

# 6 Benefits of Safefood 360° for the Maintenance Manager

## 1 A FITTING CMMS PACKING A POWERFUL PUNCH

Safefood 360° is a powerful enterprise software platform containing a suite of food safety management solutions designed to meet stringent regulatory and commercial compliance requirements. The Maintenance Management module ensures equipment maintenance is performed in an organized and food safe manner. These capabilities provide a feature rich solution on par with leading dedicated Computerized Maintenance Management Systems (CMMS) in the market today.



## 2 MAINTAIN A ROBUST EQUIPMENT REGISTER

Catalogue all of your equipment in one place recording serial numbers, locations and groups and certify equipment safe for food contact. Attach pictures and service manuals to the equipment page keeping all pertinent information where it belongs. Tag all your equipment with QR codes and with a scan of your mobile device be taken straight to the equipment page with instant access to equipment information and maintenance, breakdown and request history.

## 3 COMPLETE PREVENTIVE MAINTENANCE AND ISSUE WORK ORDERS

Schedule unlimited preventive maintenance tasks for your equipment and set the frequency to repeat as often as required. Responsible persons are notified automatically when tasks fall due, ensuring tasks are never forgotten. Out of schedule maintenance work orders can be raised quickly and simply using intuitive workflows. Set responsible persons and target dates for completion.



## 4 TRACK DOWNTIME AND CONTROL SPARE PARTS

Easily record and track equipment downtime and mean time to repair (MTTR). Draw simple or complex equipment location maps and machine schematics using in-built browser drawing tool, similar to Visio. Manage and track spare parts inventory including receipt of parts deliveries and manual stock level adjustments. Trigger email or SMS notifications when inventory reaches defined reorder levels.



## 5 MANAGE FOOD SAFETY RISKS AND CORRECTIVE ACTIONS

Each maintenance program is risk assessed to determine risk to product. Pre-service Risk Assessment Checklists and Post-repair Verification Release Checklists ensure maintenance is conducted in line with GFSI requirements and best practice. Where Corrective Action is required the CAPA workflow can be initiated allowing detailed investigation, action assignment, review and reporting.

## 6 AUTOMATE REPORTING AND NOTIFICATIONS

Be notified of virtually any conceivable event using the configurable alerting engine allowing you to receive important alerts by Email, SMS and Push notifications to your smartphone. Analyze and trend historical maintenance tasks, breakdowns, downtime & repairs by equipment, location, program and technician. Schedule reports to arrive to your teams Inbox, just in time for your weekly management meeting.



## + MORE

**Our global community of users can speak for the tremendous benefits that come from choosing Safefood 360° to support your food safety management system.**

*“Safefood 360° is designed by food safety professionals for food safety professionals. The software is invaluable for our group quality assurance and food safety program. The support team has been extremely responsive to our needs and they practice continuous improvement every day.”*

Dwayne Eymard  
VP of Quality Assurance & Safety  
Diversified Foods & Seasoning Inc