

PROCESS OPTIMIZATION CHECKLIST

ELIMINATE UNNECESSARY COSTS IN YOUR FOOD MANUFACTURING FACILITY BY FOLLOWING THIS LIST!

Review the checklist below to optimize your facility's processes and reduce your costs:

- ☐ Analyze the extent of automation your facility currently has
 - What aspects of your facility involve manual intervention?
 - What processes are completely automated?
- ☐ Determine which processes can and should be automated
 - Can certain manual processes can be bettered without automation?
- ☐ Determine where traffic backups occur in your facility
 - Is traffic congestion being caused by people, equipment or product?
- ☐ Determine if there are alternative packaging options for your product
 - Can you facilitate a longer shelf life for your products by optimizing packaging?
- ☐ Evaluate which processes are mandatory and weigh flexibility capacity against your operations
 - How can process schedules be optimized to allow for greater flexibility in changeovers?
- ☐ Assess your entire process portfolio to find optimization opportunities
 - When was the last time your plant had a facility assessment?