

## Pacific Foods Producing Safe Quality Foods with Mainsaver

Tualatin, OR and San Diego, CA., October 10, 2016: Making safe foods available anywhere, Pacific Foods produces preservative-free soups, gravies, creamers and other products in the familiar rectangular packaging. This aseptic packaging process uses state of the art processing and machinery to produce products which may go anywhere without refrigeration without the use of preservatives.

The Mainsaver Enterprise Asset Management system is a key factor in maintaining the fill lines, facilities, material handling equipment and other assets in this plant. Mainsaver is used for maintenance work requests originating from the Production group, corrective and preventive work orders and Preventive Maintenance. Mainsaver is also used to maintain a stockroom consisting of thousands of stock items set-up on order point and also for creating and approving purchase orders for parts and services. The standard operating procedures of the inventory group provides the data to analyze patterns of parts usage and take action to reduce costs.

The Maintenance department works closely with their key machine supplier to schedule PMs and have parts on hand as needed. Preventive maintenance and cleaning processes are essential in helping Pacific Foods adhere to the food quality standard know as Safe Quality Foods (SQF). New features in Mainsaver 12.7 such as the Incident Module and Inspection Routes allow traceability of machine related events and inspections.

The recent upgrade to Mainsaver 12.7 includes the addition of the Mainsaver Connect module. This browser based component of Mainsaver allows work order operations to be performed on tablets. Pacific Foods has deployed Apple iPad Minis to allow Maintenance personnel to complete inspection rounds in the plant.



### **About Pacific Foods**

At Pacific, we've always fancied ourselves foodies. Our library runneth over with cookbooks dating back as far as the 1600s. Making foods we're proud of is as much about the ingredients we use and the way they're grown, as it is the actual recipe.

We steer clear of additives, preservatives and common allergens.

And GMO's? Not on our watch. In fact, we're a big supporter of the Non-GMO Project.

The way we see it, nature knows how foods should taste. We just try to follow her lead.

### **About Mainsaver**

Mainsaver offers a complete Enterprise Asset Management Solution with a robust Computerized Maintenance Management System (CMMS) at its core. As one of the industry's foremost established CMMS suppliers, Mainsaver provides solid software applications, trusted consulting services, and comprehensive customer support to its clients. Our solutions are designed to provide a maximum return on investment, whether installed as a standalone application, or as an "end to end" solution interfaced to any of today's popular ERP, MRP or financial packages.