

	AIB - American Institute of Baking	BRC Global Standards for Food	FSSC 22000 - Food Safety System Certification	NPMA - National Pest Management Association	NSF-Cook & Thurber	Primus GFS	Mérieux NutrSciences Certification LLC	SQF - Safe Quality Food
Exterior Rodent Control								
Device Types	Not specified. Bait stations must be tamper resistant, positioned, anchored in place, locked, and labeled.	Not specified, bait stations shall be secured in place or placed/located in such a way as they cannot be inadvertently or accidentally moved during normal factory operations.	Must be described in program. Detectors and traps shall be of robust, tamper-resistant construction. They shall be appropriate for the target pest	Based on history and assessment of potential for infestation. (Bait stations or multiple-catch traps)	Not Specified, Bait stations must be identified, locked and secured in place . Secured means not easily removed and/or are not removable by general public.	Bait stations or live traps. Bait secured within station. Bait stations should be secured with a ground rod, chain, cable or wire, or glued to the wall/ground, or secured with a patio stone to prevent the bait from being removed by shaking, washed away, etc	Stations must be secured in place and tamper resistant. A device must be required to get into the traps; this will ensure the stations are secured. The trap is considered secured in place if it is attached to a concrete patio block, anchored to the ground, or chained to the building.	Based on a risk assessment so that the proper device, location and placement is implemented
Tamper Resistant	Compliance with EPA PRN 94-7 tier 1 bait station sufficient.	Compliance with EPA PRN 94-7 tier 1 bait station sufficient.	Determined by individual auditor and specific circumstances.	Compliance with EPA PRN 94-7 tier 1 bait station sufficient.	Compliance with EPA PRN 94-7 tier 1 bait station sufficient.	Bait stations should be tamper resistant through the use of screws, latches, locks, or by other effective means.	Not Specified	Not specified
Device Spacing	50 to 100 feet.	Appropriately located	Pest-monitoring programs shall include the placing of detectors and traps in key locations to identify pest activity.	Based on professional judgment and history and assessment of potential for infestation	Must be made based upon habitat and potential access	25 to 75 feet.	Approximately every 50 feet. (25-50 ft packaging & distribution facilities)	Described in facilities document pest control program
Doors	Not addressed	Not addressed	External doors, windows or ventilation openings shall be designed to minimize the potential for entry of pests.	Devices should be placed on either side of doors that lead to the exterior	Must be made based upon habitat and potential access	Within 6 feet of both sides of all entry doors, except public access doors.	Not Addressed	Not addressed
Service Frequency	At Least Monthly	Determined by risk assessment	The detectors and traps shall be inspected at a frequency intended to identify new pest activity. The results of inspections shall be analyzed to identify trends.	Based on history and assessment of potential for infestation (monthly minimum)	Monthly (weather permitting)	Monthly	Monthly	Described in facilities document pest control program

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Interior Rodent								
Device Types	Toxic and non-toxic commercial baits are not used for interior monitoring. Mechanical traps, extended trigger traps and glue boards. Facilities in countries that prohibit the use of mechanical traps may consider the use of alternatives. The Device should not go against the regulation.	Located and maintained to prevent contamination risk to product; Toxic rodent baits shall not be used within production or storage areas; Any missing bait stations shall be recorded, reviewed and investigated. Where toxic baits are used these shall be secured.	Must be described in program. Detectors and traps shall be of robust, tamper-resistant construction. They shall be appropriate for the target pest	Rodenticides shall not be used inside food plants, unless approved by plant and permitted by label. Interior multiple-catch traps do not need to be anchored. Program shall be adjusted according to 12 month trends.	Only mechanical traps or glue boards must be used inside the facility (interior baiting is allowed in some countries outside of the United States).	Only multi catch traps for maintenance, snap traps or glue boards if problem exists.	Not specified. No bait to be used in the facility.	Based on a risk assessment so that the proper device, location and placement is implemented
Device Spacing	20 to 40 feet along exterior walls. Based on the detailed facility survey, interior monitoring devices are placed in sensitive areas towards the interior of the facility.	Appropriately located	Pest-monitoring programs shall include the placing of detectors and traps in key locations to identify pest activity.	Based on history and assessment of potential for infestation (recommended devices placed along exterior wall inspection aisle, white paint 18 inches wide)	Trap locations should be recommended by the PCO based on potential access and knowledge of pest habits.	20 to 40 feet around exterior walls. Must have traps inside coolers.	Approximately every 25 feet around interior perimeter. Includes any locker room, break room, dry storage area, cooler, or processing area that shares and outside wall. All dry storage areas need pest control devices placed appropriately.	Described in facilities document pest control program
Doors	Both sides of doors that open to the exterior of the facility.	Not specified	External doors, windows or ventilation openings shall be designed to minimize the potential for entry of pests.	Devices should be placed on either side of doors that lead to the exterior	Exterior opening doorways must have traps on both sides of the interior side of the doorway.	Within 6 feet of all doors leading to exterior.	On each side of each exterior door there must be a mechanical trap within 10 feet of the door.	Not addressed
Service Frequency	Weekly.	Determined by risk assessment	The detectors and traps shall be inspected at a frequency intended to identify new pest activity. The results of inspections shall be analyzed to identify trends.	Weekly	Weekly	Monthly. Glue trap/board must be dated	Twice per month.	Described in facilities document pest control program
Pheromones								
	Installed according to label requirements. Inspected on a defined frequency. Document types and quantities of insects found.	Correctly sited and operational.	Pest management programs shall be documented and shall identify target pests, and address plans, methods, schedules, control procedures and, where necessary, training requirements.	Pheromones and traps may be used as part of management and monitoring programs based on need.	Need based upon assessment. Weekly inspection.	Not specified	Not specified. All interior devices should be checked at least twice per month.	Not specified

