INSIGHTS

BY CHEMSTATION

800.554.8265 chemstation.com

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A Closer Look at Contamination Prevention in Food Processing

The ChemStation team was recently called upon to help identify and prioritize repairs needed in a facility facing continuous contamination issues. The facility had asked for a total plant evaluation – identification of harborage points, workflow contamination potential, and sanitation practice revamp.

The ChemStation team uncovered significant contamination risks centered around a tomato paste tote press. Damaged equipment, infrequent cleaning, and improper material handling practices were allowing tomato paste buildup – creating ideal conditions for spoilage organisms and potential product contamination.

Working with the facility, ChemStation recommended key improvements: repairing or replacing the torn press mat, increasing cleaning frequency, shielding food contact equipment during sanitation shifts, and ensuring operators use sanitized tools and proper protective wear when handling product.

Even small equipment issues can introduce major food safety risks. Regular maintenance and thoughtful sanitation practices are essential to keeping contamination at bay and protecting product quality. Click here to read more about how ChemStation helped this customer.



RFA Annual Conference

The Refrigerated Foods Association's 45th Annual Conference & Exhibition takes place February 15-18 at the Sawgrass Marriott Resort & Spa in Ponte Vedra Beach, FL.

RFA is an organization of manufacturers and suppliers of refrigerated prepared foods united by a common interest: **to advance and safeguard the industry**. They develop programs to enhance and promote food safety, strengthen the operating practices of their member companies, and foster a networked community to share information.

ChemStation is an RFA member and we are proud to be participating in the Exhibit Tabletop Reception on Monday, February 16. Please visit our display if you are attending this year's RFA Conference.

Learn more at www.refrigeratedfoods.org.



Women in Science Webinar Series

This February marks the third year of our special webinar series highlighting trailblazing women in food science. Join us every Friday in February at 10:00am CT / 11:00am ET for an inspiring one-hour session featuring accomplished women scientists. These experts will share their journeys, challenges they've overcome, and guidance for the next generation of scientists.

Click the links below to register for free:

- Friday, February 6th – Maggie Smith, Viand Group, LLC
- Friday, February 13th – Jennifer Williams, Johnsonville
- Friday, February 20th – Sharon K. K. Beals, SKKB, LLC
- Friday, February 27th – Cinda Stricklen, Lakeside Foods

Coming together is a beginning, staying together is progress, and working together is success.
– *Henry Ford*

Individual commitment to a group effort – that is what makes a team work, a company work, a society work, a civilization work.
– *Vince Lombardi*

None of us is as smart as all of us.
– *Ken Blanchard*

BY THE NUMBERS

Gallons of soap delivered:
457,670,213
since 1984

Empty drums saved from landfills:
8,321,276
since 1984