



Food Manufacture

Pest Control

Lesson 1

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





Learning Objectives

- List the main types of pests in a food factory
- Understand the problems associated with not having an effective pest control system
- Recognise signs of a pest infestation
- Explain how to prevent a pest infestation occurring





Learning Objectives

- Recognise pest control equipment and devices and how they are used
- Describe how a pest management system is used and its documentation requirements
- Explain the benefits of using a pest management company





Learning Objectives

- Describe the key points which should be covered in a pest management system
- Understand the documentation requirements of a pest management system
- Summarise what action should be taken if there is evidence of an infestation or pests present





Food factory owners have a responsibility by law to ensure food is safe to eat. A pest control system will be in place and followed in order to make sure food is kept safe





There are three main groups of pests:

1. Rodents which are rats and mice
2. Insects such as beetles, flies, cockroaches and stored product pests
3. Birds





Pests can be microbiological and physical hazards in food





**There are six
main problems
associated with
not having an
effective pest
control system**



Problem 1

Harmful microorganisms being carried on pests, for example rodents, insects and birds can carry bacteria such as Salmonella and Campylobacter which can cause food poisoning.

This can increase the chance of microbiological cross contamination of the product.





Problem 2

Germs can be carried around a factory by a pests. For example flies can contaminate clean areas by transferring contamination from dirty areas.

This can increase the chance of microbiological cross contamination from dirty areas.





Problem 3

Pests gaining access to a factory could be a source of physical contamination by hair, droppings, urine, feathers, eggs, larvae, nesting material and the pest bodies.





Problem 4

Pests can cause physical damage to packaging, products, equipment and the factory building.

This could cause physical contamination of the product and may cause Health and Safety hazards.





Problem 5

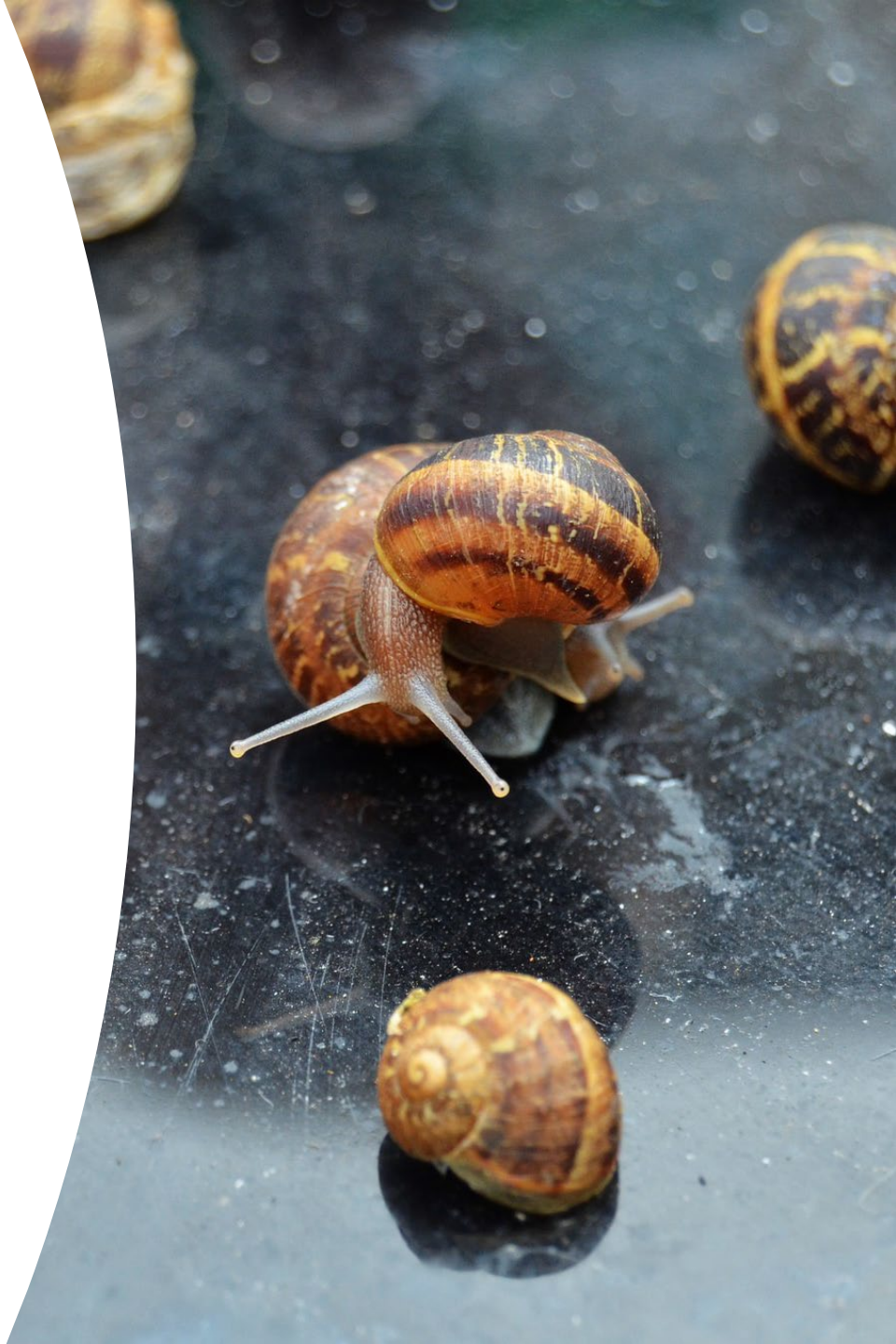
Using and storing insecticides and rodenticides incorrectly could cause accidents and product chemical contamination.





Problem 6

Inadequate maintenance and cleaning causing a persistent pest infestation.





**If there is
warmth,
moisture, shelter
and a source of
food then pests
will thrive and
cause a pest
infestation**





There are several signs that can be seen if there is a pest infestation in a food factory

- The presence of droppings
- The presence of egg cases from cockroaches
- Gnawed holes
- Gnawed food and packaging
- Pest traps bait being taken
- Animal footprints
- Urine stains
- Moulded skins and dead carcasses
- If there is a heavy infestation there will be a musty smell
- The presence of the pest



Staff will be able to recognise any signs of a pest infestation if they are noticed then they will be reported to the appropriate person immediately so the infestation can be dealt with



Revision Activity 1

Name the three main groups of food pests?