



Food Manufacture

Pest Control

Lesson 3

Improve your knowledge in the importance of pest control and how it is managed effectively in food manufacture with this course.





A food factory pest management programme will reduce the risk of a pest infestation.

If pest activity is found onsite immediate action should be taken to make sure raw materials, products and packaging are not contaminated.





**All food factories will
use either a contracted
competent pest
management company
or appropriately
trained staff to
complete regular
inspections and
treatment of the site to
deter and stop any
infestation**



The pest management system will be reviewed once a year and a pest management survey is usually completed for this.





**If a site carries
out its own pest
management
system then it
must
demonstrate six
key points**



Point 1

Staff undertaking the pest management operations are fully trained and have training documents to prove this.





Point 2

The staff undertaking the pest management operations should also meet any legal requirements for training or registration





Point 3

Enough resources are available
should an infestation issue occur





Point 4

Access to specialist technical knowledge should it be needed





Point 5

Following and understanding of any legislation which governs the use of pest control products





Point 6

Pesticides are stored in a lockable facility





Pest management documentation includes six pieces of information

1. Plan of the site detailing the pest control devices
2. Identification of each bait and monitoring devices onsite. This is commonly done by numbering devices
3. Responsibilities of the site management or contractor
4. Pest control product and instructions how to use them effectively. Action to be taken in case of emergencies will also be included
5. Observed pest activity
6. Pest control treatments completed



Revision Activity 3

Name two things a food factory inhouse pest management system must demonstrate?