

STORED PRODUCT INSECT PREVENTION SERVICES

PSSI Pest Solutions is your trusted partner for comprehensive pest management with a food safety focus. Working to evolve the science behind prevention, we are committed to reducing risk and preventing disruptions with our customized programs, service professionals, and guaranteed solutions.

PSSI PEST SOLUTIONS REDUCES RISK AND MAKES LIVES BETTER

Food safety trained service professionals utilize their competency in conjunction with our service protocols and service specifications to deliver consistent service to our clients. We establish communication channels to allow for the customization of our Trend Analysis, Condition/GMP, Corrective Action and Defect Action Level reporting.

PROPERTY, HEALTH AND THE ENVIRONMENTAL PROTECTION

We optimize results by creating customized stored product insect prevention programs using proven products, materials and methods. We focus on prevention from damage, contamination, disease and financial loss — while ensuring your business conforms to all laws and regulations through carefully managed customized plans. Our goal is to increase your productivity and protect your brand.

STORED PRODUCT INSECT PREVENTION SERVICES

- ▶ Stored product insect monitoring
- ▶ Good manufacturing practice/ sanitation
- ▶ Inspection services
- ▶ Fumigation services
- ▶ Volumetric thermal fogging service



HIGHLY REGULATED AND COMMERCIAL MARKETS WE SERVE

- ▶ USDA/MPI regulated facilities
- ▶ Food processing facilities
- ▶ Food grade manufacturing facilities
- ▶ Food grade distribution centers
- ▶ Pharmaceutical plants
- ▶ FDA regulated facilities
- ▶ Manufacturing plants
- ▶ Office buildings
- ▶ Healthcare facilities

ABOUT PSSI

PSSI is North America's leading provider of food safety solutions offering a unified, total protection approach comprised of contract sanitation services, chemical innovations, pest prevention and intervention solutions for food processing facilities, supporting more than 700 partner plants every day. Its team of more than 17,000 skilled food sanitors, microbiologists, technical experts, equipment engineers and safety specialists are committed to protecting people and brands by keeping USDA, FDA and CFIA processing facilities clean, safe and audit-ready. The PSSI team works hand-in-hand with every partner to develop customized, comprehensive food safety programs for smarter and more efficient sanitation to improve employee and food safety.

OUR COMMITMENT TO YOU

- ▶ Web based digital documentation
- ▶ Quality assurance audit inspection program
- ▶ Good manufacturing practice audit program
- ▶ GFSI/third party audit and pre-audit programs
- ▶ Food safety trained service professionals
- ▶ Same day/24-hour on-site response guaranteed
- ▶ Risk assessment program/reports
- ▶ Facility assessment program/reports



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