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Insect Light Traps								
Types	Not specified.	Not specified.	Not specified.	Based on area of plant, regulations and customer policy.	Not specified.	Electrocuting or glue board, glue board preferred	Not specified.	Not specified
Placement	Installed farther than 10 feet from food contact surfaces, exposed products, packaging, and raw materials in processing or storage areas.	Avoid danger of insects being expelled from a fly-killing extermination device contaminating the product.	Pest-monitoring programs shall include the placing of detectors and traps in key locations to identify pest activity.	According to Manufacturers Instructions, maximize capture without interfering with operations, being visible, attracting insects to open food	Insect Light Traps that electrocute attracted insects in food handling/processing area must be used at least 8 feet from food or food contact surfaces.	10 feet from food contact surface, food or equipment. Distances do not apply in hallways where product is only moving through.	Low voltage must not be stored directly above exposed product. High voltage must not be stored within 30 feet of exposed product or within 10 feet of packaged product. (30 ft from exposed packaging equipment)	Located so as not to present a contamination risk to the product, packaging, containers or processing equipment.
Service Frequency	Weekly basis during active season and monthly basis during colder seasons or as dictated by climate.	Determined by risk assessment	The detectors and traps shall be inspected at a frequency intended to identify new pest activity. The results of inspections shall be analyzed to identify trends.	Based on findings & season, weekly recommended	Weekly	Regularly serviced	Twice per month.	Described in facilities document pest control program
Bulbs	Changed at least annually at the beginning of the active season. Shatter-resistant lights are used or otherwise explained in the facility's Glass, Brittle Plastics, and Ceramics Program.	Ensure glass bulbs are protected, and included in the site glass list.	Not addressed.	Manufacturers specifications, in absence annually	Not specified.	Changed annually	Changed annually and shatter protection must be in place	Not addressed
Documentation								
Maps	Current and accurate site map with locations of all pest monitoring devices. Temporary placement of any pest monitoring devices for short term monitoring is mapped separately.	Current, signed and authorized site plan identifying numbered pest control device locations, identification of the baits and/or monitoring devices on site, details of pest control products used, including instructions for their effective use and action to be taken in case of emergencies, any observed pest activity, details of pest control treatments undertaken.	A map of detectors and traps shall be maintained. Detectors and traps shall be designed and located so as to prevent potential contamination of materials, products or facilities.	All devices mapped, numbered and recorded. Record of when devices serviced and/or checked. All records may be kept electronically, but stored in a secure area.	Site maps for devices must be reviewed regularly, and dated, and signed or initialed by the person having responsibility for the program.	All devices on map, clearly identified and numbered. The map should be dated.	Current, dated map showing all pest control devices. Devices should be numbered. Map should be updated annually.	Identify the location number and type of equipment

