AFG Management of Pest Control OPRP Verification

Management of Pest Control OPRP Verification

Management of Pest Control Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Is a proactive system for the prevention of	
contamination of products by pests in place?	
Does the system ensure that there are effective	
controls and processes in place to minimise pest	
activity?	
At the factory design stage are measures taken to	
reduce the risk of contamination by aiming to restrict	
the access of pests in all areas?	
Are hygiene, cleaning, incoming materials inspection	
and monitoring procedures implemented to deter pest	
activity?	
Are raw materials, packaging and finished products	
stored so as to minimise the risk of infestation?	
Where stored product pests are considered a risk, are	
appropriate measures included in the control	
programme?	
Are all incoming goods inspected for pest infestation?	
Is process equipment that handles raw materials	
vulnerable to infestation identified and scheduled	
inspection undertaken?	
Are all buildings adequately proofed?	
Are animals are prevented from accessing the site?	
Is the Technical Manager responsible for managing	
Pest Control on site, liaison with the Pest Control	
Contractor and maintenance of the Pest Control File?	

Document Reference **Management of Pest Control OPRP Verification OPRPR 2** Revision 1 31st August 2011 Owned by: Technical Manager Authorised By: General Manager

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Is a Pest Control Association registered pest control contractor employed to implement a pest control programme and maintain the site free from pest contamination?	
Does the contract agreement define:	
 company and contractor key contact personnel? 	
 description of contracted services and how they will be completed? 	
 target pests? 	
 site plans pest control methods? 	
- schedules?	
- control procedures?	
- training requirements?	
- term of the contract?	
 equipment and material storage specifications? 	
 a complete inventory of pesticides (must be approved by the regulatory authority for use in a food facility) detailing the location and safe use and application of baits and other materials such as insecticide sprays or fumigants? 	
 emergency call out procedures? 	
- records to be maintained?	
 requirement to notify facility of any changes in service or materials used? 	
 Service personnel including evidence of competency by exam from a recognized organization? 	
Does the contracted service provide:	

