



Food Processing/Distribution Service Standards

In keeping with Title 21 of the Code of Federal Regulations Part II regarding Good Manufacturing Practices for packing or holding human food we have created these guidelines for providing Pest Prevention Services for the Food Processing and Distribution markets.

Title 21, requirements of the facility's customers and the expectations of third party auditing companies set the standard for each customer. Service and documentation practices may vary between facilities. Our PrevenTech service protocols typically exceed the expectations of most auditors. Our program includes:

- A detailed service plan including site maps with placement of all pest management equipment
- A binder, file or folder with the service agreement, contact information, the PCO license, technician ID cards, and insurance information
- A binder with current MSDS and labels
- A separate binder with sighting logs and detailed Service Report records
- InfoTrac emergency response is to be on the inside cover of each Massey binder
- Material usage logs as required (ASI, AIB, BRC, Shuster Labs, USDA)

Arrangements must be made by the customer to archive all expired insurance and licensing documents. Often MSDS and labels must be archived by the customer for 7 years. Service reports and material use logs should be filed at the end of every year.

The service protocols require:

Perimeter & Exterior

- Perimeter and exterior inspections for conditions, avenues and sources of pest activity at least once per month.
Applications of exclusionary and insect population limiting materials to the property exterior as required (based on inspection results) or seasonally directed in the Pest Prevention annual material plan.
- Perimeter rodent bait stations may only be placed following label instructions, typically no more than 100 feet from any manmade structure. Fences are not considered manmade structures by the EPA. Guard posts, trash dumpster corrals, and like structures are. Place trapping stations as required.
- Exterior rodent stations
 - inspected on an appropriate service cycle (minimum monthly)
 - are placed a maximum of 50 feet apart
 - placement and numbered as indicated on a log book location site map
 - equipment location indicator secured to wall above station
 - contain a service record kept inside the station
 - secured to a 12 inch patio block or weighted internally
 - secured with a hex head screw lock or other locking device
 - all baits secured inside the stations with the securing rods

- all perimeter stations containing rodent baits are to be placed in accordance with EPA guidelines and label instructions.

Interior

- Applications of exclusionary and insect population limiting materials to the property interior as required or seasonally directed in the Pest Prevention annual material plan.
- Interior areas area inspected for conditions, avenues and sources of pest activity
- Interior insect populations are removed mechanically, trapped or eliminated through placement of appropriate materials
- Interior rodent equipment
 - Is inspected a minimum of once per week
 - is numbered and placed in accord with the log book site maps
 - equipment location indicator secured to wall above trap
 - placed on each side of exterior entry points and no more than 25 feet apart along exterior walls
 - contain a service record
 - inspected on an appropriate service cycle (ASI, AIB, BRC, Shuster Labs, USDA)
- Pest Activity Response
 - rodent – should interior rodent activity be found the service frequency will increase to a minimum of every 48 hours until activity is eliminated (Monday-Wednesday-Friday)
 - insect infestation – should an interior infestation of covered insects be found the service frequency will increase to a minimum of weekly (every 7 days) until activity is eliminated
- Service Reporting
 - Documents results of perimeter, exterior and interior inspections
 - Conditions (food/water/shelter)
 - Avenues (of entry)
 - Sources (true points of origin of pest activity)
 - exclusionary services
 - population reducing activities
 - specific chemical & non-chemical applications utilized
 - location, application method and target pest for each material selected
- Quality Assurance through Service Excellence Audits performed by:
 - local management
 - technical department (as required)

Following these basic service points will meet the service program, documentation and performance needs for most food processing and warehousing facilities. There may be minor adjustments based on individual customer and/or inspectors and those will be handled on a case by case basis. At minimum food handling facilities will be serviced according to these standards to assure we are fulfilling our service commitments.