



Food Manufacture

# Pest Control

## Lesson 4

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





**Bait stations and other monitoring or control devices will be designed, located and maintained to stop any contamination of the product**

This is done by:

- Using tamper resistant devices
- Securing them in place
- Use of non-spill formulations
- Inspecting them routinely



Any toxic rodent baits will not be used in production or storage areas where there is open product.

The only exception is when an active infestation is being treated.







Any missing bait stations will be recorded and investigated





Any insect-killing devices, pheromone traps and other insect monitoring devices are located and operated appropriately.

An alternative device should be used if there is any danger of an insect being expelled from the device to contaminating product.





There will be preventative measures to stop birds from entering the building or roosting above loading or unloading areas.

Strip curtains are commonly used to prevent any birds entering a factory





**If an infestation or evidence of pest activity has occurred then the affected products or at risk of contamination products must be identified immediately. These products will then be considered as non-conforming products.**



Documented records should be kept of all inspections, pests proofing, hygiene recommendations and any actions which have been completed.







# Revision Activity 4

**What should happen if a bait station goes missing in a food factory?**