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Contracts								
Facility Contact Person	Yes, facility name should be included as part of the contract.	yes or have appropriately trained staff	Yes	yes	No	yes	No	yes
Frequency of Service	Yes	yes	Yes	yes	PCO service must be in compliance with the contract and pest management policy.	yes	Not specified to be in contract, needed in facility's documented pest control program.	yes
Service Description	Description of contracted services and how they will be completed.	Clearly define and reflect activities on the site. Clearly defined responsibilities for site management and contractor. Frequency of inspections determined by risk analysis.	Pest management programs shall be documented and shall identify target pests, and address plans, methods, schedules, control procedures and, where necessary, training requirements. Programs shall include a list of chemicals which are approved for use in specified areas of the establishment	Yes	PCO service must be in compliance with the contract and pest management policy.	Scope, types of pests and frequency of visits	Not specified to be in contract, needed in facility's documented pest control program.	Describe methods and responsibility for the development, implementation and maintenance of the pest management program. Identify the pest, outline methods to eliminate pests when found.
Term of Contract	Yes	Yes	Yes	Yes	No	No	No	No
Emergency Call Procedures	Yes, (when, why, whom to call)	No	Yes	Yes	No	No	No	No
Notify of changes to materials or service	Yes	No	Yes	Yes	No	No	No	Yes
Approved Materials List	List of approved chemicals, prior to use.	All chemicals (including those for pest management) must adhere to the site requirements for chemical control (which includes a formal list, approvals for intended use, secure storage and appropriately trained and or certified application person).	One is required	Yes	SDS for all materials used. SDS forms must be retained for a year after the chemical becomes inactive.	Not addressed	Sample label and SDS must be available for any pesticides used.	One is required
Licenses	Copy of certification or registration document for each person who performs pest management services in the facility, as required by regulation. Pest management company license. Current copy of certificate of insurance.	All personnel at the site (employees and contractors) would be expected to have training, certification and licencing required for their responsibilities.	Licensed and approved by the relevant local authority.	Copy of appropriate license and certificate kept at plant	Company License, PCO certification(s) and liability insurance must be on file.	Should be licensed	Current business license, insurance, certification for all persons who are applying chemicals for pest control at the facility.	Licensed and approved by the relevant local authority

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Training	Trained in the proper and safe use of pest management materials by documented training. Evidence of training is on file or available electronically. Verified GMP training.	Standard requires competent pest control organisation - an important aspect of competency is the training/qualification they have received	Training and qualified operators.	Annual training offered by PMP for Plant Personnel	Licenses for PCO sufficient.	Evidence of training if licenses not required.	Not addressed	Trained and qualified operators
Trend Reports	Accurate and complete service records. Pest-sighting log required including: date, time, type of pest observed, action taken and name of reporting personnel.	Detailed records of inspections, recommendations and actions taken shall be maintained.	Records of pesticide use shall be maintained to show the type, quantity and concentrations used; where, when and how applied, and the target pest.	Yes	Activity and services must be tracked.	Not addressed	Activity and services must be tracked.	Records of inspections maintained and verified by person with responsibility of the activity.
Corrective Actions	Documented for identified issues.	The completion of corrective actions shall be demonstrated by documented evidence that minimize the risk of product contamination.	Eradication measures shall be put in place immediately after evidence of infestation is reported. The results of inspections shall be analyzed to identify trends.	All corrective actions documented	Deficiencies must be addressed by the PCO or management with corrective action and documented	Corrective actions required on service reports. If actions require client action, the client needs to acknowledge issue.	Documented on service records for corrective action due to activity noted.	Actions taken if pests are present, identification of root cause, document and implement corrective actions.
Lot Numbers	As required by regulation.	Not specified	Required.	Not specified	Not specified	Not specified	Not specified	Not specified
Reviews	Annual assessment of the facility to provide evaluation of IPM program. Review of the pest-sighting log each quarter to identify trends of pest activity. Corrective actions for: annual assessment result, current levels of pest activities base	Results of trends shall be assessed on a regular basis but as a minimum in the event of an infestation or annually. This review shall include catch analysis from trapping devices to identify problem areas.	The results of inspections shall be analyzed to identify trends.	Monthly Survey NPMA Form 38, Annually full review	Not addressed.	Not addressed	Not addressed	Not specified

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Website	AIB Consolidated Standards can be accessed for free at http://www.aibonline.org/	BRC Standards can be accessed for free at: www.brcbookshop.com	FSSC 22000 standards can be accessed for free at: www.fssc22000.com	NPMA Standards can be accessed for free at: https://npmapestworld.org/t/echresources/documents/Foodplantstandards2012.pdf	NSF Standards can be accessed for free at: http://www.nsf.org/services/by-industry/food-safety-quality/packaging/packaging-audits	The PrimusGFS GMP can be accessed for free at: http://www.primusgfs.com/documents.aspx	Silliker Standards can be accessed for free at: http://info.silliker.com/downloads/Silliker-Audit-ExpectManual-FoodProcessing-2011-EMAIL.pdf	The SQF standards can be accessed for free at: www.sqfi.com/documents
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Effective Date	Jan. 2013	Jul. 2015	Feb. 2015	2013	Dec. 2015	Mar. 2014	Feb. 2011	Mar. 2014