

	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
EXTERIOR RODENT CONTROL									
Device Types	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.	Exterior stations must be secured in place next to building, closed, and a key or a tool (e.g. allen wrench) is required to open.	"Not Specified. 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.
Tamper Resistant	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 locked and tamper resistant in some way (e.g., locks, screws, etc.). Bait stations should be secured to prevent removal.	Bait stations must be secured in place and tamper resistant. Bait must be anchored inside the station.	Not specified.	Not specified, but expected in food service facilities; required in distribution and packaging facilities.
Device Spacing	"Placement of exterior rodent monitoring devices (including remotely monitored 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 and maintained to prevent contamination risk to product.	"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 Pest Control Operator (PCO) has not provided direction, spacing should be 50 feet or 15.25 meters".	The distance between devices should be determined based on the activity and the needs of the operation. As a reference, the following guideline can be used to locate exterior equipment: 50-100ft per v. 3.2 standards.	25-50 feet but based upon risk.	They should be located and operated to prevent contamination risk to product, packaging containers, or processing equipments.	"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".
Doors	External doors, windows, or other openings are close-fitting or otherwise pest-proofed to less than 6 mm or 1/4 inch. Windows, doors, and skylights that are open are screened to prevent pest entry.	Maintained in good condition. Doors and dock levellers shall be close fitting or adequately proofed. External doors to open product areas shall not be opened during production periods except in emergencies. 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.	Doors, windows, louvers, and screens should be maintained, doors should fit tightly with a maximum allowable gap of 1/8 inch (3 mm). Doors to the outside should be loaded so that they close properly.	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.

	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
Service Frequency	At Least monthly as defined by the IPM program based on the 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.	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.	Not Specified.	At least monthly with labels and/or barcodes inside the device.	Risk based and as outlined in the pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors.
INTERIOR RODENT CONTROL									
Device Types	Interior Monitoring device may include mechanical traps, extended trigger traps, and glue boards. Alternate traps for monitoring may include live catch traps, see-saw tubes, electrocution traps, remotely monitored traps, and gassing traps (CO ₂). Toxic bait is not used for routine 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).	Mechanical Traps.	Not specified. No bait to be used in the facility.	Not Specified. Based on a risk assessment and resultant validated pest management plan so that the proper device, location, and placement is implemented. Poison rodenticide bait shall not be used in areas where product or packaging is handled, processed, or exposed. 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.

	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
Device Spacing	In the absence of an assessment monitoring, devices are placed at intervals of 20 to 40 feet along exterior (perimeter) walls and are strategically placed in sensitive areas towards the interior of the facility.	Appropriately located and maintained to prevent contamination risk to product.	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.	The distance between devices should be determined based on the activity and the needs of the operation.	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.	Not Specified. Devices should be located and operated to prevent contamination risk to product, packaging containers, or processing equipments.	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.
Doors	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.	On both sides of doors.	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 closed 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.
Service Frequency	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.	Not specified.	At least twice per month.	Risk based and as outlined in the pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors.
PHEROMONES									
	Installed, maintained and replaced according to label requirements and the annual IPM assessment. Inspected on a defined frequency based on the facility assessment (risk assessment). 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.

	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
INSECT LIGHT TRAPS (ILTS)									
Types	Not specified.	Not specified.	Not specified.	Based on area of plant, regulations and customer policy.	Not specified.	Not specified.	Not specified but allows for low voltage and high voltage (glue board or electrocuting style, respectively).	Not specified.	ILTs that use electric grate are not allowed if they create a risk.
Placement	ILTs, 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. ILTs 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.	ILTs shall be suitably located and not located over, adjacent to or within 8 feet of food or food surfaces.	Not specified.	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.
Service Frequency	Service checks including remotely monitored devices are based on the risk-based frequency. In the absence of assessment, devices are checked weekly 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.	Not specified.	Devices must be cleaned and maintained on a scheduled basis. Findings and seasonal requirements dictate inspection frequency.	Risk based and as outline in the described in facility's documented pest management plan.	Minimum of monthly inspections, and more frequent as necessary depending on risk factors.

