



Arctic Development

***Report On Country Food Plant Facility
Cambridge Bay
Type of Study: Processing/manufacturing
Author: Hamilton, Howard
Catalogue Number: 2-2-8***

CAMBRIDGE BAY FOOD PLANT

As everyone involved with this project is aware of the many problems at the plant, it would be futile to list them at this time. Therefore, I will suggest some options for putting the plant into a viable operation mode.

At the end of this report you will find plant layouts: The first, the way it is now, the second what it should be for maximum efficiency.

Option #1: Make emergency repairs and adjustments to get whatever product you can flowing and maintain the accounts you now have. (The only ones to gain by this are the hunters.) You do not have enough clients to buy all the finished product you could produce. As most people in the community hunt for themselves, you have a very limited clientele, you would, therefore, be running at a considerable loss.

Option #2: Spending more capital on renovations and equipment. Creation of an extensive training program for the local people and introduction of a secondary fish processing facility into the schedule. Fish processing would have the potential to create larger sales volumes and start creating a small profit. Because of the size of the plant, large volumes of product could not be achieved unless a strong market strategy was instituted to move finished product into other areas.

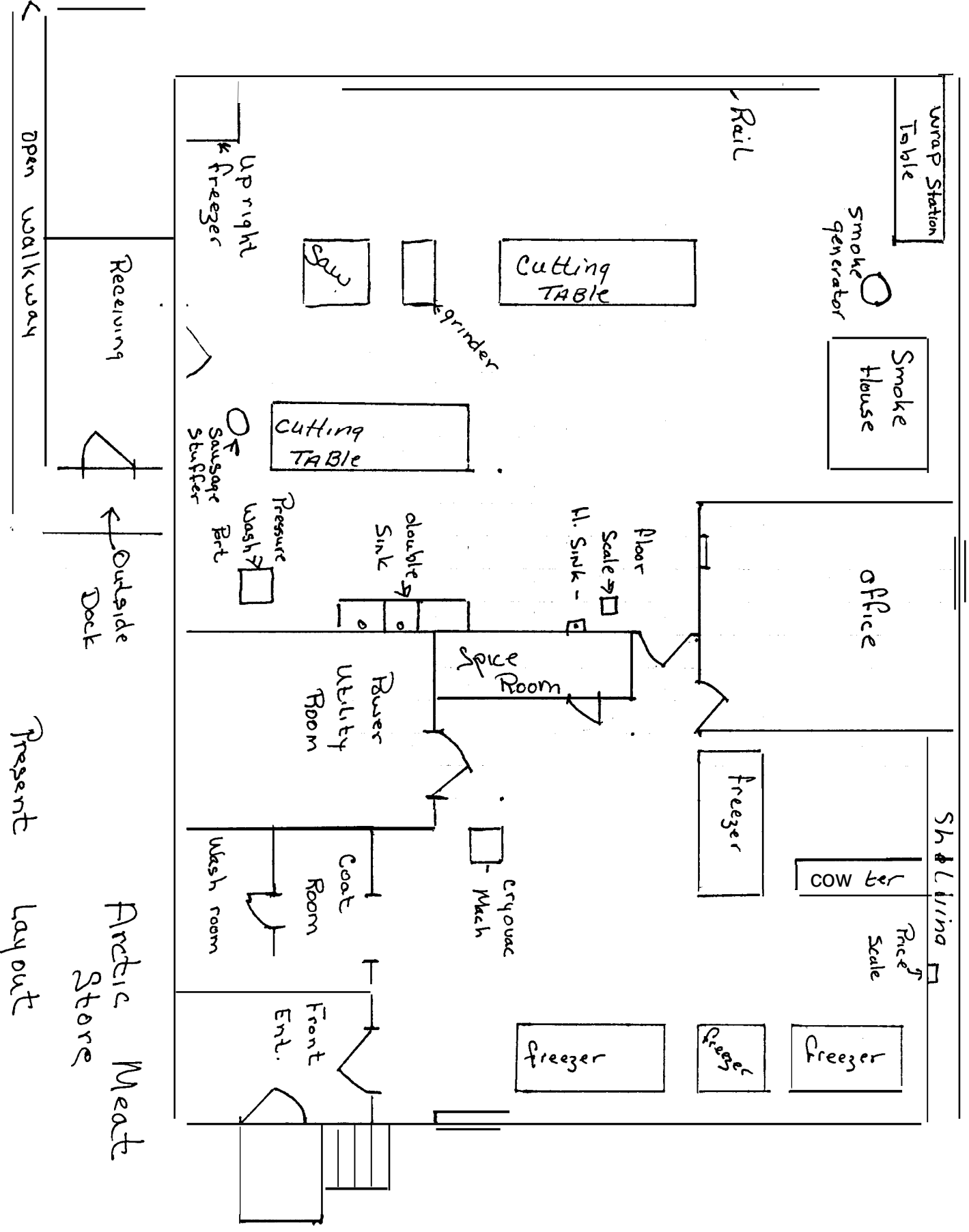
Option #3: This would consist of emergency repairs to the building and equipment and maintain present levels until an expansion plan could be effected. New product and market development, especially the seafood line, could then start to generate large volumes and a very profitable margin. During this time (one to three years) a training program, incentives and community involvement could be instituted to prepare for potential expansion and productivity level increases.

