

Pest Management

FACT SHEET

The presence of vermin and insects in or near your premises is bad for business. Insects and vermin carry diseases. They can contaminate your food, make your customers sick, and will drive away customers.

What are the most common pests?

Cockroaches live and hide in sewers and drains. They like dark and moist areas – especially kitchens. Bacteria are carried on their legs, body and in their saliva. Bacteria are then transferred to equipment, utensils and eventually food, causing foodborne illness.

Flies lay their eggs in warm, moist places such as waste food and refuse. In summer temperatures the egg can develop into a maggot, and then an adult fly, in as little as ten days.

A fly eats by regurgitating liquid from its stomach onto the food. The liquid dissolves the solid food and the fly then mops up the liquid with its mouth. This liquid contains bacteria, which are transferred onto food and equipment. The fly also carries bacteria on its feet, hair and faeces.

Rats and mice can cause destruction of food crops, buildings and electrical cables, in addition to transmitting diseases.

Most of the damage they do is physical, such as gnawing. Food can become contaminated by their droppings, urine and hairs. They carry bacteria from soil, waste food and refuse, on their fur and feet, transferring them to uncovered food and surfaces.

How do I control pests?

Pests need the same things we do – shelter, warmth and food. Take away these things and they will soon find somewhere more favourable to live.

- Make it hard for pests to enter your premises by maintaining your building and structures so that there is nowhere for them to hide. e.g. seal any holes in walls, and behind equipment.
- Keep surfaces clean so there is nothing for them to eat.
- Contact a licensed pest control operator to visit on a regular basis.

How do I prevent pests?

- Contact a licensed pest control operator for an assessment of your premises. The operator will recommend a program suited to your needs for controlling pests and recommend a maintenance schedule. Ensure the operator provides you with documentation proving that a pest treatment has been done.
- Check deliveries for pests and droppings, and if any food is found to be contaminated, refuse the delivery and contact the supplier.
- Regularly check the premises for pests by looking in cupboards where food is stored for signs such as droppings, packages with holes in the bottom, and cockroaches behind refrigerators and equipment.
- Undertake a cleaning program (refer to 'Cleaning' fact sheet for details).
- Cover all food with secure lids.
- Repair all holes in walls, floors and ceilings.
- Place screens on doors and windows.
- Remove waste regularly and store away from food operations (refer to 'Waste Management' fact sheet for details).
- Clean waste storage areas regularly and store away from food operations (refer to 'Waste Management' fact sheet for details).

The law

National food safety standards have been developed to reduce foodborne illness and help food businesses produce food that is safe to eat. Copies of the Food Safety Standards can be obtained by contacting the Food Standards Australia New Zealand (FSANZ) on (02) 6271 2222 or from the FSANZ website on www.foodstandards.gov.au.

Council is legally required to enforce these laws. Council can issue a statutory notice if a business operates outside the safety standards, and will collect evidence to prosecute the business if the problem persists.

Keep them out...Starve them out...Throw them out

For further information on this topic, please contact Council.