



Food Safety Conversation No3: Pest Control

What You Need To Know

FS.SC.003.02

Key Learning

Following this conversation, you will be able to effectively identify signs of pest activity in order to quickly report and remedy any pests present and therefore minimise food safety risks and avoid legal action

- ☐ Check food deliveries for signs of pest damage (chewed / split packaging).
- ☐ Do not leave food deliveries outside or unattended always put away into designated food storage immediately following delivery.
- ☐ Check your working area daily for signs of pest activity.
- Recognise the signs of pest activity contaminated food / droppings / gnaw marks on furniture or equipment / chewed packaging.
- ☐ Report any signs of pest to your supervisor immediately.



Area	Signs of Activity	Good Hygiene Practice	Corrective Action
Floor	Look for pests (live or dead), droppings / urine /gnaw marks Particularly look along skirting boards and under equipment	No live / dead pests, droppings/urine/grease marks found on floor	Sweep up droppings / clear urine / grease with disposable paper towe before mopping and disinfecting floor
Shelving & Work Surfaces	Look for pests (live or dead) droppings / urine / gnaw marks Remove items and check behind objects	Shelving cleaned and sanitised prior to daily use	Remove any debris / contamination. Clean with soapy cloth then sanitise and wipe with disposable paper towel
Crockery & Utensils	Remove crockery and utensils form their containers. Look inside for evidence of pests / droppings	Clean crockery/utensils stored in plastic lidded containers overnight	Unprotected crockery/utensils must be washed (cleaned) prior to placing in the dishwasher (disinfection)
Food	Visually check food for signs of gnaw marks, holes in packaging, spilled product on shelving, droppings	No food left out. All ambient food stored in plastic lidded containers overnight	Any food found to have evidence of pest damage must be disposed of
Disposable Packaging	Check that food packaging intact with no droppings / urine / gnaw marks	Food packaging stored in plastic lidded containers to reduce risk of contamination	Any damaged / contaminated packaging must be disposed of

Colleague Validation









HACCP Stages

1. Describe the signs of pest damage you should look for during delivery checks.

- 2. How frequently should you check your work area for signs of pests?
- 3. Describe the typical signs of a pest infestation?
 - How quickly should you report signs of pest activity? 4.

More information can be found within the Good **Hygiene Practice Guide No: 3 Pest Control** and the HSE website

More Information

Receipt Storage

- Preparation Cooking
- Service