

## Pest Control

### Pest Control

Pests in an establishment can contaminate the facility, equipment, utensils or food. They carry bacteria and diseases, which can be distributed through such things as fecal matter and saliva. This in return can be transmitted to employees or food. Preventing the entry of pests into an establishment is the main key in pest control.

Establishments should prevent the entry of pests by: having no entry points, such as openings to the outside or opened windows and doors; avoiding attractions, such as food and water left around the inside and/or outside the facility; and removing areas where pests may hide and find shelter, such as long grass and discarded equipment. This can also be accomplished by establishing a perimeter around the building

Pests include insects, rodents and birds. Cats and dogs are also considered pests in a food processing establishment because they too can pose a threat to the production of safe food.

### Facility Construction

The construction and layout of the facility is an important aspect in preventing the entry of pests. The processing facility should be an appropriate distance from other buildings, such as houses, storage sheds, etc. If they are in close proximity then additional pest control steps may be required.

Processors can obtain advice from a specialist when building a new facility or renovating an existing one.

### Some Daily Practices to Prevent the Entry of Pests

1. Keep doors and unscreened windows closed.
2. Maintain good house keeping practices inside and outside the facility. Keep work and storage areas clean, sanitary and dry.
3. Garbage receptacles should be kept clean and garbage should be removed at regular intervals and when the garbage receptacle is full. Garbage receptacles should contain a lid that is closed when not in use.
4. Personnel should inform pest control service or supervisor if they see any evidence of infestation and if they see any dead rodents, insects or birds in the plant so they can be disposed of properly.
5. Keep food, beverages and other belongings in a locker or designated area.
6. Inspect incoming materials, such as raw product, packaging and ingredients for signs of pest infestation.
7. Pay attention to damaged traps or missing bait stations and report any inconsistencies to the supervisor or pest control service

### Control of Pest

When dealing with pest infestations the treatment with chemical, physical or biological agents should be performed without posing a threat to the safety of the food.

Operators can contract an outside source to aid in the prevention and elimination of pest infestations in their establishments. The source you wish to utilize should be experienced in pest control practices and applications and should take measures to ensure the safety of the food is not compromised.

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Facilities who wish not to utilize a professional pest control service should ensure that one or more employees are trained in the basic knowledge of pests, pest control solutions and regulations regarding the use of chemicals and pest control devices.

### **Additional Information**

The Canadian Food Inspection Agency (CFIA) provides a current list of materials and non-food chemicals which have been found by the CFIA to be acceptable for use in establishments operating under the authority of the Agency. The "Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products" can be found on the CFIA website ([www.inspection.gc.ca](http://www.inspection.gc.ca)).

### **References/Resources:**

Marriott, N. G. 1994. *Principles of Food Sanitation, Third Edition*. Chaplan and Hall. New York, NY.

J. J. Keller & Associates, Inc. 2004. *Employee Food Safety Handbook, 3rd Edition*. Neenah, Wisconsin

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