

Facts: Pest Control

What Is A Pest?

Pests such as insects, spiders and rodents must be prevented from entering or infesting the food premises due to the possibility of contamination.

What Are the Requirements?

Clause 24 of the Food Safety Standards 3.2.2 states:

- 1) A food business must:
 - a) Subject to paragraph b), not permit live animals in areas in which food is handled other than seafood or other fish or shellfish;
 - b) permit an assistance animal only in dining and drinking areas and other areas used by customers;
 - c) take all practicable measures to prevent pests entering the food premises; and
 - d) take all practicable measures to eradicate and prevent the harbourage of pests on the food premises and those parts of vehicles that are used to transport food.

Why Is Pest Control So Important?

- ← Pests can urinate and defecate on food and food contact surfaces
- ← Dead pests can fall into food and contaminate it
- ← Pests carry disease causing pathogens that may be transferred to food and people
- ← Animals such as cats, dogs and birds can transfer pest and harmful bacteria into the food area

Why Should I Use A Professional Pest Controller?

Council highly recommends that you routinely use the service of a professional pest control company.

A professional pest controller:

1. Has detailed knowledge of pest behaviour;
2. Knows what safe chemicals to use within a food premises, and;
3. Is technically competent to offer suggestions on how to prevent further pest problems.

Common Pests

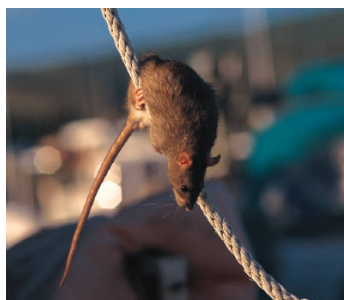
Cockroaches are known carriers of disease. The German cockroach is the most common cockroach found in commercial kitchens. The German cockroach breeds so rapidly, one egg capsule carried into a food premises may lead to an infestation of 20, 000 cockroaches within a year. They will physically contaminate food from their droppings, dead bodies and discarded skin castings.



Birds lead to health nuisances as they may carry bird mites and lice. Droppings also create health problems as they attract cockroaches and/or may contaminate surfaces.

Flies contaminate food as they carry bacteria on their hairs and feet. They may directly land on food, food preparation surfaces and/or equipment. Flies regurgitate food, leave their droppings behind and may lay maggots.

Rats and Mice carry obvious health risks from their droppings and constant incontinence. They may directly contaminate food equipment within the premises as well as causing damage to the premises and equipment by gnawing.



Material safety data sheets 'MSDS' should be available on-site so you know what chemicals have been used and what to do in an emergency.

Control Methods

Along with routine pest control services by a licensed pest controller, here are some tips food businesses should be following to prevent vermin.

Exclusion - prevent pests entering the premises in the first place. Keep all external doors closed when not in direct use, provide fly screens, provide self closing devices so doors automatically shut or other suitable vermin-proof barriers. Seal all cracks and crevices where pests may enter.

Thorough Cleaning - remove all food sources likely to attract pests. Make sure you are cleaning all areas (especially around the dishwasher, hot water service, under the sink and behind cooking equipment).

Clean Garbage Area - keep the garbage area clean. Store all waste within the garbage bins. Keep the bin lids closed.

Correct Food Storage - keep all open food covered. Keep all food and equipment off the ground (so you can clean underneath and check for pests). Minimize the amount of boxes within the area - cockroach eggs are commonly found in boxes.

Timely Maintenance and In House Inspection - remove unused equipment. Fix leaking plumbing quickly and reduce sources of moisture. Regularly check for pests and report all findings.

Pest Control Chemicals

Care should be taken to ensure that any chemicals used do not contaminate food. Chemicals should not be used near exposed food. If food does become contaminated or is likely to have become contaminated with chemicals it must be disposed of. If eating and drinking utensils or food contact surfaces become contaminated during treatment, they will need to be cleaned and sanitised before they are used.

A professional pest controller should know and use safe and appropriate pest control chemicals for a food premises.