The perfect scenerio would be:

1. Community and private involvement with financial and marketing development.
2. Government involvement only in the initial financial re-start-up and some marketing assistance.
3. Government regulations in place to stop private, black market sales interfering with legitimate business potential.

Not to Scale

↑ To 40 Ht freezer unit
↓ To Outside Storage Cooler →



Arctic Meat Store

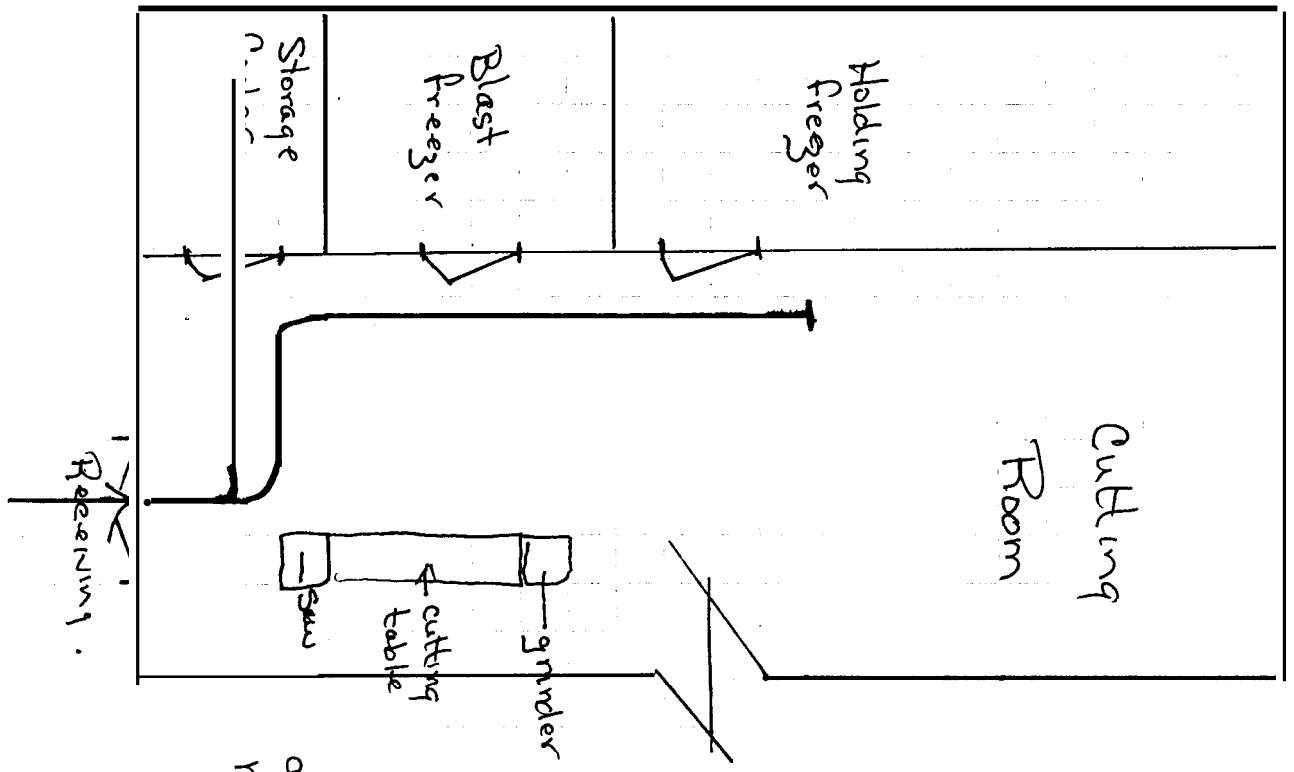
Present layout

- 1 - Repair Floors
- 2 - relocate Freezer, Cooler
- 3 - repair drainage
- 4 - enlarge Receiving area
- 5 - install carcass wash-down area.
- 6 - install proper Rail System and rail scale

Revamp Present cooler

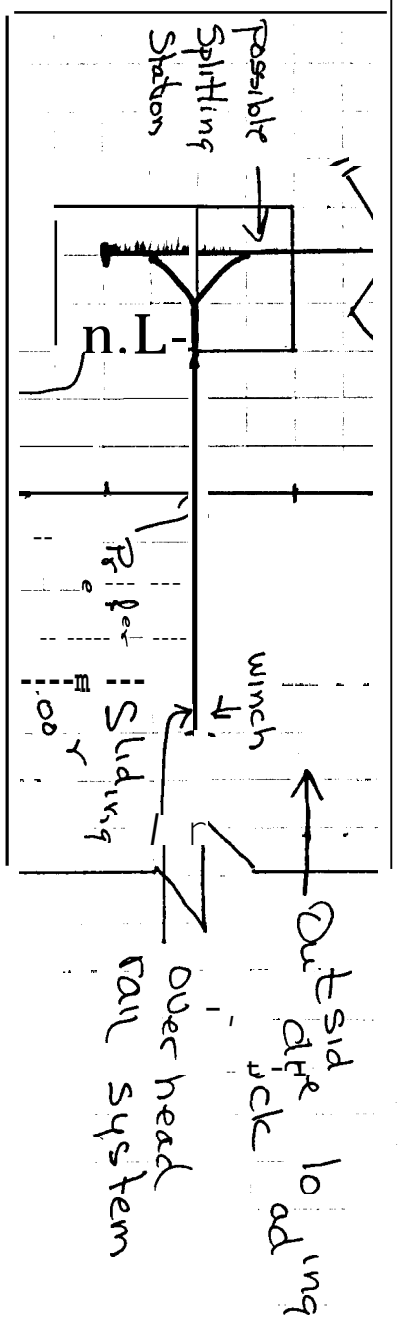
Revamp Present 40 ft Freezer

A



As per Sam
Ransom
est. \$50,000.
Structural changes
and compressor
modifications

Main cutting Area.



Carcass
down
ash
xre

Practical
Rail System

Future upgrading of equipment can be done as product growth develops:

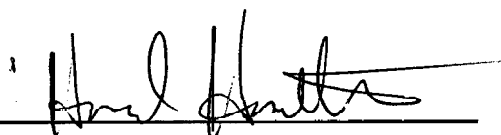
1: Relocation of office - utilize the extra area for smokehouse operation.

2. Replace freezer display cases with proper, glass top, units - to enhance retail product.

3. Installation of proper shelving units - for display purposes.

4. Installation of proper cash-out facility.

Before any of these steps are taken, I believe a community support study should be done to find out at what level they want a plant. I advise not using the H.T.A. to do this as the study could effect the hunters extra incomes now being supplied by the meat plant. This study could carry over into other communities as well. I would approach the H.T.A. to see if some of the "Sport Hunt" monies could be invested into the meat plant. This could force them into becoming more responsible and aware of the plant situation. More responsibility by everyone concerned will create an economically sound operation in the near future.



HOWARD HAMILTON