



# For Food Safety, Nothing Beats the Power of Hot Water



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## Investing in Safety

Food safety has always been a top priority at National Beef®. We have high standards and are always finding new ways to raise the bar throughout all our facilities. The responsibility of providing safe food to our customers and consumers is something we take very seriously and will always make the investments required to maintain our strict standards.

## Upgrading Tama

We identified the need to upgrade the hot water systems at our Tama, Iowa beef processing plant. Tama's system used an organic acid wash that did not perform as optimally as we felt it should. We wanted to bring Tama's system up to a higher level of efficiency and performance.

Our engineering and food safety teams worked together to install a sustainable and effective system—good old hot water. At the right mass and volume, and with the right kind of spray system there is currently no other technique that more effectively kills pathogens than using hot water between 168-174°F. And unlike other methods, hot water also lets us get into the hard-to-reach nooks and crannies of the beef carcasses to help reduce the chance of contamination.

Upgrading the hot water systems not only improves food safety, but also supports our operational efficiency and sustainability initiatives. If the system isn't delivering water at the right temperature or volume, the entire chain stops operating. That means 100 percent of our carcasses receive 100 percent of our intervention adding a layer of process control and integrity.

## Reducing Usage

Another advantage of using hot water instead of chemical cleaning agents, is we can recirculate and reuse the sanitized water in other parts of the Tama facility. This reduces our water usage, which aligns with National Beef's commitment to water conservation.



We continue to work towards upgrading to the best systems and processes possible. Never satisfied, we're always looking for the next new innovation to help do our jobs even better.