

# AREPA

## Fire at a Chocolate Factory

### Case Study

## Incident

A specialty chocolate manufacturer experienced a loss when a portable heating unit caught fire. The production floor was engulfed in smoke and soot, contaminating food-grade equipment, including manufacturing lines, mixers, vats, and other machinery.



▲ SCHOLD mixer control cabinet before decontamination



▲ SCHOLD mixer control cabinet after decontamination

## Highlights

- Specialty chocolate manufacturer equipment loss after portable heating unit.
- Smoke and soot contaminated food-grade equipment.
- Facility shut down for restoration efforts to begin.
- AREPA was on-site two days after the incident.
- After two weeks, initial decontamination efforts allowed limited production to begin.
- AREPA decontaminated and restored 95% of affected equipment.

## Challenges

The manufacturing facility was completely shut down for restoration efforts to begin. The AREPA team arrived on-site two days after the fire incident and began decontamination efforts by day six. With only a four-week reserve of product, thorough and timely decontamination was crucial to get the production lines back up and running while adhering to FDA standards.

## Outcome

Within two weeks of the loss, initial decontamination efforts allowed limited production to begin. AREPA was able to decontaminate ninety-five percent of the affected equipment, saving the facility an estimated \$8,000,000 USD on replacement costs. Most importantly, decontamination saved the facility from extended downtime.

# AREPA IN ACTION



▲ ABB Variable frequency drive (VFD) drive before decontamination



▲ ABB Variable frequency drive (VFD) drive after decontamination



▲ Motor before decontamination



▲ Motor after decontamination



▲ AASTED metal detector and conveyor before decontamination



▲ AASTED metal detector and conveyor after decontamination