

PEST CONTROL

Why Control?

Pests can carry harmful bacteria and germs which can contaminate surfaces, equipment and food. Pests are noticed by your customers resulting in complaints and at worst food poisoning!

Pests can damage food and property, reduce profits and cause customer loss. Pest activity may result in fines and even closure of businesses.



Pest Control Contracts

Good housekeeping, high standards of cleanliness and maintenance go a long way to preventing pests.



Pest Control Contracts

Having a contract is not an absolute requirement, but food shop operators **MUST** take all practicable measures to:

- prevent pests entering premises &
- eradicate and prevent pest harbourage



A contract can help to fulfill this obligation and provide you with important evidence.

Pest controllers should be a member of a recognised pest control association.

Check contractor's references to verify their knowledge, experience and expertise. If appropriate, check previous clients.

Remember the lowest quote and a one off treatment is unlikely to provide sustained pest prevention.



Good prevention includes:

- High standards of routine cleaning and disinfection throughout the premises
- Storing food and other goods above floor level.
- Cleaning up spillages immediately
- Storing open foods in air tight pest proof containers.
- Carrying out maintenance and repairs promptly.



- Filling voids, holes and other places of potential harbourage.
- Physical barriers to stop pests entering premises.
- Regular visual checks for signs of pests and damage.
- Removing dead insects, eggs, and pest droppings.

FOOD SHOPS

provide an ideal

place for pests

offering food,

warmth, shelter and

moisture.

Common Pests:

- Rodents – rats and mice
- Insects such as cockroaches, flies, ants
- Birds- mainly feral pigeons

Common Issues:

- Poor housekeeping
- Failure to detect pests early
- Use of inadequate treatment programme

MORE INFORMATION

Environmental Health Unit
Health & Building Dept
Phone 9265 9220

HEALTHBUILDINGINFO

@cityofsydney.nsw.gov.au

What should a contract include?



The contract should cover common pests and not be limited for example to cockroaches only.

You should keep records on the premises including contract paperwork and treatment details.

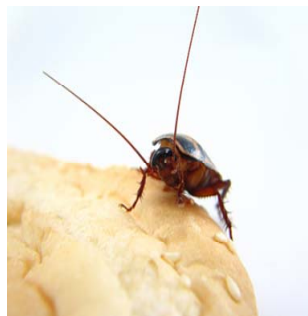
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Written contracts should detail:

- the specific treatment
- preventative actions designed for YOUR shop,
- the frequency of inspections,
- the pests covered and
- the period of the contract.
- Planned/programmed inspections.



The contractor should provide you with:

1. A plan of the premises- showing baiting and detection points and areas of specific risk
2. If treating for cockroaches, at what stage these were identified / treated.
3. A record of visits and recommendation for you to follow between visits.

Top Tips

- Maintain clean premises (keep a staff cleaning schedule)
- Keep food off floors (including in cool rooms).
- Store dry goods such as open bags of sugar, flour etc, in food grade / vermin proof containers.
- Seal cracks, holes in walls, floors, ceilings.



- Provide flyscreens to doors and/or windows.
- Discard unused items (e.g. tables & chairs, cardboard boxes etc). Ensure that garbage bins do not overfill and are kept closed at all times.



- Do not use cardboard to line work benches & floors (if necessary, use non-stick mats as an alternative to cardboard).
- Consider pest-proofing measures e.g. fence for pigeon-proofing.