

	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	YUM Brands
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 also mapped separately. Device checks are documented according to the frequency defined by the IPM program. Devices that are no longer needed are accounted for and removed.	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.	An up-to-date site map of all pest control devices shall be maintained.	All devices on map, clearly identified and numbered. The map should be dated.	Current; map showing all pest control devices. Map should be updated annually.	Identify the location number and type of equipment and resultant validated pest management plan.	Schematic map is current and dated
Contracts									
Facility Contact Person	Yes, facility name should be included as part of the contract.	yes or have appropriately trained staff	Yes	yes	No	No	Designated pest control operator (internal or an outside service)	yes, scope must correlate with pest management plan.	No
Frequency of Service	Yes, trained IPM personnel conduct an assessment of the facility at least annually.	yes	Yes	yes	PCO service must be in compliance with the contract and pest management policy.	yes	There must be an established schedule or frequency of service for the management of the pest control program.	yes, scope must correlate with pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors
Service Description	Description of contracted scope of services and how they will be completed. A clearly defined scope of service details all applicable pest management activities and responsibilities and drives as the foundation for an effective IPM program.	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	Written procedures required.	Scope, types of pests and frequency of visits	Service reports must be available for review and up-to-date. It should contain the chemical used, the concentration and amount, the method of application, location of application and targeted pests. Trend reports should include all pest control devices inside and outside the facility.	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. Validate tactics and verify effectiveness	Supplier will have a documented pest control program including types of pests being controlled/monitored, the number and placement of traps, and how all traps, bait stations, blue boards and light traps, etc. shall be labelled with date of inspection. Must have in-depth annual assessment
Term of Contract	Yes	Yes	Yes	Yes	No	No	No	No	No
Emergency Call Procedures	Yes, (when, why, whom to call)	No	Yes	Yes	No	No	No	No	No

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Notify of changes to materials or service	Yes	No	Yes	Yes	No	No	No	Yes	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 chemicals must be on file.	Not specified	Must have list of approved pesticides and documentation is current for SDS information and sample labels.	One is required with validated documentation (labels, SDS's, technical sheets)	Pesticides in use must be documented and approved for use by the relevant authority. Safety Data Sheets (SDS) and product labels are available for all chemicals used.
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	Licensed and approved Pest Management Professional
Training	Trained (minimum IPM and Pest Biology State Certification) in the proper and safe use of pest management materials by documented training. Evidence of training is on file or available electronically.	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.	Pest control operators are current with their required certifications and training, Proof of the required certifications are available to the site contact.	Trained and qualified operators	Trained and qualified operators. In countries without certification must demonstrate formal and ongoing training.
Trend Reports	Accurate and complete service records. Pest-sighting log or reporting system 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.	Yes	Trend reports should include all pest control devices inside and outside the facility and activity found. Follow up actions should be listed on the service report.	The pest prevention program shall record pest sightings and trend the frequency of pest activity to target pesticide applications.	Trend analysis are on file for all types of pest being controlled/monitored.
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.	Corrective actions implemented for trends that are significant and listed on service report.	Actions taken if pests are present, identification of root cause, document and implement corrective actions.	All corrective actions are documented

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Lot Numbers	As required by regulation.	Not specified	Required.	Not specified	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 at least each quarter to identify trends of pest activity. Corrective actions for identified issues are applied and documented as complete; annual assessment result, current levels of pest activities	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 Sample Risk Assessment, Annually full review	Not specified	Not specified	Service reports must be available for review and up-to-date. Trends in activity must be assessed by the PCO or plant to identify areas of improvement in the pest control program.	Not specified	Service reports include a scheduled follow-up based on pest activity.
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 are free for NPMA members: https://npmapestworld.org/public-policy/federal-advocacy/public-health/food-safety/	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	https://www.merieuxnutrisciences.com/us/services/food-safety-and-quality/audits-and-inspections	The SQF standards can be accessed for free at: www.sqfi.com/documents	https://www.qmsaudits.com.au/standards/yum-brands/
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DISCLAIMER: This is a reference guide ONLY. Users are required to verify compliance with the above listed audit standards independently.