

# PEST CONTROL FOR FOOD BUSINESSES

**It is the responsibility of the proprietor of a food business to take any action necessary to ensure their premises is free from vermin. This includes rodents (rats and mice), insects (flies and cockroaches) and spiders. Setting up a contract with a reputable pest control operator to inspect and treat the food premises is good practice, however you may choose to carry out your own pest control but you must ensure that it is effective.**

## **RODENT CONTROL**

Rodents carry a number of diseases in their droppings, on their fur and in their urine which may contaminate food making it dangerous to eat. They can enter food premises in several ways e.g. gaps in walls and around pipes, under external doors and through roof tiles etc. Once inside the premises, rodents will eat food debris laying around. It is therefore important to prevent rodents entering the premises and ensuring food debris does not build up under and behind equipment and fixtures.



### **Do's:**

1. Sweep up all food debris in the food preparation and storage areas.
2. Ensure all food such as flour, sugar and legumes are covered and stored in sealed containers and kept 150mm off the floor and 75mm away from the wall. This gap allows you to inspect for signs of rodents and also discourages them from hiding.
3. Seal gaps and holes in walls, floors, ceilings and around pipes and cables.
4. Remove accumulated boxes or redundant equipment as they provide places for rodents to hide.
5. Seal the gap under external doors by fitting a brush strip on the bottom of the door.
6. Cover and seal rubbish bins tightly and dispose of rubbish promptly.
7. Yards and alfresco areas must be kept clean and free from food debris at all times.
8. Purchase and use only poisons and chemicals approved for use in food establishments.
9. Lay baits such as pellets or blocks, or traps where droppings are sited and check them regularly. When placing baits outdoors ensure they are kept in weatherproof containers. Look for rat bait with Bromadiolone or Brodifacoum as the active ingredient. Sketch a site plan to show where rodent bait stations are positioned. See Pest Control Record on page 4.
10. Be vigilant and carry out a monthly check of the food premises to check for any signs of rodent activity i.e. rodent droppings, gnawed food packaging and live or dead rodents.

### **Signs of infestation:**

- Rodent droppings on the floor, shelving and other surfaces especially where food is stored.
- Greasy rub marks on vertical surfaces from continual contact with dirty, greasy rodent fur.
- Squeaking, gnawing or movement sounds in walls, cupboards, ceilings etc.
- Nests made from rags, paper, cardboard, straw and other materials.
- Gnawing damage to materials including wood, soft metals, soap, cables, conduits and food containers.



## **COCKROACH CONTROL**

Cockroaches present a significant health risk and carry a number of diseases. The most common cockroach infesting food businesses is the German cockroach. This roach is yellow/brown in colour and quite small with the adult measuring 10—15mm in length and the babies can be as small as 1 to 2mm. They breed rapidly as the female can lay up to 45 eggs each month and therefore a large infestation can result in only a few months.



The German cockroach eats almost anything and stays close to food and water sources. They can survive longer on just water as opposed to just food, so reducing access to water is essential in controlling cockroach populations. Ensure you fix any leaks and sweating pipes, provide ventilation to moist areas, mop up spillages and do not leave washing up soaking overnight.

### **Do's**

1. Before treating any area take a flashlight and check for nesting sites e.g. look for droppings. Check under and behind stoves, fridges, cabinets, behind posters, dishwashers and inside refrigeration compressors and other fixtures and fittings.
2. Vacuum regularly especially in out of the way areas so that cockroaches, their eggs and the materials they are feeding on are sucked up and removed from the premises.
3. Seal any holes, cracks or crevices to eliminate hiding places for the cockroaches.
4. Reduce potential harbourage by removing clutter e.g. boxes, loose papers, unused containers.
5. Thoroughly clean and disinfect all equipment and surfaces that may have been contaminated by cockroaches.
6. Clean away any dead cockroaches. Roaches are cannibalistic and will eat other dead cockroaches.
7. Baits should be placed around the premises where cockroach activity or droppings are found.
8. Replace the baits as required by following the instructions on the pack.
9. If you have an infestation of cockroaches, employ a pest control operator to inspect and treat the premises. Several visits and treatments over several months will be required in order to catch the breeding cycle — REMEMBER one female can lay up to 45 eggs each month.
10. Be vigilant and carry out a monthly check of the food premises to check for any signs of cockroach activity e.g. droppings, live or dead cockroaches.

### **Signs of infestation:**

- Cockroaches are nocturnal so they are active at night or when it is dark. If these roaches are seen during the day it is usually because their hiding places are overcrowded due to a large population.
- Signs of infestation may include a smell, small spindle shaped droppings (similar to mouse droppings, but smaller) and dead cockroach bodies.



