Pest control chart

Hazards - Bacteriological and physical contamination(from pests). Chemical from pesticides

HANDOUT
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ANSWERS

Sources and/or causes of hazards	Controls	Monitoring	Corrective action
Contamination of food and food contact surfaces from pests	Integrated pest management, including effective maintenance, proofing, good housekeeping and control. Food stored in pest proof containers Use of reputable pest control contractor Staff vigilance/reporting/training Store products off floor and away from wall. Don't leave undisturbed for prolonged periods.	Regular audits/inspections Check pest control book Check EFKs/baitboxes Check customer complaints	Segregate/reject/destroy contaminated food Thorough cleaning and disinfecting of contaminated surfaces, especially food and hand contact surfaces Call in, or replace, contractor Issue new procedures/instructions to staff Implement recommendation from pest control contractor Improve, training, instruction, motivation and supervision of staff Replace defective U/V tubes in EFKs
Flies dropped out of EFKs onto food or food contact surfaces	Position of EFKs	Audit/inspection	Reposition EFKs (Destroy contaminated food)
Contamination of food or food contact surfaces with pesticide	Remove food etc. before treatment Clean surfaces after treatment Use reputable contractor	Inspection/observation	Discard/destroy contaminated food Issue new instructions Replace contractor

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