

Apollo Global LLC (MultiCook – Handmade Frozen Food)	Pest Control	(Document Identification Number)
		Revision: 01
		Effective Date:

Pest Control

Frequency: Every 3 months (or more often as needed)

Performed by: Multicook Maintenance and Sanitation Team

A) Pest Control Program Confirmation

Statement:

Multicook maintains an active **internal pest control program** to ensure a clean, sanitary, and pest-free production environment.

- Pest inspections and treatments are performed **at least once every three (3) months**, or more frequently if activity is detected.
- The program covers **all facility areas**, including production zones, storage rooms, offices, and waste disposal areas.
- The most recent pest inspection and treatment were conducted on **10/26/2025**, and **no pest activity was observed**.
- All inspection results for the past 3 months are **satisfactory**, with **no infestations or contamination incidents recorded**.

Pest Control Standard Operating Procedure (SOP)

1. Introduction

This SOP defines the internal pest control measures applied at **Multicook** to prevent, detect, and eliminate pests that may affect product safety or facility hygiene.

2. Objective

To maintain a **pest-free environment** within all Multicook operations by implementing preventive actions, regular inspections, and corrective measures when necessary.

3. Scope

Applies to all areas of the Multicook facility — including:

- Raw material and packaging storage
- Food preparation and production zones
- Freezer and refrigeration areas
- Waste disposal and exterior perimeter

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4. Responsibility

- The **Owner** is responsible for scheduling and performing inspections.
- The **Production Manager** reviews records and verifies that inspections occur on schedule.
- All employees must report any signs of pest activity immediately to management.

5. Frequency

- Routine inspections and preventive treatments are conducted **every 3 months**, at minimum.
- Additional inspections are performed after maintenance work, product spills, or if pest evidence is suspected.

6. Procedures

6.1 Inspection and Monitoring

- Check all facility areas for pest activity (insects, rodents, birds, etc.).
- Inspect common risk areas:
 - Door thresholds and loading docks
 - Waste bins and drains
 - Behind freezers and under equipment
 - Storage shelves and dry goods areas
- Record findings in the **Pest Control Log Sheet**.

6.2 Preventive Measures

- Keep doors closed or fitted with air curtains.
- Maintain clean, dry floors and remove food debris promptly.
- Empty trash daily and store it in sealed containers outside.
- Store ingredients and finished goods **off the floor and away from walls**.

6.3 Treatment Actions

- Use **non-toxic traps and glue boards** in strategic locations (near entry points and corners).
- Replace traps every 30–45 days or sooner if contaminated.
- If pests are detected, clean the affected area and reset traps.
- Document actions taken, location, and result on the Pest Control Log Sheet.

6.4 Chemicals (if used)

- Only use **food-safe, approved pest control substances**.
- Chemicals are applied only in non-food-contact areas.
- All products are clearly labeled and stored securely.

7. Records and Verification

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- Maintain **Pest Control Log Sheets** for each inspection, including:
 - Date of inspection
 - Areas checked
 - Findings (pest type, evidence, or “none found”)
 - Corrective actions taken
 - Signature of responsible person
- The **Production Manager** reviews and signs the log after each inspection.
- All records are retained for **at least 12 months** for verification.

8. Corrective Action

If any pest activity is found:

1. Isolate affected area.
2. Clean and sanitize thoroughly.
3. Inspect surrounding zones.
4. Apply additional traps or treatments.
5. Increase inspection frequency to weekly until clear.

9. Approval

Approved by: Sergii Kvitsynskyi,

Position: Owner

Date: 10/17/2025