

# Safety Moment

We have a legal duty to prevent contamination of food from pests. A pest is any animal, insect or bird that can damage or contaminate food. Common pests include rats, mice, birds, cockroaches, flies and stored product insects, such as weevils, beetles and mites.

Many animals, birds and insect pests carry food poisoning bacteria which can cause illness.

## Pest Control

### Preventing animals and pests from causing contamination of food



Contaminated food



Chewed cables



Droppings



Gnaw marks



Damaged packaging



Grease marks

- 1 Pest control treatment should only be carried out by a specialist contractor. Report any pest activity immediately and arrange for a pest control contractor to attend.
- 2 Floors. Sweep up droppings/clear urine/grease with disposable paper towel before mopping and disinfecting floor.
- 3 Shelvings/surfaces. Remove any debris/contamination. Clean with soapy cloth then disinfect and wipe with disposable paper towel.
- 4 Unprotected crockery/utensils must be washed (cleaned) prior to placing in the dishwasher (disinfection)
- 5 Any food/packaging found to have evidence of pest damage must be disposed of.
- 6 Consult Good Hygiene Practice Guide No.3 on Pest Control to decide whether the unit is fit to trade.  
If in doubt contact your HSE Manager.