

# FRESH POINT & SYSCO FINE MEATS TORONTO

Vaughan, ON | New Construction - Design Build | September 2011



**BC COMFORT**



## Project Description

Aiming at building a high-end Design Build new Food Processing facility, Sysco Fine Meats Toronto and Fresh Point contracted BC Comfort Air Conditioning Limited to carry this project from the initial design through to completion.

Food processing facilities and commercial kitchens have unique needs when it comes to their commercial HVAC systems. Managing temperature and humidity is crucial to maintaining product quality.

BC Comfort assisted with the design, supply and installation of a fully operational mechanical system for Sysco Fine Meats Food Processing Facility located in Vaughan, ON.

## Key Outcomes

### Technology:

- Computer enhanced refrigeration controls with monitoring systems
- Energy efficient roof: reflecting heat
- 75'000 sq. ft. cold chain integrity
- Water recycling program in effect

### Quality Controls:

- Fully integrated HACCP and SSPO programs
- Federally inspected facility
- 3rd party audits performed regularly

## Characteristics

### Total Square Footage:

120,000 Sq.Ft.

**Architect:** Mallot Creek

### Mechanical Consultant:

BC Comfort Air Conditioning Ltd.

### General Contractor:

Wales Mclelland Construction

**Completed:** September 2011

Installations included:

- Variable Air Volume (VAV) System set in place
- High Efficiency Packaged Rooftop Units
- Gas/Electric Heat Cool HVAC System
- Complete Plumbing System
- Commercial Kitchen Facility
- CFIA Complied Production Facility
- Food-Grade Compressed Air System
- Chemical and Sanitization Piping System associated with ECO Lab System
- Wash down Ventilation system for multiple production rooms to satisfy CFIA requirements
- LON based Building Automation System complete with Remote access.



## Want to know more?

BC Comfort offers over 40 years of experience in design and building of mechanical services for food processing facilities including meat, seafood, dairy, pharmaceutical, beverage, vegetable, and snack food industries.

Our specialties lie in the design and construction of CFIA licensed facilities, and our design/build philosophy also ensures accountability for life safety, constructability, serviceability, sanitation and ergonomic issues.

**For more information, please contact our services team on (604) 439-3344 or visit [www.bccomfort.com](http://www.bccomfort.com)**