



February 2019

### QUESTION:

Our brewery makes beer that is all natural and gluten free and has been operating for about three years now on the West Coast of the US. We follow a sustainable operating model, using natural processes wherever possible. We have worked hard to bring our programs up to speed and are going to seek certification to the SQF Food Safety Code for Manufacturing (ed8) this year. As I look through the Code I was glad to see our facility could undertake our own pest control, but I don't see any allowance for utilizing the natural pest control methods we currently undertake. Last year we brought in three shelter cats to naturally control the mouse issues we were having throughout the brewery. They've been a fantastic natural solution to our pest issue and they've improved morale among our employees. Can I keep using my shelter cats as pest control and achieve certification to the SQF Code?

### ANSWER:

No. Although cats make wonderful pets, they are not a suitable pest control option in a food (or beer) processing operation. Cats are known to carry and shed (into their feces) parasites which pose a threat to human health such as *Toxoplasma gondii* which can cause the disease Toxoplasmosis. Toxoplasmosis is especially dangerous to vulnerable populations with compromised immune systems. The cats could directly contaminate ingredients, packaging and equipment and easily track cat litter, feces, urine and vomit through the facility. The cat would become a vehicle of contamination. Your pest control program needs to minimize the potential for product contamination from pests as well as from the pest control options themselves. This is a regulatory requirement (U.S. Food & Drug Administration ref. [21CFR 117.35\(c\)](#)) as well as one for GFSI recognized certification programs including the SQF Code. The pest control requirements are specified in clause 11.2.12 of the SQF Food Safety Code for Manufacturing, providing the frame work for a comprehensive pest prevention program which can be managed by the facility itself or co-managed with a licensed and competent contractor.

For more information on Toxoplasmosis, visit the Centers for Disease Control and Prevention.

## UPCOMING TRAINING

### EAGAN MINNESOTA

[Sanitation Food Safety Workshop \(Customer ONLY\)](#)

[Implementing the SQF Food Safety Code in Food Manufacturing Operations \(May 8-9\)](#)

[Preventive Controls for Human Foods \(June 19-21\)](#)

[Advanced HACCP\(August 7-8\)](#)

[Preventive Controls for Human Foods \(September 11-13\)](#)

### CONCORD, NORTH CAROLINA: CONTACT 704-796-2755 DIRECTLY TO REGISTER

Advanced HACCP (February 18-19)

Internal Auditor (March 18-19)

Implementing SQF Food Safety Code in Food Manufacturing Operations (April 22-23)

Advanced HACCP (June 17-18)

Internal Auditing (July 22-23)

Implementing SQF Food Safety Code in Food Manufacturing Operations (August 19-20)

Advanced HACCP (September 23-24)

[Register Now](#)

## WORLD CLASS SERVICE & EXPERTISE: ECOLAB F&B TRAINING

**Are you equipped with a consistent approach?** Making the right sanitation choices has never been more critical to **protecting food safety and product quality** while boosting your profits and operational efficiency! Our consultants can also help you develop, implement and verify your food safety programs and help you prepare for an audit.

### COMPREHENSIVE TRAINING COURSES

We offer training courses to help you and your employees stay current and strengthen your food safety programs. Our breadth of resources and integrated business model help ensure consistency across your operation. Courses include: Implementing SQF Systems, Advanced SQF Practitioner, Advanced HACCP, Preventive Controls for Human Foods (FSMA/PCQI), Internal Auditing, FSSC 22000. [Click here](#) for the full training schedule and register for the nearest course.

## DO YOU HAVE A QUESTION?

[Contact us](#) for more information on food safety management programs and consulting services, inquiries about on-site training at your location for large groups, educational webinars, e-learning modules and other specialized training.

Every day, the Ecolab Technical Customer Service line receives hundreds of calls from customers seeking help on a wide variety of issues including the GFSI recognized programs like BRC Food, SQF, FSSC 22000. [Email us](#) your questions.

[Click here](#) to download past issues of the Food Safety Institute *Flash* newsletter.

## ABOUT THE EXPERT



[Dr. Tatiana Lorca](#) manages food safety training programs for Ecolab. She is a registered SQF Trainer, FSMA/PCQI lead instructor and IHA approved HACCP Trainer. Previously, she was the technical manager for the SQF (Safe Quality Food) Institute, a division of the Food Marketing Institute. [Email Tatiana](#)

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