

FOOD & BEVERAGE SOLUTIONS

# Keep Regulators At Bay By Leaving Nothing To Chance

# Your Trusted Door Partner.

Allmark Door is a trusted industrial door partner helping industry leaders keep facility operations in full-swing all-year-round.

When partnering with us you not only get high performance door and dock equipment – guaranteed to exceed the most rigorous safety standards – we also deliver turnkey solutions that make planning, implementing, and maintaining your equipment needs simple.

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# **OPERATIONAL REQUIREMENTS**

The background is a solid red color. In the center, there is a faint, semi-transparent image of a fire alarm control panel. The panel has a rectangular display screen in the middle, with various buttons and indicators around it. To the right of the panel, there is a vertical handle or lever. The overall image has a high-contrast, industrial feel.



# Handle With Safety.

It's no secret that the production, processing, and distribution of food and beverage products are some of the most heavily regulated activities in any industry. In fact, regulators such as the FDA, USDA and others are known to conduct spot audits and inspections that can result in unexpected downtime due to any number of contamination and occupational safety hazards.

For plant, warehouse, and operations specialists, the unannounced scrutiny almost always brings more pressure to comply with just about every safety and sanitation requirement that can be thrown at you—despite the countless pieces of equipment that can be called into question for any reason at all.

But when it comes to mission-critical equipment like your doors and docks, no longer should you have to face the gauntlet of regulatory audits and inspections with the tension that comes from being on the fence about certain things, or, even worse, leaving them up in the air.

Instead, you can be fully prepared and downright confident in exceeding operational guidelines, while protecting your company and the people you serve, with the food and beverage solutions you're about to discover!










# Freshness And Quality At A Premium.

In addition to having been vetted according to Food Safety Modernization Act (FSMA) regulations, the following solutions are also fully compliant with Current Good Manufacturing Practices (cGMPs), as well as Safe Quality Food Institute (SQFI) oversight of the Hazard Analysis and Critical Control Points (HACCP) method.

In other words, we've left nothing to chance by showing you only the most innovative door and dock equipment that simply can't be beat in the fight for sanitation, temperature control, hygiene, productivity, employee safety and more.

And since they've also been proven to overcome some of the toughest challenges industry leaders face across processing, cold storage, wash-down, warehouse and loading dock environments, they're also guaranteed to do the same for you!

### Prioritize operational guidelines by leaving nothing to chance:

-  Eliminate Airborne and Cross Contamination
-  Enhance Climate Control and Efficiency
-  Prevent Infestation Hazards and Threats
-  Neutralize Accident and Emergency Risks
-  Ensure Product and Personnel Safety



# **FACILITY ACCESS SOLUTIONS**







# Extreme Contamination-Resistance.

Nowhere across production are food and beverage contents more at risk of contamination than when directly exposed to the hard surfaces that can be found all throughout processing and packaging environments.

In fact, it's likely your products and ingredients are on the verge of coming into contact with corrosion particles—resulting from daily wash-down and sanitation procedures—if your entrance doors happen to be made from materials prone to developing small crevices or tiny pores, often imperceptible to the naked eye.

One of these materials is stainless steel, which for many years has garnered the false reputation of resisting corrosion; but as it turns out, under extreme conditions, ends up rotting in just a few short years just like any other door that isn't made from the same seamless, moisture and chemical-resistant materials found in hygienic fiberglass doors.

Fully encapsulated, they're guaranteed to last a lifetime with virtually no signs or traces of corrosion particles to be found anywhere, even after the deepest cleaning has taken place!

Fiberglass also combines sleek, built-in color with a lightweight construction that other doors, only hurting your chances of beating corrosion, simply lack.



# Complete Air Separation.

The evidence is clear that moving between refrigerated and non-refrigerated environments causes warm air to come pouring in from the top of the doorway while allowing the cold air to escape along the bottom.

Naturally turning into fog, the cold air then chills the floor below dew point, leading to wet and icy conditions that can cause slipping and falling hazards for on-duty personnel. As this is happening, the warm air that came rushing into your coolers and freezers accumulates on the ceilings and walls, only to drip down on your products and ingredients in the form of water precipitation.

