

COMPANY PROFILE

Established in 2010 and offices located in Nairobi, Kenya and Licensed by pest control products board of Kenya. Pestline delivers comprehensive pest management services to food processors, Food packaging, packaging material Industries, General Industries, and Beverage processing, Healthcare, Hospitality and Residential areas.

Pestline's range of services include; pest management, sanitation, in-depth safety inspections and technical support. The company has taken the lead in Nairobi in its efforts to reduce the use of pesticides. This is being achieved through an eco-sensitive pest management programme which involves great emphasis in aspects such as hygiene, proofing in conjunction with the use of non-insecticidal products, trapping devices and monitoring systems.

The **Integrated Pest management programme (IPMP)** approach and the development of industry specific programme has enabled PESTLINE to secure contracts with major businesses such as Kuku Foods, Samumwa Meat Processors, Dilpack Kenya Ltd., Gold Crown Hotel ,East African packaging Industries, Nairobi Sports House among others.

Our Values

Customer focus – we have close, open relationships with our customers

Expertise – we develop our expertise through innovations deliver the right solution for our customer problems.

Integrity – we are worthy your trust.

Teamwork – we support our team members to develop their competence for constant growth.

Our Vision

To be the Environmental Friendly Pest Control solutions and essential services provider of choice through Expertise, Research, and Innovation

Our Purpose

We work smart to manage our operations with care for the health, cleanliness, safety and prosperity of our employees, customers, communities and the environment. Through systems review and open communications, we work to continuously improve outcomes and build reliable future generation.

Culture and Inclusion

We believe that the success of our employees and the success of our company go hand-in-hand. We are committed to a culture that fully leverages our employees' talents by promoting an environment where all people can make a difference, be heard, be supported, be developed, and be rewarded for their contributions.

Our Pest control services include

- ▲ Rodent control
- ▲ Cockroach control
- ▲ Bed bug control
- ▲ Fly control

- ▲ Termite control
- ▲ Fumigation services
- ▲ Cleaning services
- ▲ Supply of antibacterial soap, soap dispensers and hygiene products

PESTLINE will meet your requirements

Food safety

Due to evolution of food safety guidelines, specific customer requirements and Global standardization programs, we regularly review the Standards to be compatible with current and upcoming standards.

Integrated Pest management programme (IPMP)

Pestline's proactive pest management programme is the most advanced system for pest control available today. Our goal is to manage pests and to minimize the risk of incidental pest activity by taking a proactive approach.

Minimize pesticide usage

By use of mechanical, physical and biological controls, we are able to achieve our goals without the reliance on routine pesticide treatments, thus minimizing the exposure levels to harmful pesticides and environmental impact.

Stringent technical training

Pest line's technical training programmes is high quality and as per local legislations. No other company provides training in food plant sanitation and hygiene, and no other company has customer pest awareness trainings.

Company operations

Our organization is locally owned, staffed and managed.

The Food manufacturing, packaging and leisure Industries

Current Good Manufacturing Practices

The current Good Manufacturing Practices (GMP's) specify the practices to be followed to ensure that food is manufactured, processed, packed and held under conditions that are sanitary; and that such food is safe, clean and wholesome. PESTLINE's standard service procedures have been designed to comply fully with GMPs, and this forms an integral part of our employee training. After each visit a detailed service report is completed in which recommendations are made based on GMPs. Any infractions are brought to the client's attention, whether directly related to pest management or not.

HACCP and ISO 22000

PESTLINE's programmes are compatible with even the most advanced quality control initiatives, including HACCP and ISO 22000. Our standardized reporting systems have been designed for easy incorporation into our client's in-house quality manual.

Hazard Analysis and Critical Control Point (HACCP) systems were developed by NASA and the Pillsbury Company in the 1968. HACCP food safety systems have been implemented by food companies nationwide as an effective and rational means of assuring food safety from harvest to consumption. Pestline has adopted HACCP principles as part of our integrated pest management programme. Critical control points associated with potential pest activity are identified and monitored routinely during regular service. These are points in the process where a loss of control would result in quality compromise.

ISO 22000, the international quality standard, has been a major factor in the European Community since its inception in 1987. Subsequently this system of quality has been adopted by over 1500 companies in east Africa.

Pest Prevention Services

PESTLINE has developed a proactive pest management programme to target a wide range of pests, which may have an impact on food processing facilities. These include:

- ▲ Cockroaches
- ▲ Ants
- ▲ Rats and Mice
- ▲ Stored Product Insects
- ▲ Flies
- ▲ Birds
- ▲ Occasional invaders (bees, wasps, spiders, crickets, etc.)

In-depth inspections

In order to further meet our clients' needs, Pestline offers an inspection service based on sanitation, pest control and safety protocols.

The inspection criteria are devised from Kraft foods, Yum, AIB, Tesco, Brc, Morison, ISO FSSC, Woolworths; Pick 'n Pay and Marks & Spencer guidelines and requirements

Regular audits and the implementation of improvements to correct any shortcomings are essential to the overall success of any programme.

Documentation and Reporting

Each visit is recorded on a PESTLINE service report folder. This report details the specific areas serviced, materials used and the levels of pest activity. In addition we draw attention to proofing, stacking and sanitation conditions, which are conducive to pest problems.

Pestline reporting system

To ensure consistent maintenance of the program and to provide accurate information to management, a Pestline control file is provided. This file is kept in a central location and contains the following information:

- ▲ Emergency contact numbers
- ▲ Copy of service agreement
- ▲ Programme Specification
- ▲ Pest activity Log sheets to record any pest activity
- ▲ Pest control device logs
- ▲ Map or schematic showing the placement of devices
- ▲ Material Safety Data Sheets (MSDS) and specimen labels
- ▲ Service Reports
- ▲ Pesticide usage log

Account Management Review

At least annually or as otherwise agreed, Pestline management will conduct an evaluation of the entire programme.

Technical Support

Pestline technicians are certified by royal society for public health through British pest control association and are available to provide in-house training seminars on various issues. Pestline's tip sheets provide useful information on how to make facilities less attractive to pests.