	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
Bulbs (lamps)	Changed at least annually at the beginning of the active season or based on manufacturers recommendation. The use of shatter-resistant lights or other lights (eg. LED) are explained in the facility's Glass, Brittle Plastics, and Ceramics Program.	Ensure glass bulbs are adequately protected, and included in the site glass list.	Not specified.	Manufacturers specifications, in absence annually.	Not specified.	Changed annually. For all glass lights in the facility that can potentially contaminate finished products: raw materials should be shielded, coated, or manufactured of shatter-resistant materials to protect product from contamination in the event of a breakage.	Changed annually and shatter protection must be in place.	Not specified. Light fixtures shall be shatterproof, manufactured with shatterproof materials, or fitted with protective cover to prevent breakage and product contamination.	Changed at least annually.
DOCUMENTATION									
Maps	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 program requirement. Service records for monitoring devices match the IPM program requirement.	An up-to-date plan of the full site identifying pest control devices and their locations, as well as 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.	Site Map should include identification, location, number and type of monitoring devices based on the pest prevention plan.	Schematic map is current and dated.

	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
CONTRACTS									
Facility Contact Person	The defined scope of service includes IPM contact person both for the facility and the contractor.	Not specified.	12.2 Pest control programs. 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 PCO (internal or an outside service).	Yes. Scope must correlate with pest prevention plan.	No.
Frequency of Service	Yes. Trained IPM personnel conduct an assessment of the facility at least annually.	Yes. Determined by risk assessment and documented.	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 prevention 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 serves 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 prevention 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.

	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
Term of Contract	Yes.	Yes.	Yes.	Yes.	No.	No.	No.	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.
Emergency Call	Yes. When, why, whom to call.	No.	Yes.	Yes.	No.	No.	No.	No.	No.
"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.	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.	Required. Use of approved chemical by relevant authority and their Safety Data Sheets (SDS) must be available.	Pesticides in use must be documented and approved for use by the relevant authority. 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 issued by the appropriate government body, if required. 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 and documentation of license present.	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 PMP.

	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
Training	If regulation does not require certification or registration, IPM service providers must have training documents (on file or electronically). Person conducting IPM service have documented GMP training.	Standard requires competent pest control organisation or appropriately trained staff for the regular inspection and treatment of the site.	"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.	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.	Results of pest management inspections shall be assessed and analysed for trends on a regular basis. At a minimum, results of inspections shall be analysed annually and in the event of an infestation, the analysis shall include results from trapping and monitoring devices to identify problem areas. The analysis shall be used as a basis for improving the pest management procedures.	Records of pesticide use shall be maintained to show the type/quantity/ concentrations used, where/when/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 at a frequency that allows for timely corrective actions and 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.
Corrective Actions	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.

	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
Lot Numbers	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.
Reviews	Annual assessment of the facility to ensure the IPM program is effective by evaluating all areas of the facility (inside and outside) and looking at minimum prior 12 month historical data. Review of the pest-sighting log at least each quarter to identify trends of pest activity. Corrective actions for identified issues during the annual assessment and trend analysis are documented and addressed appropriately.	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 in-depth inspection of site (including around equipments) for pest activity and 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.	Trained pest control operator(s) should be doing annual assessments and feedback to company about findings beyond just a checking of stations/ traps.	Annual review is not explicitly required. However, activity trends must be assessed to identify areas of improvement in the pest control program in a timely fashion.	Annual review is not explicitly required. However, program effectiveness must be measured to verify the elimination of applicable pest and to identify trends.	Service reports include a scheduled follow-up based on pest activity.
Website	https://www.aibinternational.com/re-sources/#standard	BRC Standards can be accessed for at: www.brcbookshop.com	FSSC 22000 standards can be accessed at: www.fssc22000.com	NPMA standards are free for NPMA members: https://pubs.npmapestworld.org/pub/4A9C5100-EF06-AB69-C485-A863803117A	Available to NSF clients.	The PrimusGFS GMP can be accessed at: http://www.primusgfs.com/documents.aspx	https://www.merieux-nutrisciences.com/na/third-party-audits/	The SQF standards can be accessed at: www.sqfi.com/documents	Available to manufacturing and distributing facilities.
Scheme Effective Date	January 2023	Issue 9 August 2022	Based on in ISO 22000:2018, section 8. Details, section 12 for pest control.	Oct. 2016	Version 6 April 2020	V3.2 April 2022	January 2023	Edition 9 July 2019	Not specified ; all standards based on food service facility unless otherwise specified.x
Scheme Reviewed Date	April 2023	April 2023	April 2023	April 2023	April 2023	April 2023	March 2023	April 2023	April 2023

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