

	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
<b>Exterior Rodent Control</b>									
<b>Device Types</b>	Not specified.	Not specified. Adhere to local, state, and federal regulations.	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 (wall signs are required if using a patio stone) to prevent the bait from being removed by shaking, washed	Bait stations must be secured in place next to building, closed, and a key or a tool (e.g. allen wrench) is required to open.	Based on a risk assessment and resultant validated pest management plan so that the proper device, location and placement is implemented. Verification should be used to ensure type is working for pest prevention.	Must be effectively maintained, no loose or granular rodenticide is approved for use. Bait stations shall be used outside the facility.
<b>Tamper Resistant</b>	Bait stations must be tamper resistant, positioned, anchored in place, locked, and labeled.	Compliance with EPA PRN 94-7 tier 1 bait station sufficient.	Detectors and traps shall be of robust, tamper-resistant construction. They shall be appropriate for the target pest	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.	Bait stations must be secured in place and tamper resistant.	Not specified	Not specified, but expected in food service facilities; required in distribution and packaging facilities
<b>Device Spacing</b>	Placement of exterior rodent monitoring devices is based on the detailed facility survey and activity history as required by county or local regulatory requirements. In absence of an assessment devices are placed in intervals of 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. In the absence of historical data, initial spacing of 50 to 100 feet.	If PCO has not provided direction, spacing should be 50 feet or 15.25 meters	50-100ft per V3 standards	25-50 feet but based upon risk	Risk based; described in facility's documented pest management plan.	Food service facilities: The number and placement of traps shall be effective to control pests and mitigate risk of entry into facility; Packaging and distribution facilities: max 50 ft except where public access
<b>Doors</b>	Not specified	Maintained in good condition. Doors and dock levellers shall be close fitting or adequately proofed. Where external doors to enclosed product areas are opened, suitable precautions shall be taken to prevent pest ingress.	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.	Adequate screening or other protection is provided for defense against pests. Doors and windows should be closed or screened with no gaps greater than 0.25 inch. Cracks and crevices have been sealed to prevent entrance or harborage of pests.	All external windows, ventilation openings, doors and other openings shall be effectively sealed when close and proofed against dust, insects and other pests.	Devices are located in such a manner as to not contaminate product, packaging materials or equipment. Must be placed to achieve maximum efficiency.
<b>Service Frequency</b>	At Least monthly or more often if activity dictates.	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)	Once per month in winter and twice per month in summer, unless a documented and validated risk assessment with supporting current trend data supports a different frequency	Monthly	Monthly	Risk based; described in facility's documented pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors
<b>Interior Rodent Control</b>									
<b>Device Types</b>	Toxic bait is not used for interior monitoring.  When non-toxic monitoring/tracking bait is used for interior monitoring, a documented proactive program is in place that defines frequency of inspections, identification of non-toxic bait placement, use according to label directions, and corrective action plans for identification	Located and maintained to prevent contamination risk to product; Toxic rodent baits shall not be used within production or storage areas where open product is present except when treating an active infestation. 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).	Multi-catch traps or glue boards in stations or PVC pipes. Multi-catch traps may be supplemented with snap traps in stations in certain areas. Interior traps locate with a wall sign stating trap number as a trap identifier in case a trap is moved.	Not specified. No bait to be used in the facility.	Based on a risk assessment and resultant validated pest management plan so that the proper device, location and placement is implemented. Verification shall be used to ensure type is working for pest prevention.	Must be effectively maintained, no loose or granular rodenticide is approved for use. Bait stations shall be used outside the facility.