## **FLY CONTROL**

In order to keep flies out of food premises, ensure that doors and windows are kept closed. The shop entrance doors should be protected with fly screens or fly strips which are maintained in a good condition.

In some circumstances, where flies are prevalent, air curtains placed above entrance doors may be the only option for keeping flies out of the premises.



Electronic fly zappers can also assist in eliminating flies which are already inside the premises, however, it is ideal to prevent them from getting inside in the first place. Fly zappers must not be placed above food preparation or cooking areas. The units must be cleaned regularly (e.g. at least monthly) to remove dead flies and must always be in working order, e.g. replace blown tubes.

Fly sprays must not be used or placed where they are likely to contaminate food or food contact surfaces.

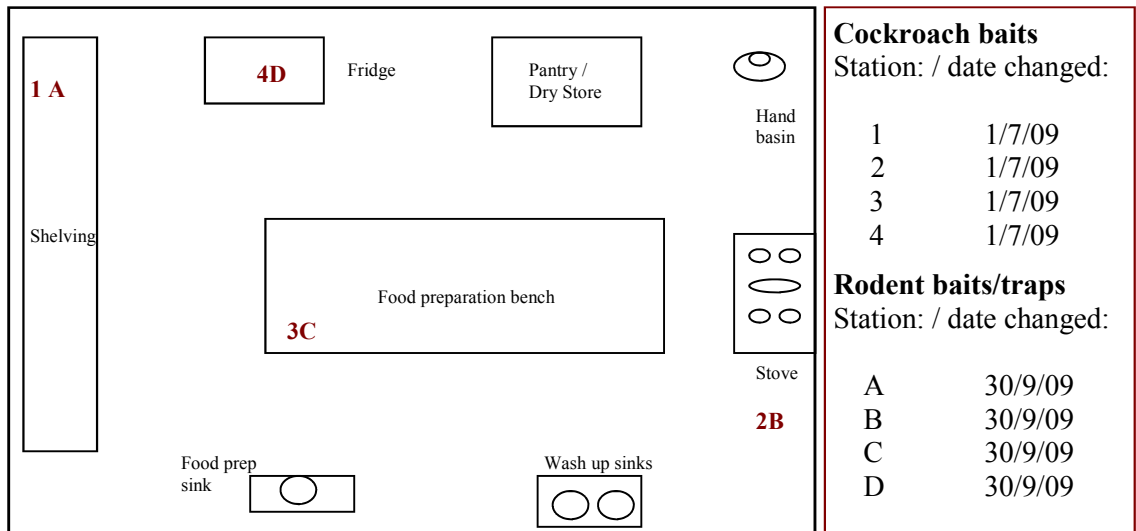
# PEST CONTROL FOR FOOD BUSINESSES CHECKLIST

Use the checklist below to assist you with implementing an effective pest control program. The items in the checklist should be carried out in conjunction with your routine cleaning and maintenance programs.

Tick each item as you complete them and be sure to fill out the Pest Control Record on the following page. Sketch your floor plan and mark the locations where you have placed cockroach and rodent baits and the dates that you changed them. *See the example diagram and table below.*

**Example:**

*Floor Plan showing location of cockroach and rodent baits in food premises and the dates the baits are changed.*



<b>PEST CONTROL CHECKLIST</b>	<b>DONE</b> ✓
1. Sweep up all food debris in the food preparation and food storage areas	
2. Ensure all food products are covered and stored in sealed tight containers	
3. Seal gaps and holes throughout the premises	
4. Remove any accumulated cardboard boxes or redundant equipment	
5. Seal any gaps under the external doors	
6. Cover and seal rubbish bins tightly and remove rubbish from premises	
7. Yards and alfresco areas are clean and free from food debris	
8. Use only poisons and chemicals approved for use in food establishments	
9. Lay baits and/or traps and check them regularly. Sketch a site plan to show where rodent and cockroach bait stations are placed. See Pest Control Record attached	
10. Carry out a monthly check of the food premises to check for any signs of rodent and cockroach activity e.g. droppings, gnawed food packaging and live or dead rodents and cockroaches	
11. Locate nesting sites e.g. look for any droppings	
12. Vacuum and sweep regularly especially in out of the way areas.	
13. Repair holes in flyscreens on windows and doors	
14. Maintain the food preparation and storage area and a clean state	
15. Remove any dead pests from the food premises	

# Pest Control Record for

(Name of business:)

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## Cockroach Bait Stations — Record the date baits are changed

Location	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date
1													
4													
3													
4													
5													

## Rodent Bait Stations / Traps — Record the date baits are checked / changed

Location	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date	Date
A													
B													
C													
D													
E													

Floor Plan:

cut along dotted line and keep with your pest control records