

DD/08: Pest control and reporting

1.0 Introduction

- 1.1 Food pests are a direct cause of many statutory closures of food businesses and are a major contributory factor for a large volume of food complaints. Pest infestation features prominently in many prosecutions and is responsible for a significant amount of food surrendered. Food premises with serious infestations present a significant danger to the health of customers and therefore could well be subjected to closure under the Food Safety Act 1990.
- 1.2 Food pests are a source of pathogenic bacteria (harmful) and therefore effective pest control is considered to be a prerequisite to the food safety management system.
- 1.3 The quick and effective reporting of a pest sighting will:
- prevent the spread of disease;
 - prevent wastage of food;
 - prevent damage to equipment and structural aspects of the premises;
 - avoid the loss of business, profit and staff; and
 - assist in compliance with the appropriate legislation.

2.0 Campus & Commercial Services Group

- 2.1 CCSG shall engage the services of a reputable pest control contractor and the businesses in conjunction with the pest control contractor shall ensure at all times that 'suitable' and 'sufficient' numbers of:
- mouse bait stations are appropriately placed in food areas and that they are maintained/checked in-line with the prescribed number of scheduled visits e.g. every 6 weeks;
 - external rodent bait stations are appropriately placed around the immediate perimeter of all food areas and that they are maintained/checked in-line with the prescribed number of scheduled visits e.g. every 6 weeks; and
 - electronic ultra-violet fly-killers are installed, maintained, checked and cleaned on a regular basis within all food premises.

3.0 Pest Control Contractor responsibilities

- 3.1 The nominated pest control contractor in line with the agreed contract specifications shall:
- locate, monitor and replace bait boxes as and when deemed necessary;
 - on arriving on site the technician shall report to the unit manager or other authorised person;
 - undertake routine inspections of all food areas;
 - check and maintain ultra-violet fly-killers as and when deemed necessary;
 - attend to 'call outs' and carry out follow-up visits as and when required;

SECTION 8 - DUE DILIGENCE

- complete a post inspection report after each routine inspection, ultra-violet fly-killer check and or emergency call-out; and
- advise local managers on housekeeping and pest-proofing issues in respective areas.

4.0 Food handlers' responsibilities

- 4.1 To ensure high standards of housekeeping are maintained to reduce the risk of pest infestation.
- 4.2 To clean up spillage, effectively clean behind and underneath equipment, facilitate the correct storage of waste both inside food preparation/bar and external waste areas.
- 4.3 To report with immediate effect any sighting of a food pest to a line-manager.

5.0 Managers' responsibilities

- 5.1 To ensure that members of staff are aware of the importance in the reporting of pest sightings.
- 5.2 To ensure that where doors and windows open directly on to an external environment and where the intention is to leave them open that they are adequately protected against the ingress of pests, for example; fly-screens, plastic curtains.
- 5.3 To ensure appropriate proofing, for example; rubber strips or brushes are affixed where there is potential for pests to gain access under doors, around pipes and similar.
- 5.4 To access any post inspection report and action any recommendations put forward by the pest control contractor during routine inspections, call-outs and/or ultra-violet fly-killer checks.

6.0 Heads of Departments responsibilities

- 6.1 To ensure that the appropriate resources are made readily available to enable compliance with any statutory obligations with respect to pest control and to action any recommendations put forward by the pest control contractor.
- 6.2 To ensure that both managers and food handlers fully understand the importance of the need for effective pest control and timely reporting of any infestation.

7.0 Common food pests

- 7.1 Food pests commonly found in the food industry may well include:
- rodents
 - insects
 - birds
- 7.2 The presence of any animal, insect or bird in a food area must be reported with immediate effect.

Version	Date of issue	Author	Endorsed by
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