**Here's the other thing: It doesn't really matter if you have manual cold storage doors or even high-speed ones; you'll still end up dealing with the wet and slippery effects of condensation, resulting from two-way air exchanges that wreak havoc when walking in-and-out.**

The safest solution, then, according to science, is the air recirculatory technology found within condensation-resistant air doors.

Not only are they proven to meet and exceed the traffic demands of even the largest processors and distributors, but they remain the only solution with ZERO moving parts that's fully open yet fully closed at all times—helping you steer clear of accidents, damaged products, and compliance risk from now on!



# Certified Speed And Performance.

With the multitude of high-speed doors on the market, it can be a challenge to tell them all apart—let alone know which one is right for you. And it's not just because they make many of the same claims; more importantly, it's because your criteria for making the smartest choice for controlled environments, like wash-down areas, depends on more than just raw speed.

Put simply: No matter how fast a door operates, if they're unable to withstand harsh cleaning regiments or accidental impacts like you want them to, then it's safe to say their speed is wasted, which is the exact opposite with a just-in-time solution designed to avoid these concerns altogether.

That solution is UL-certified, impactable and corrosion-resistant high-speed doors proven to deliver the fastest possible results, without sacrificing your need for speed.

Fully equipped for washdowns, they resist rust and discoloration caused by continuous sanitation procedures, are guaranteed to avoid potential fire hazards resulting from electrical components coming into contact with liquids, and, last but not least, combine soft bottom edges with impactable reset systems that work to make safety hazards, maintenance costs, and employee accidents virtually non-existent from the get-go!



# Proven Pest Control.

Nothing attracts pests, bugs, and insects more than the sight or smell of food and beverages being handled left and right. As soon as they spot an opening, off they go with only one thing in mind: to feast on the delicious goods you've prepared, while spoiling them for everyone else.

The issue is, once they've made your products and ingredients their favorite landing spots, someone has to get them out as soon as possible before the regulators find out. But what if you could stop them from breaking in in the first place to avoid having to track them down?

**Helping you do exactly that, and much more, across dock doors, dumpster areas, and multiple warehouse openings is the protection of EHS-compliant insect control barriers.**

Featuring tight-weave, industrial-grade screens that prevent even the smallest pests from breaking in, they also improve airflow and employee working conditions by providing them with up to 65% more shade under intense sunlight and heat.

So while there's no doubt your personnel would appreciate the extra comfort, the fact is even regulators recommend physical screen barriers over other alternatives, like chemical solutions that are inherently toxic and can cause serious illness.





# Damage-Proof Operations.

With a steady rush of moving objects—trailers, forklifts, personnel and bay doors—virtually every day of the year, accidents at the loading dock are bound happen.

It wouldn't be your fault either, since sectional doors that crumble when accidentally struck were never built to protect you from the impacts of collision damage. Quite the opposite, actually, if you stop to consider the downtime and thousands in maintenance costs you'll never get back.

**Fortunately, that can all be left in the past, thanks to a safer, indestructible solution that dominates rolling steel: impactable rubber doors!**

As their name implies, they feature damage-proof rubber curtains operated via direct-drive motors that aren't just rated for 1,000,000+ cycles, but that also deliver ultra-efficient opening speeds to support fast-paced cargo-handling.

And that's just the beginning, since another major advantage rubber doors have over rolling steel is that they don't have any slats or seams to speak of, ensuring foolproof sealing capability in the face of air and light infiltration that could contaminate your products.

Conventional door companies don't want you to know this, but here is the only way to remain fully in compliance while never having to worry about roll-up door emergencies right around the corner from today.



# Sealed And Secure Perimeters.

As far as safety and compliance goes, dock gaps are one of the most common issues food and beverage regulators look at (primarily because they're a telltale sign of unsealed perimeters and the risk for weather-related product damage and employee accidents, airborne contaminants, and non-stop energy waste).

Yes, much of it coming from the small crevices that typically surround bay doors, which may not sound like a big deal until you add them up across multiple positions and end up with several feet of unmitigated exposure—a big red flag in the food and beverage industry.

**The good news is: Only by neglecting the airtight coverage delivered by weatherproof seals and shelters can this be allowed to take place at your facilities, though chances are you wouldn't want that happening, when seals and shelters remain one of the surest ways to score compliance wins by protecting you from the contaminating effects of rain, snow, and debris.**

Still, you wouldn't be entirely off the hook—at least not when it comes to leveling up cargo handling and putting an end to trailer creep.

The only way to reach that level of security and performance is by replacing back-and-forth manual labor with the automated support of high-efficiency dock levelers and vehicle restraints ready to operate at your command!





**CLIENT SUCCESS**



# Delivering On Your Unique Guidelines Without Fail.

Being “in the know” about innovative technologies that leave nothing to chance is the ultimate first step towards protecting your operations from the threat of violations and compliance risk.

But at the end of the day, it's what you do with that knowledge that will determine the overall quality and performance of your facilities, and whether or not you keep regulators at bay.

And just like all equipment is not created equal, the same can be said for door companies tasked with delivering proven solutions to meet and exceed your specialized needs and requirements.

That's where **Allmark Door** comes in.

Having worked with dozens of Fortune 500 companies in the food and beverage industry, we know exactly what works and what doesn't in the toughest environments where the stakes couldn't be higher. More often than not, what it comes down to is knowing your guidelines inside-and-out and delivering winning solutions that have your back in every situation!



# Here's How We Make It Happen, Using Our Proven Process That Guarantees Your Success With Virtually Zero Risk:

Step 01



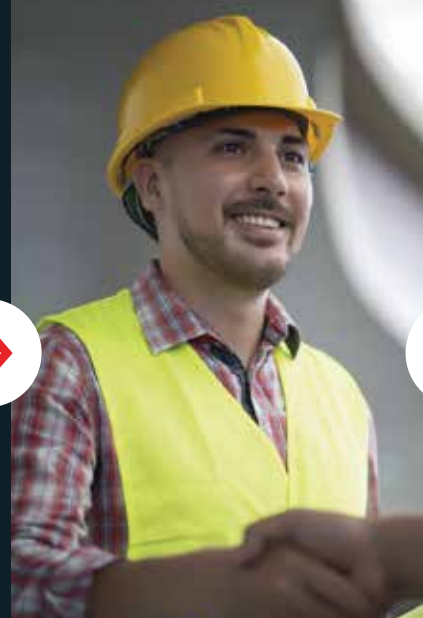
Assess & Evaluate

Step 02



Design & Implement

Step 03



Test & Deliver

Step 04



Monitor & Maintain

# Keeping Your Facility In Full-Swing All-Year-Round.

To get started today, visit [www.allmarkdoors.com](http://www.allmarkdoors.com) and send us your request.

From there, you'll be placed in direct contact with one of our industry specialists, who can provide a FREE, no-obligation analysis—at your earliest convenience—geared towards aligning you with the custom solutions your operations demand.

So whether you'd like to: walk through existing conditions; review audit and compliance requirements; discuss upcoming food and safety initiatives; or even receive a fully-functional product demonstration on site, there's simply nothing to lose.

Best of all, our work is 100% guaranteed and backed by turnkey client services that are second to none!

### 24/7 EMERGENCY SUPPORT

When unexpected issues arise, our 24/7 emergency support gets you back to full working capacity no matter what.



### PLANNED MAINTENANCE

For your peace of mind, our planned maintenance packages stop wear-and-tear from messing with the bottom line.



### FIRE TESTING

Since fire testing is a legal requirement, our no-risk inspections provide you with the protection and annual certification you need.





**Food Processing Plants**



**Beverage Breweries**

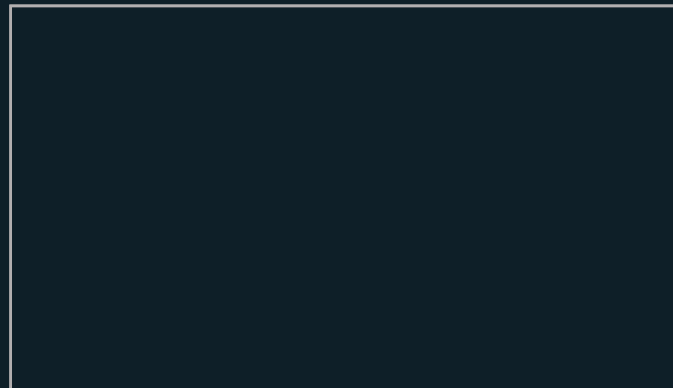


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