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<b>Device Spacing</b>	In the absence of an assessment monitoring devices are placed at intervals of 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). In the absence of historical data, initial spacing of 20 to 40 feet.	Trap locations should be recommended by the PCO based on potential access and knowledge of pest habits.	20 to 40 feet around interior perimeter of all walls. Must have traps inside coolers at cold storage and cooler operations. Cold rooms at packing house and processors recommended but left to auditor's discretion to review risk.	The spacing is at consistent intervals (typically 20-40ft., but based upon risk) around the interior perimeter of the building area and around interior perimeter of any walled in dry food storage, packaging or cooler areas. Inside of any exterior wall and cooler walls. Devices must also be used in dry storage areas, coolers, locker rooms, and break areas.	Described in facilities document pest management plan.	Food service facility: Devices are located in such a manner as to not contaminate product, packaging materials or equipment. Must be placed to achieve maximum efficiency. Packaging facility: 25 ft intervals around interior perimeter storage; Packaging and Distribution: Inside facility, only traps, not glue boards 6 ft of exit/entry doors
<b>Doors</b>	Both sides of doors that open to the exterior of the facility.	Maintained in good condition.	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.	Mechanical stations should be within 10 ft. of both sides of doors leading to the exterior, including dock doors.	All external windows, ventilation openings, doors and other openings shall be effectively sealed when close and proofed against dust, insects and other pests.	Devices are located in such a manner as to not contaminate product, packaging materials or equipment. Must be placed to achieve maximum efficiency.
<b>Service Frequency</b>	At least weekly or as otherwise defined in the IPM program based on the detailed facility assessment.	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 unless otherwise agreed upon with the customer based on company's evaluation	Weekly, unless a documented risk assessment is used with supporting trend data.	If used, snap traps should be placed inside a trap box and should not use allergin containing baits (e.g peanut butter) Any snap traps inside stations should be checked at least weekly and checks recorded	Twice per month.	Risk based; described in facility's documented pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors
<b>Pheromones</b>									
	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	Pheromone traps may be used in some facilities. They should be placed on the pest control map, be monitored monthly and changed frequently. These devices may be removed during non- insect seasons, and should not be stored near product or packaging materials.	Shall be located so as not to present a contamination risk to the product, packaging containers or processing equipment.	Not specified but generally based on need/activity.
<b>Insect Light Traps</b>									
<b>Types</b>	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 but allows for low voltage and high voltage (glue board or electrocuting style, respectively)	Not specified	Insect light traps that use electric grate are not allowed if they create a risk.

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<b>Placement</b>	Insect light traps, when used, are installed farther than 10 ft or 3 m from food contact surfaces, exposed products, packaging, and raw materials in processing or storage areas.  Insect light traps are installed in a way that does not attract insects to the facility or open food.	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 shall be suitably located and not located over, adjacent to or within 8 feet of food or food surfaces	10 feet from food contact surface, food or equipment. Not located above dock doors. Distances do not apply in hallways where product is only moving through.	Placement must be according to manufacturer instructions and comply with applicable regulations. High voltage ILTs should be at least 10 ft. from covered/protected products or packaging and at least 30 ft. from exposed product, packaging, or equipment. Low voltage ILTs must not be above covered/protected or exposed product, packaging or equipment.	Located so as not to present a contamination risk to the product, packaging, containers or processing equipment.	Devices are located in such a manner as to not contaminate product, packaging materials or equipment. Must be placed to achieve maximum efficiency.
<b>Service Frequency</b>	Weekly basis during active season and monthly basis during colder seasons or as dictated by climate and activity rates.	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, unless a documented risk assessment is used with supporting trend data.	Monthly	Devices must be cleaned and maintained on a scheduled basis. Findings and seasonal requirements dictate inspection frequency.	Described in facilities document pest control program	Minimum of monthly inspections, and more frequent as necessary depending on risk factors
<b>Bulbs (lamps)</b>	Changed at least annually at the beginning of the active season or based on manufacturers recommendation. 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 specified.	Manufacturers specifications, in absence annually	Not specified.	Changed annually	Changed annually and shatter protection must be in place	Not specified	Changed at least annually.
<b>Documentation</b>									
<b>Maps</b>	A current and accurate site map that lists the locations of all monitoring devices used for target pests is on file.  Temporary placement of any pest monitoring devices for short-term monitoring is also mapped. Device checks are documented according to the frequency defined by the IPM	An up-to-date plan of the full site, identifying pest control devices and their locations, identification of the baits and/or monitoring devices on site.	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 (internal and external). Map should be updated annually.	Risk-based identification of the location number and type of equipment and resultant validated pest management plan.	Schematic map is current and dated
<b>Contracts</b>									
<b>Facility Contact Person</b>	The defined scope of service includes IPM contact person both for the facility and the contractor	Not specified.	12.2 Pest control programmes The establishment shall have a nominated person to manage pest control activities and/or deal with appointed expert contractors.	yes	V6 (1.6 d).An adequately trained facility or facility employee shall be responsible to ensure that all corrective actions resulting from pest control inspections are completed and documented. Corrective actions shall be completed as required as a result of pest control inspection.	No	Designated pest control operator (internal or an outside service)	yes, scope must correlate with pest management plan.	No
<b>Frequency of Service</b>	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

