

Safe method:

# Pest control and chemical contamination

Effective pest control is essential to keep out pests and prevent them from spreading harmful bacteria. It is also very important that you prevent chemicals getting into food.



## Safety point

### Pests

Check regularly for signs of pests, for example, in your food cupboards.

Make sure no food or dirty plates are left out at night. And clean up any food on the floor.

## Why?

Pests can carry harmful bacteria.

These are a source of food for pests.

## Types of pest

### Rats and mice

Look out for droppings, gnawed food or packaging.



### Cockroaches and ants

Look out for the insects themselves.

### Flies and other insects

Look out for insects and maggots.



## Safety point

### Chemicals

Always read the label and follow the instructions on how to use chemicals.

Never let pest control bait/chemicals, including sprays, come into contact with food, packaging, equipment or worktops.

Store cleaning chemicals (e.g. bleach, detergents) separately from food and make sure they are clearly labelled.

Keep all cleaning and pest control products out of reach of children.

## Why?

This is important to make sure that chemicals work effectively.

Chemicals are likely to be poisonous to people.

Storing chemicals properly is important to keep food and children safe.

## What to do if things go wrong

- If you see signs of pests, call your local authority or a pest contractor immediately.
- If you think any equipment, worktops or utensils have been touched by pests, wash and disinfect them to stop harmful bacteria from spreading.
- If you think food has been touched by pests in any way, throw it away.
- If pest control or cleaning chemicals get into food, throw the food away.

 **Write down what went wrong and what you did about it on your action sheet.** 

Safe method completed: Date: \_\_\_\_\_ Signature: \_\_\_\_\_