

2003 EXCELLENCE IN HOT-DIP GALVANIZING MOST DISTINGUISHED



LEPRINO FOODS

*O.W. Hubbell
& Sons, Inc.*

Location:
Waverly, New York

Fabricator: Rauli & Sons

Architect & Engineer:
Stahlman Engineering

As the world's largest producer of mozzarella cheese, LePrino Foods chose hot-dip galvanized steel for the design of its new Waverly plant based upon its architecturally pleasing appearance and functionality.

The challenges facing this project were multiple. Per the Food & Drug Administration (FDA), the interior steel of the plant had to be food-safe, completely washed down daily, and the bacteria used to make the cheese strictly contained in specific locations. Clearly, hot-dip galvanized steel was the most effective solution. It contains no volatile organic compounds, ensuring its suitability in a food-processing environment. The corrosive-resistant nature of the galvanized finish would easily withstand daily washing. And the zinc used in the hot-dip galvanizing process is naturally combative against bacteria, solving the potential problem of bacteria migration. An added bonus was the cost benefit of hot-dip galvanizing compared to paint.

Another specific design feature implemented were drain and vent designs. As the FDA would not allow any (bacteria-friendly) cavities in the building design, the tubular holes necessary for venting and draining the building's interior support columns during hot-dip galvanizing were sealed and repaired, to specification, after processing.

This project's designers met other obstacles with equal innovation. The complex task of conducting a total plant washdown every day was made easier by turning the building, in effect, "inside-out." The galvanized frame was built on the outside of the building, and its skin was hung inside.

The result? A highly-visible hot-dip galvanized steel food processing plant where extensive design communications ensured its success.

