

Standard Meat Company
5105 Investment Drive
Dallas, Texas 75052

Standard Meat Company

Upon arrival to Standard Meat Company, it was very obvious that the building was in immaculate order and seemed to be a fairly new building. The facilities were organized in what seemed to be the best logical way for any meat company. Standard Meat Company deals with Outback Steakhouse and Carrabba's Italian Grill and cuts the steak and other cuts of beef for the restaurant's meat supply out of other subprimal cuts. The day we toured the facility beef tenderloin was being cut into filet mignon steaks. The process started by a staff member cutting open the vacuum sealed package and exposing the beef tenderloin, (the tenderloin packaging was stamped with the EXCEL logo). Then the tenderloin was placed onto a rapidly moving conveyor belt and sent through a series of scales and scanners. A digital image was taken of the beef which determined precisely where the cuts should be on the tenderloin to insure that the correct weight would be measured for the filet mignon. After being cut, the now filet mignon, continued down the conveyor belt and was sent through a series of personal weighing and trimming stations. An individual would take the steak re-weigh it and then determine if it needed to be trimmed to fit the specs of the restaurant that were ordered for that particular day, the steak had to be within a half ounce of the spec to be utilized to fill the order. After the steak was within the spec range it was put back on the conveyor belt and sent to packaging. Each steak was vacuum sealed to insure the utmost freshness when delivered to the restaurant company.

Some other information about Standard Meat Company and their operations:

There is a shipping and receiving dock where the subprimal cuts are received and the new retail cuts are sent out to the recipients. The majority of the facility was kept at 36 degrees Fahrenheit so that the meat could be claimed as fresh never frozen meat. There was also a storage room which, as the name implies, stored the packaged retail cuts while they awaited shipment. Overall Standard Meat Company was a very well operated meat company which would be a great place to start a career.