Pest Control Program
Production Process Controls SOPs
Allergen Controls Program
Employee Training Program
Supplier Controls Program
Warehousing and Distribution
Recall Plan
Food Security

Risk Analysis
PC or HACCP Complete and Functioning
Preventive Controls Qualified Individual or HACCP Manager Training Complete

Prerequisite Plans/Programs Written and Auditable

80 Hours Prep and Audit
16 Hours Plan Creation
24 Hours Classroom
32 Hours Classroom Or Individual Work

Prep * Estimate of company payroll cost Consulting if needed would be very similar
Prep * $2,000 Audit $10,000 Facility ???
Prep * $1,200
Tuition $300
Prep * $800 Facility ???

We will be happy to visit your site for an assessment.
Team Development

Management Leadership Development

Supervisory Training and Coaching

Lean Employee Engagement and Problem Solving

Succession Planning

Health and Safety Compliance

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