PRP/07: PEST CONTROL

Hazards

- 1. **Microbiological**; contamination of food, equipment, utensils and work surfaces with pathogenic bacteria as a result of pest infestation
- 2. **Physical**; contamination of food with foreign objects e.g. hair, faeces, dead bodies etc.
- 3. **Chemical;** arising from application of bait and pesticides

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Food areas free-from pest infestation	Proactive monitoring contract in place	Every 6 weeks		Advise LM on housekeeping and pest-proofing issues (PC) Report sighting of pests to line manager (FH)
Rodent bait boxes located in food rooms	Physical check	Every 6 weeks		Report defective/missing bait boxes to pest-contractor (LM) Replace defective/missing bait boxes (PC)
Ultra-violet fly killers located in food rooms	Physical check	Every 6 weeks		Report defective tubes/dirty units to pest-contractor (FH) Replace tubes/clean units as deemed necessary (PC)
Rodent bait boxes placed around outlet perimeter	Physical check	Every 6 weeks		Replace defective/missing external bait boxes (PC)
Food, equipment and surfaces protected from application of pesticides	Visual check	During process		Pesticides applied outside of normal working hours (PC) Food, equipment and surfaces cleaned prior to use (LM)
Doors and windows leading to external environment closed	Visual checks	Daily		Close doors/windows leading to external environment (FH) Submit request to have all doors/windows pest-proofed (LM)
Absence of rubbish and harbourage	Visual checks	Daily		Remove rubbish and harbourage from food rooms (FH)
Absence of 'open' food	Ad-hoc checks	Daily		Store all open food in 'airtight' containers (FH) Review level of pest control at local-level (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

• Section 8: Due diligence - DD/08: Pest control

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser