***Food Engineering*’s 2018 Food Plant Construction/Renovation Survey (3 pages)**

Please list all U.S., Mexico and Canada food and beverage manufacturing plant projects of $1 million (US) or more planned, started or completed between **January 1, 2017 through December 31, 2017**. Enter one project per row as shown in the example entry. To navigate the table, use the **tab** button. To start another row, simply use the **tab** button when in the last row, last column. There is no limit to number of projects you can list! When finished, save your file and email it back to us at **labsw@bnpmedia.com**. **Please note: For any projects that are proprietary (that is, you can’t list the client name), please do not include them in the list as we can’t use them in the final table.**

**→But before you send this back, please participate in our June article by answering the questions on the second and third page of this survey!**

**Your name:**

**Your company’s name:**

**Title:**

**Phone number:**

**Email address:**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Food/Beverage Company Name** | Plant Location**(City)** | Plant Location**(State)** | **Primary Products Made**(or purpose—such as cold storage) | Type of project(Enter **New**, **Ren.** for **Ren**ovation or **Exp.** for **Exp**ansion) | **Square footage in thousands (rounded)** (e.g., 35,200 sq.-ft. = 35 or 1 million sq-ft = 1000) | Estimated cost in $ millions (rounded)(projects of $1 million or more only)Enter 15 for $15 million | **Architects/Engineers** | **Month & Year** of actual or estimated completion date **(e.g., 6/14 for June, 2014)** |
| Example Beef Inc. | Anytown | PA | Beef | Exp. | 35 | 15 | John Doe Engineering Co., Ltd. | 6/14 |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |

**→Please return this form as a Word document via email by April 6, 2018 to labsw@bnpmedia.com**.
**Wayne Labs, *Food Engineering*, 617 Hampton Court, Doylestown, PA 18901. Questions? Call 215-345-4548.**

**→Please be sure the words Plant Construction Survey are in the subject line of your return email; this will direct the email to the appropriate folder.**

**Please participate in our yearly feature article by responding to the following questions on the next two pages!**

**Please comment on trends in food manufacturing and plant construction.**

**Your name:**

**Your title:**

**Your company:**

**Your phone number:**

**Your email:**

**1. What trends do you see emerging in plant construction projects? To what do you attribute these trends? Also, see Hot Trends Survey last page!**

Response:

**2. Do you see any changes in capital spending on projects? If yes, on what types of projects and key issues are food and beverage plants focusing? Has the current financial/political climate increased spending on projects? Do you see any changes in new construction? Any changes due to consolidation or buy-outs?**

Response:

**3. Consumers want new and more varied selections—and more convenient ready-to-eat (RTE) or frozen products plus allergen-free, non-GMOs, etc. How do these consumer needs affect building/plant designs or re-designs today? How do you help processors be more agile, responsive through plant designs?**

Response:

**4**. **The Food Safety Modernization Act (FSMA) is pretty much a done-deal for all non-USDA processors. Are you still helping clients get up to speed on FSMA, or are meeting GFSI or customer specifications more important. In terms of food safety, what crucial needs are you providing in new designs? In upgrades?**

Response:

**5. What about site-related issues? Are processors concerned about flood plain, extreme weather events, availability of utilities? Are they cramped for space? What about back-up utilities (more than one power or natural gas feed)? Have you seen an increase in wastewater treatment projects? Why?**

Response:

**6. What trends do you see in automation? For example, integrated security, HVAC, energy, and process controls; more integrated processing/primary packaging/secondary packaging; other needs such as warehousing, logistics; etc. How do you balance the need for speed vs. quality and/or changeovers?**

Response:

**7. Are there any other trends that you’d like to discuss (for example, plant safety, machine safety, human aspects, LEED, sustainability, design tools, etc.)?**

Response:

**To whom should we send this questionnaire next year (name, title, phone, email)?**

**Thank you for your assistance with this project—but, please, do the quick survey, “Hot Trends for 2017-2018” on the next page!!**

**Please return this form via email by April 6, 2018 to labsw@bnpmedia.com; put Plant Construction Survey in the subject field of your email!** Wayne Labs,*Food Engineering*, 617 Hampton Ct., Doylestown, PA 18901. **Questions? Call 215-345-4548**

**Hot trends for 2017-2018**

Identify the five hottest trends listed below that (A) affect you as an architectural & engineering/construction firm, and (B) are of concern to your food and beverage clients/customers. Rate the five trends you’ve selected from **5** for **most significant** to **1** for **least significant**. If a category isn’t there, feel free to add it at the bottom, but please evaluate only five. Please return with the other responses.

**A&E/C Name:**

**Your name:**

|  |  |  |
| --- | --- | --- |
| **Possible trend:** | **A&E/C importance** | **F&B processor** |
| **Ability to change design when building** |  |  |
| **Ability to easily manage subcontractors** |  |  |
| **Allergen separation design** |  |  |
| **Automation: process control, robotics, packaging, etc.** |  |  |
| **Capital availability** |  |  |
| **Distribution center with AS/RS capability** |  |  |
| **Employee welfare, break-rooms, cafeterias, exercise rooms** |  |  |
| **Energy costs/conservation (drives, stack recovery, etc.)** |  |  |
| **Environmental/air handling** |  |  |
| **Facility that allows visitors to see operations without dressing** |  |  |
| **Fast project deployment** |  |  |
| **Flexibility in plant design to accommodate flexible manufacturing** |  |  |
| **Food safety: FSMA regulations/GFSI (design. layout, etc.)** |  |  |
| **Increasing production to meet demand** |  |  |
| **Integrated energy/process/security/access control systems** |  |  |
| **Internet access** |  |  |
| **LEED design principles** |  |  |
| **Old plant vs. build new—Easier to build new than upgrade** |  |  |
| **On-site wastewater treatment** |  |  |
| **On-site wastewater treatment/energy recovery system** |  |  |
| **Overall cost/controlling costs** |  |  |
| **Plant security/video system/access control** |  |  |
| **Power back-up capability** |  |  |
| **Raw vs. cooked (RTE) side design** |  |  |
| **Scheduling equipment arrival to job site** |  |  |
| **Site location related to extreme weather conditions** |  |  |
| **Site location related to transportation, logistics, utilities**  |  |  |
| **Sustainability (energy, water, etc.)** |  |  |
| **Upgrades to existing equipment** |  |  |
| **Upgrades to existing plant interiors** |  |  |
| **Utilities: Electricity, natural gas, oil, etc.** |  |  |
| **Virtual reality/augmented reality/3-D facility design tools** |  |  |
| **Workforce availability (line workers)** |  |  |
| **Workforce availability (tech staff)** |  |  |
| **Workplace safety** |  |  |
| **Other: Fill in** |  |  |
| **Other: Fill In** |  |  |