

Safe method:

Pest control

Effective pest control is essential to keep pests out of your premises and prevent them from spreading harmful bacteria.



Safety point	Why?	How do you do this?
Check your premises regularly for signs of pests.	Pests carry harmful bacteria.	Checking for signs of pests is one of the checks you should do every day. See the 'Opening and closing checks' safe method in the Management section. One option is to employ a pest control contractor. See the 'Suppliers and contractors' safe method in the Management section.
Check deliveries thoroughly for signs of pests. Do not accept a delivery if it shows signs of pests.	Pests could come into your premises in a delivery.	How do you check deliveries? <input type="text"/>
Ideally, organise your stock room to leave gaps to allow cleaning and pest checks to take place.	If stock is stacked against walls and pushed into corners, without any gaps, this makes it harder to clean effectively and check for pests.	How do you organise your stock room? <input type="text"/>
Keep external areas tidy and free from weeds. Make sure bins have close-fitting lids and are easy to clean.	Weeds and rubbish can attract pests and provide them with food and shelter.	How often do you check external areas? <input type="text"/>

Type of pest		Signs of pests
Rats and mice		Small footprints in dust, droppings, holes in walls and doors, nests, gnawed goods or packaging, grease or smear marks, urine stains on food packaging
Flies and flying insects e.g. moths		Bodies of insects, live insects, webbing, nests, droning or buzzing, maggots

Type of pest

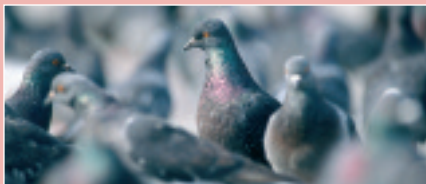
Cockroaches



Ants



Birds



Beetles and weevils



Signs of pests

Eggs and egg cases, moulted 'skins', the insects themselves, droppings

Small piles of sand or soil, the insects themselves, flying ants on hot days

Feathers, droppings, nests, noise, the birds themselves

Moving insects, particularly in dry food, small maggots

What to do if things go wrong

- If you see signs of a pest infestation, call a pest contractor immediately. Write the contact details for your pest contractor on the Contacts list in the diary.
- If you think any equipment or surfaces have been touched by pests, they should be washed, disinfected and dried to stop harmful bacteria from spreading.
- If you think food has been touched by pests in any way, throw it away.

How to stop this happening again

- Make your pest checks more frequent.
- Improve staff training on recognising signs of pests and encourage them to report problems immediately.
- If you have persistent problems with pests, consider employing a pest contractor, if you do not have one already.



Write down what went wrong and what you did about it in your diary.



Think twice!

Never let pest control bait/chemicals, including sprays, come into contact with food, packaging, equipment or surfaces, because they are likely to be poisonous to people.

Manage it

- Make sure that checks for pests are carried out regularly.
- Put reminders of when to check for pests in your diary.
- If you have a pest contractor, keep a record of their contact details and visits in your diary, as well as any feedback or action points they recommend. Make a note of when you have carried these out.