



ColInspect



CUSTOMER PROFILE



NOW FOODS

Now Foods is a natural products manufacturer specializing in supplements, essential oils, natural foods and more. Their mission is:

To provide value in products and services that empower people to lead healthier lives.

For over 50 years, NOW has been a leader in the growing natural products market. They own and operate one of the most advanced private laboratories in the natural products industry and place a major focus on quality and safety. This leads them to complete tens of thousands of tests each month to ensure that their products meet or exceed FDA standards. In order to provide fresh products at a quick turn around.

NOW must maintain their laboratories, distribution centers and staff consistently with the same attention to detail that they give to their products. That's where ColInspect comes in.



ColInspect

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ACHIEVING OPERATIONAL EXCELLENCE

A poorly maintained manufacturing facility or distribution center can impact product quality as well as turnaround time. Driven by the promise to provide premium quality products, NOW is dedicated to keeping each of their facilities in tip top shape and their employees safe in the process. With high product demand and even higher facility management expectations.

**NOW needed to find the most efficient way
to inspect their facilities daily and support their
expansion along the way.**



COINSPECT HELPS MAINTAIN FACILITY AND SAFETY STANDARDS



The dashboard features a sidebar with navigation links: Dashboard, Properties, Checklists, Users, User Groups, Assignments, Settings, My Account, Agent Mode, and Logout. The main area includes a timeline selector, date range (04/08/2019 to 04/15/2019), and dropdowns for Property, Checklist, and User. It also displays an 'Inspection Graph' with a bell curve and three tabs: Inspection Table, Question Results Table, and Update Dashboard.

The inspection report for 'Big Town Pizza' shows a total score of 99/99 - 100% and a Pass/Fail status of Passing. It details an audit for 'Allergen Policies and Procedures' with one question answered (Yes) and a score of 100%. Another tab shows a question about cleaning chemicals with an answer of Yes.

The 'FSMA Compliance Audit' report shows a question about plant plans and procedures with an answer of Yes.

NOW Foods uses Colinspect to maintain safety, sanitation and QA standards across 3 manufacturing and distribution facilities within the United States. Each team is able to access their inspections with ease through a tablet or smartphone. While completing the inspection, employees can add notes and photos to thoroughly document manufacturing and distribution center conditions, as well as safety practices.

The results of each inspection are immediately available for management to review through the Colinspect dashboard. They can use the Newsfeed to confirm that all necessary inspections have been completed and generate performance reports quickly to share across the organization and inform data driven decisions. The Colinspect application is helping NOW Foods maintain it's facility and safety standards across multiple locations and hundreds of employees, therefore ensuring they are able to continue delivering premium products at a large scale.



COINSPECT INCREASES ACCOUNTABILITY, TRANSPARENCY, AND HELPS IMPROVE PERFORMANCE.

NOW has several types of inspections being performed across the organization frequently. Disorganization is imminent when juggling paper copies of each form, for each inspection, for each team.

With ColInspect, the QA, Safety, and Sanitation teams are now able to access each inspection in one place with the tap of a finger.

By digitizing the inspection process, ColInspect ensures that results are immediately synced and available for real-time review. Safety and Quality Assurance leaders at NOW are able to review performance right away and make data driven decisions. This allows them to drive future improvements and immediately take care of any issues that may arise, preventing expensive delays in their manufacturing and distribution processes. On the safety side, NOW management can use ColInspect to help ensure employees are protected while performing tasks. Company leaders can quickly identify if further employee training is needed in a particular process to keep the facility running safely and smoothly.

ColInspect's real-time mobile application enables NOW team members to perform daily inspections to ensure standards are met, equipment is functioning properly and employees are working safely. This encourages every detail to be checked and streamlines the daily inspection process. With ColInspect, NOW Foods can continue to deliver high demand, premium quality natural products quickly and consistently.



Sandra Hensel
Safety Coordinator

Sandra Hensel, Safety Coordinator at NOW Foods, says that ColInspect has helped their team because now "We have real data to react to quickly."

