

Pest Prevention

SQF V9
Form: 9.2.4

Updated: 12-17-23JW

9.2.4.1:

-The Pest Control Program at Peer Foods shall be designed, implemented, and adjusted by the on site pest control operator (PCO). No changes to the program can be made without the consent of the company PCO. The plan will cover the building, surrounding areas, storage, machinery, and equipment. The plan will also include provisions for making sure these areas are free from waste and debris which could attract pests.

- i. The program describes the methods and the responsibility for the development, implementation, and maintenance of the program
- ii. Pest sightings are recorded and all findings are trended to determine what kind of treatment is needed.
- iii. The program will spell methods that will be used to prevent pest problems
- iv. The program outlines the pest elimination methods that will be used and spells out how the pest inspections shall be documented
- v. The program details the frequency in which the pest control inspections will occur
- vi. The program includes a site map that shows the location of each pest control device. The site map also show the number assigned to each device
- vii. Chemicals used for the purpose of pest control are listed and product labels and SDS sheets are available. All chemicals used are approved and used according to labeling directions.
- viii. The program details that we have bait being used at the facility and the program spells out that employees are not to supposed to come into contact with either the bait or the bait stations. The bait stations are locked and tamper resistant.
- ix. Yearly Pest control training is conducted for all employees. The training includes the use of chemicals at the facility. New hire training is also conducted for new employees.
- x. The plan is reviewed at least once per year by the FSQA team. Inspection findings are trended on a monthly, quarterly and yearly basis.

9.2.4.2: Pest contractors and/or internal pest controllers shall:

- i. Our program is ran by an Pest Control Operator who is licensed by the State of Indiana
- ii. All pest control activities are conducted by the Licensed PCO
- iii. Only chemical from the approved list are used in our facility
- iv. A pest prevention plan is in place that includes a site map that is updated on a yearly basis
- v. N/A – No outside contractors are used by the facility
- vi. PCO conducts a complete Pest Control inspection at least two times per month
- vii. Service reports are written and kept on file for each pest control inspection performed at the facility.

9.2.4.3:

Pest activity risks shall be analyzed and recorded. Pest control inspections shall be conducted on a regular basis by a training operator. Appropriate control actions shall be taken if pests are found to be present. Operator must ensure that pest activity does not present a risk of contamination to food products, raw materials, or packaging.

9.2.4.4:

Food products, raw materials or packaging that has been found to be contaminated by pest activity shall be properly disposed of and the source of the pest activity shall be investigated and resolved. Records must be maintained detailing the proper disposal of the product involved and the investigation and resolution of the issue.

9.2.4.5:

All of our pesticides are stored under lock and key offsite and the key is controlled by the PCO . No one other than the PCO will be allowed to handle the pesticides. We will also check for unauthorized chemicals

during one of our monthly interior audits. Any unauthorized pesticide found will be removed from the building and the property by the PCO. Pesticides needed at the facility are brought to the facility by the PCO and removed after service by the PCO. SDS sheets with EPA numbers will be kept on site and will be updated as needed. We will not use any product in which the SDS is not available.

9.2.4.6:

No animals are allowed on site in food handling or storage areas