PEST CONTROL



Effective pest control is essential to keep pests out of your premises and prevent them from spreading harmful bacteria.

Watch Food Safety coaching: Pest Control video.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
Check your premises regularly for signs of pests. Ensure your premises are maintained in good repair and condition to avoid the risk of contamination from pests. You could employ a pest control contractor. See the 'Suppliers and contractors' safe method in the Management section.	Pests carry harmful bacteria.	When do you check for pests? Do you employ a pest control contractor? Yes No
Check deliveries thoroughly for signs of pests. Do not accept a delivery if it shows signs of pests such as gnawed packaging or insects, e.g. beetles.	Pests could come into your premises in a delivery.	How do you check deliveries?
Keep external areas tidy and free from weeds. Make sure bins for storing foods have close-fitting lids and are easy to clean and clean and disinfect regularly.	Weeds and rubbish can attract pests and provide them with food and shelter.	How often do you check external areas?

TYPE OF PEST		SIGNS OF PEST
Rats and mice		Small footprints in dust, droppings, holes in walls and doors, nests, gnawed goods or packaging, grease or smear marks, urine stains on food packaging
Flies and flying insects e.g. moths		Bodies of insects, live insects, webbing, nests, droning or buzzing, maggots



TYPE OF PEST Cockroaches Eggs and egg cases, moulted 'skins', the insects themselves, droppings Small piles of sand or soil, the insects themselves, flying ants on hot days Birds Feathers, droppings, nests, noise, the birds themselves Beetles and weevils Moving insects, particularly in dry food, small maggots

WHAT TO DO IF THINGS GO WRONG

- If you see signs of a pest infestation, call a pest contractor immediately. Write the contact details for your pest contractor on the Contacts list in the diary.
- If you think any equipment, surfaces or utensils have been touched by pests, they should be washed, disinfected and dried to stop harmful bacteria from spreading.
- If you think food has been touched by pests in any way, throw it away.

HOW TO STOP THIS HAPPENING AGAIN

- Make your pest checks more frequent.
- Maintain high standards of cleanliness and housekeeping to discourage activity.
- Improve staff training on recognising signs of pests and encourage them to report problems immediately.
- If you have persistent problems with pests, consider employing a pest contractor, if you do not have one already.

Write down what went wrong and what you did about it in your diary.



THINK TWICE!

Never let pest control bait/chemicals, including sprays, come into contact with food, packaging, equipment or surfaces, because they are likely to be poisonous to people.

MANAGE IT

- Make sure no food or dirty plates etc. are left when the business is closed these are a source of food for pests.
- Make sure that checks for pests are carried out regularly.
- Put reminders of when to check for pests in your diary.
- If you have a pest contractor, keep a record of their contact details and visits in your diary, as well as any feedback or action points they recommend. Make a note of when you have carried these out.