PEST CONTROL AND CHEMICAL CONTAMINATION



Effective pest control is essential to keep out pests and prevent them from spreading harmful bacteria. It is also very important that you prevent chemicals getting into food.

SAFETY POINT	WHY?
Pests	
Check regularly for signs of pests, for example, in your food cupboards.	Pests can carry harmful bacteria.
Make sure no food or dirty plates are left out at night. And clean up any food on the floor.	These are a source of food for pests.

TYPES OF PESTS

Rats and mice Look out for droppings, gnawed food or packaging.



Cockroaches and ants Look out for the insects themselves.

Look out for insects and maggots.

Flies and other insects



SAFETY POINT	WHY?
Chemicals	
Always read the label and follow the manufacturer's instructions on how to use chemicals.	This is important to make sure that chemicals work effectively.
Never let pest control bait / chemicals, including sprays, come into contact with food, packaging, equipment or worktops.	Chemicals are likely to be poisonous to people.
Store cleaning chemicals (e.g. bleach, detergents) separately from food and make sure they are clearly labelled.	Storing chemicals properly is very important to keep food and children safe.
Keep all cleaning and pest control products out of reach of children.	

WHAT TO DO IF THINGS GO WRONG

- If you see signs of pests, call your local authority or a pest contractor immediately.
- If you think any equipment, worktops or utensils have been touched by pests, wash and then disinfect them thoroughly to stop harmful bacteria from spreading.
- If you think food has been touched by pests in any way, throw it away.
- If there is a risk that pest control or cleaning chemicals may have got into food, throw the food away.

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



Safe method completed: Date:

Signature: