

FOOD SAFETY TOPIC: PEST PREVENTION

Pest Prevention is not just the responsibility of the pest control provider. Food production, pack and storage facilities play an important role in preventing pest entry and identifying potential pest issues or sightings.

- Keep external doors closed and windows and vents screened. This prevents pest entry.
- Dispose of waste in the appropriate bin and remove it regularly to prevent build-up and attracting pests. Keep outside bins and dumpsters covered at all times.
- Both interior and exterior premises must be well maintained (no holes, cracks, or crevices) and free of debris, pooling water, weeds or tall grass, and waste to avoid attracting pests.
- Bait stations, tin cats, fly lights and pheromone traps should never be moved or touched by anyone other than the pest control provider.
- Have a detailed map of where all your devices are located and what type they are.
- Ensure your pest control provider does not store pest control chemicals (i.e., pesticides) on site. If pest control is done internally, ensure any necessary pest control chemicals are properly stored away from production, pack and storage areas. Have safety data sheets on hand. Only those trained and certified as pesticide applicators are allowed to handle and apply pesticides.

- Complete and document pest control inspections and service at an appropriate frequency (i.e., monthly or bi-weekly).
- In addition to rodents, insects, birds and reptiles, pets and wildlife are not permitted where food production, pack and storage activities are conducted.
- Investigate, resolve and document all incidents of pest infestations.

PEST SIGHTINGS

If a pest is seen, the following must be followed:

- Report the sighting to a supervisor, QA and/or management, as they will assist in the following steps:
 - » Isolate the pest away from product and packaging. Pest can be contained using a bag, garbage can, plastic container or other means and removed from the facility.
 - » Inspect the location of the pest sighting for visible signs of droppings.
 - » Clean and sanitize the area to ensure no cross-contamination of product or packaging has occurred.
 - » If product or packaging contamination is likely, segregate, identify the affected materials for disposal and dispose of them.

Pest sightings must be investigated, resolved and documented, including the clean-up and/or disposal, so that Management/Supervisor/QA can follow up with the Pest Control Provider and determine how the pest gained entry so it can be resolved.

Discussion point – Talk about specific pests that are a concern for your operation and how your pest control program controls them. Discuss what your operation is doing well and where you need to focus your efforts to prevent pests from becoming an issue.



FOR MORE INFORMATION, VISIT [PERENNIA.CA/QUALITY-FOOD-SAFETY](https://perennia.ca/quality-food-safety)

Date/Shift Identifier:

Supervisor/Lead Hand (name and initials):

Session Facilitator (if not the same as above) (name and initials):

EMPLOYEES WHO ATTENDED

Name:

Initials:

EMPLOYEE FEEDBACK, QUESTIONS, RECOMMENDATIONS

TALKING POINTS COVERED

(add in any additional aspects or references of material covered that are specific to your operation):

Horizontal lines for writing talking points covered.

Horizontal lines for writing employee feedback, questions, and recommendations.



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