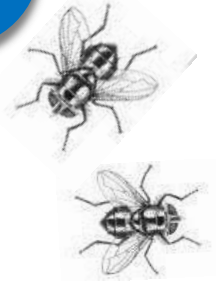


PEST CONTROL



WHAT ARE PEST

Cockroaches, flies, ants



Mice, rats, bats, gecko lizards



Birds including hens and fighting cocks

Dogs, cats, pigs, (unauthorized people)



NO PEST IN FOOD PREPARATION AREA

All pests can transmit bacteria and viruses

Flies and cockroaches may transmit *Salmonella*, *Staphylococcus*, *C. perfringens*, *C. botulinum*, *Shigella*..

Rodents are sources for *salmonella* and parasites...

Birds can spread a variety of bacteria, *Salmonella*, *Listeria* and others.

Your customers dislike insects in the food they buy

A consumer finding an insect in your product will probably go for another restaurant next time



PEST CONTROL MEASURES

Prevent pests from entering the food preparation area

- Remove shelters and other attracting sources such as waste and feeds in and outside the building.
- Provide screens for open windows and doors.
- Maintain good housekeeping and inspect for infestations regularly.
- No domestic animals near production and never in the production area.

PEST CONTROL MEASURES

Get rid of pests

Keep rodent traps at strategic places

Insect traps catch flies moths and mosquitoes in the production area.

Use insecticides to control infestations, but only when no production is ongoing.



PEST CONTROL MEASURES

Raw materials



Can be infested on arrival

Check your raw materials on delivery

Can attract pests when not properly stored

Check periodically

PEST CONTROL MEASURES

- ◆ **Control measures involving chemical, physical and biological agents to eradicate infestation should be done under supervision of knowledgeable personnel**
- ◆ **Should be continuous application through effective sanitation and use of chemicals**

THANK YOU



1locos region

Food Safety Team