



Pests and Vermin Management

Introduction

The company operates a Pests and Vermin Management System, which is maintained as part of the prerequisite programmes in order to meet the requirements of the Food Safety Quality Management System and ensure the safety of produce.

Procedure

The company operates a proactive system for the prevention of contamination of produce by pests and ensures there are effective controls and processes in place to minimise pest activity. This includes ensuring an integrated pest management system is effectively implemented. This procedure is used in conjunction with written Prerequisites and HACCP plans to ensure adequate pest control. The hazards associated with pests are the contamination of produce by bacteria from pests and their droppings and also unwanted contamination of produce with pests' bodies, eggs, hairs or droppings. At the facility design stage measures are taken to reduce the risk of contamination by aiming to restrict the access of pests on site.

Materials, packaging, equipment and produce are stored so as to minimise the risk of infestation. Where stored produce pests are considered a risk, appropriate measures are included in the control programme. All incoming materials are inspected for pest infestation. Equipment handling materials vulnerable to infestation is identified and scheduled inspection undertaken. All buildings are required to be adequately proofed as described in QM 7.2 Product Handling & Storage Areas and Equipment. Waste is managed as per procedures QM 7.9 Waste Disposal to prevent the accumulation of debris and waste on site to prevent the attraction of pests. Based risk of contamination access of animals on site is controlled.

The company employs a Pest Control Association registered pest control contractor to implement a pest control programme and maintain the site free from pest contamination.

The contract agreement defines:

- company and contractor key contact personnel

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Revision 1 21st December 2015

Owned by: Operations Manager

Authorised By: Managing Director





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- a pest management plan describing the contracted service
- term of the contract
- equipment and material storage specifications
- a complete inventory of pesticides (must be approved by the regulatory authority for use in a food facility) including data sheets detailing the safe use and application of baits and other materials such as insecticide sprays or fumigants
- emergency call out procedures
- records to be maintained
- requirement to notify facility of any changes in service or materials used
- authorised service personnel including evidence of competency by exam from a recognized organization or regulatory authority
- a site map with the identification, location, number and type of bait stations set

The contracted service provides:

- monthly site visits and inspections including service records describing current levels of pest activity and recommendations for taking corrective actions.
- inspections including the periphery and internal and external buildings
- the provision of a plan/diagram of the site showing the location of all pest control monitoring and prevention measures
- flying insect controls including fly killing units
- emergency 24 hour call-out service
- quarterly biologist inspection reports, visit and trend reports with recommendations
- a current copy of the certificate of insurance that specifies the liability coverage
- spill control materials and procedures
- Material Safety Data Sheet information to ensure proper usage of pesticide chemicals.

Both the contract and service agreement information are held in the Pest Control File which is managed by the Operations Manager who has overall responsibility for pest control on site.