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<b>Service Description</b>	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, at the frequency described in the contract or in the program, must be up-to-date and available for review. They must show the service performed, types and amounts of chemicals used, EPA or other applicable regulatory registration numbers, the location treated, targeted pests, signs of activity and applicable follow-up actions. Trends in activity must be assessed by the PCO or plant to identify areas of improvement in the 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. 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
<b>Term of Contract</b>	Yes	Yes	Yes	Yes	No	No	The program can be in the form of a contract or a written internal program.	Identified in contract service providers. Shall have a full description of the service to be provided and detail relevant training requirements of all contract personnel.	No
<b>Emergency Call</b>	Yes, (when, why, whom to call)	No	Yes	Yes	No	No	No	No	No
<b>Notify of changes to materials or service</b>	Yes	No	Yes	Yes	No	No	No	Yes	Yes
<b>Approved Materials List</b>	List of approved chemicals, prior to use.	An approved list of chemicals, availability of SDS and specifications, confirmation of suitability for use in a food-processing environment, labeling and/or identification of containers of chemicals at all times, designated storage area with restricted access to authorised personnel, use by trained personnel only.	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.
<b>Licenses</b>	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 in accordance with state requirements 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
<b>Training</b>	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. 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.	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. Outline the methods used to make staff aware of the bait control program and the measures they take when they come into contact with a bait station; Outline the requirements for staff awareness in the use of pest and vermin control chemicals and	Trained and qualified operators. In countries without certification must demonstrate formal and ongoing training.

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<b>Trend Reports</b>	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, pest proofing and hygiene 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	Trends in activity must be assessed by the PCO or plant to identify areas of improvement in the pest control program. Signs of activity are tracked and trended to identify areas of improvement.	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.
<b>Corrective Actions</b>	Documented for identified issues.	It shall be the responsibility of the site to ensure that all of the relevant recommendations made by its contractor or in-house expert are carried out in a timely manner. 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.	Service reports are complete with all information, available for review, meet the contract/program requirements and show the corrective actions being taken for pest activity reported. Root cause analysis is conducted and corrective actions implemented for trends that are significant.	Actions taken if pests are present, identification of root cause, document and implement corrective actions.	All corrective actions are documented
<b>Lot Numbers</b>	As required by regulation.	Not specified	Required.	Not specified	V6 (1.6 e) Record on a pesticide usage log the usage of chemicals and pest agents, including name, amount, lot codes, relevant regulatory registration or approval information, location(s) where applied, the date, and purpose for use.	Not specified	Not specified	Not specified	Not Specified
<b>Reviews</b>	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	Not specified	Annual review of program.	Service reports include a scheduled follow-up based on pest activity.
<b>Website</b>	AIB Consolidated Standards can be accessed at <a href="http://www.aibonline.org/">http://www.aibonline.org/</a>	BRC Standards can be accessed at: <a href="http://www.brcbookshop.com">www.brcbookshop.com</a>	FSSC 22000 standards can be accessed at: <a href="http://www.fssc22000.com">www.fssc22000.com</a>	NPMA standards are free for NPMA members: <a href="https://npmapestworld.org/public-policy/federal-advocacy/public-health/food-safety/">https://npmapestworld.org/public-policy/federal-advocacy/public-health/food-safety/</a>	NSF Standards can be accessed at: <a href="http://www.nsf.org/services/industry/food-safety-quality/packaging/packaging-audits">http://www.nsf.org/services/industry/food-safety-quality/packaging/packaging-audits</a>	The PrimusGFS GMP can be accessed at: <a href="http://www.primusgfs.com/documents.aspx">http://www.primusgfs.com/documents.aspx</a>	<a href="https://www.merieuxnutrisciences.com/us/services/food-safety-and-quality/audits-and-inspections">https://www.merieuxnutrisciences.com/us/services/food-safety-and-quality/audits-and-inspections</a>	The SQF standards can be accessed at: <a href="http://www.sqfi.com/documents">www.sqfi.com/documents</a>	<a href="https://www.foodsafeaudit.com/auditing/supplier-audits/yum-fsa/">https://www.foodsafeaudit.com/auditing/supplier-audits/yum-fsa/</a>
<b>Scheme Effective Date</b>	Jan. 2017	Issue 8; Feb. 2019	Based on in ISO 22000:2018, section 8. Details, section 12 for pest control	Oct. 2016	Version 6; April 2020	V3.1 May 2019	Jan. 2018	edition 8.1; took effect July 2019	Not specified ; all standards based on food service facility unless otherwise specified
<b>Scheme Reviewed Date</b>	Mar. 2020	Jan. 2020	April 2020	April 2020	Mar. 2020	May 2020	April 2020	Jan. 2020	May 2020

**DISCLAIMER: This is a reference guide ONLY. Users are required to verify compliance with the above listed audit standards independently.**