

# Hillshire Farm & Kahn's

New London, Wisconsin

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## Client

Hillshire Farm & Kahn's is a meat processing company where beef, pork, and chicken are processed into sausage, hot dogs, bacon, bologna, hams, etc.

## Problem Statement

Hillshire's on-site warehousing systems have been continually operating at maximum capacity resulting in overflow inventory being moved to outside facilities (public warehouse, trailers in yard). The costs involved in utilizing the outside storage facilities are measured not only in the cost of storage space but also in the cost of increased handling of finished goods. Tompkins Associates was retained to design increased on-site warehouse capacity in an efficient, cost-justified manner.

## Scope-Of-Work

Tompkins' scope-of-work consisted of developing a Strategic Master Plan for the handling, storage, tracking, and control of Hillshire's finished goods. The activities required in order to accomplish this goal included:

- Determined storage, throughput, and control requirements for the handling of finished goods
- Identified, analyzed, and evaluated alternative material handling, storage, layout, staffing, and operating methodologies to determine the best plan
- Identified and evaluated varying levels of warehouse expansion and the benefits and costs associated with each
- Recommended the best alternative to solve the stated program

## Results

Tompkins' plan allowed for the storage and handling of all inventory on-site, except seasonal buildups of specific product lines. The plan facilitated improvements in security, space utilization, material degradation, and order processing times.