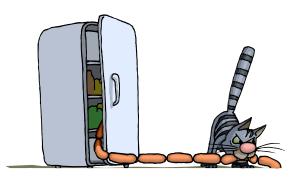


Pest Control

What is a pest?

Pests, also known as vermin, are insects, spiders, rodents, animals and birds, and due to the possibility of contamination, must be prevented from entering or infesting the food premises.



What are the requirements under the Food Safety Standards?

Clause 24 of the Food Safety Standard 3.2.2 states:

"24 Animals and Pests

- 1) A food business must:
 - a) subject to paragraph b), not permit live animals in areas in which food is handled, other than seafood or other fish or shellfish;
 - b) permit an assistance animal only in dining and drinking areas and other areas used by customers;
 - c) take all practicable measures to prevent pests entering the food premises; and
 - d) take all practicable measures to eradicate and prevent the harbourage of pests on the food premises and those parts of vehicles that are used to transport food".

Why is pest control so important?

- Pests can urinate and defecate on food and food surfaces
- Dead pests can fall into food and contaminate food
- Pests carry disease causing pathogens, that may be transferred to food and people
- Animals such as cats, dogs and birds can transfer pests and harmful bacteria into the food area.



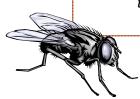
Why should I use a professional pest controller?

Council highly recommends that you routinely use the services of a **professional pest control company**.

A professional pest controller:

- has detailed knowledge of pest behaviour;
- ii) they know what safe chemicals to use within a food premises; and
- iii) they are technically competent to offer suggestions or how to prevent further pest problems.





Common pests

Cockroaches

Cockroaches are known carriers of disease. The German cockroach is the most common cockroach found in commercial kitchens. The German cockroach breeds so rapidly, one egg capsule carried into a food premises may lead to an infestation of 20,000 cockroaches within a year. They will physically contaminate food from their droppings, dead bodies & discarded skin casings.

Rats & Mice

Rats and mice carry obvious health risks from their droppings and constant incontinence. They may directly contaminate food equipment within the premises as well as causing damage to the premises and equipment by gnawing.

Birds

Birds lead to heath nuisances as they may carry bird mites and lice. Droppings also create heath problems as they attract cockroaches and/or may contaminate surfaces.

Flies

Flies contaminate food as they carry bacteria on their hairs and feet. The may directly land on food, food preparation surfaces and/or equipment. Flies regurgitate food, leave their droppings behind and may lay maggots.

Control Methods

Along with routine pest control services by a licensed pest controller, here are some tips food businesses should be following to prevent vermin entry and/or harbourage.

Exclusion Prevent pests entering the premises in the first place

Keep all external doors closed when not in direct use, or provide fly screens

or other suitable vermin proof barriers.

Seal all cracks and crevices where pests may enter or find harbourage

Thorough Remove all food sources likely to attract pests

Cleaning Make sure you are cleaning all areas (especially around the dishwasher, hot

water service, under the sink and behind cooking equipment)

Keep the garbage area clean

Garbage Store all waste within the garbage bin

Area Keep the garbage bin lids closed

Keep all open food covered

Food Keep all food and equipment off the ground (so you can clean underneath &

Storage check for pests)

Minimise the amount of boxes within the area – cockroach eggs a commonly

found in boxes

** Timely Remove unused equipment

Maintenance & In House Inspection

Fix leaking plumbing quickly and reduce sources of moisture

Regularly check for pests and report all findings