CITY OF VINCENT

PEST CONTROL

FOR FOOD BUSINESSES

It is the responsibility of the proprietor of a food business to take any action necessary to ensure their premises is free from vermin.

This includes rodents (rats and mice), insects (flies and cockroaches) and spiders. Setting up a contract with a reputable pest control operator to inspect and treat the food premises is good practice, however you may choose to carry out your own pest control but you must ensure that it is effective.

Rodent Control

Rodents carry a number of diseases in their droppings, on their fur and in their urine which may contaminate food making it dangerous to eat. They can enter food premises in several ways e.g. gaps in walls and around pipes, under external doors and through roof tiles etc. Once inside the premises, rodents will eat food debris laying around. It is therefore important to prevent rodents entering the premises and ensuring food debris does not build up under and behind equipment and fixtures.

Signs of infestation:

- Rodent droppings on the floor, shelving and other surfaces especially where food is stored.
- Greasy rub marks on vertical surfaces from continual contact with dirty, greasy rodent fur.
- Squeaking, gnawing or movement sounds in walls, cupboards, ceilings etc.
- Nests made from rags, paper, cardboard, straw and other materials.
- Gnawing damage to materials including wood, soft metals, soap, cables, conduits and food containers.

Do's:

1. Keep food preparation and storage areas free from food debris.
2. Store all food in sealed containers, at least 150mm off the floor and 75mm away from the wall.
3. Seal all gaps in walls, floors, ceilings, and around pipes to prevent entry.
4. Dispose of rubbish promptly in tightly sealed bins and maintain clean alfresco areas.
5. Regularly check for rodent activity, using approved baits or traps where necessary.

Cockroach Control

Cockroaches pose a significant health risk as they carry various diseases and contaminate food and surfaces. The most common species found in food businesses is the German cockroach (Blattella germanica).

The German cockroach eats almost anything and stays close to food and water sources. They can survive longer on just water as opposed to just food, so reducing access to water is essential in controlling cockroach populations. Ensure you fix any leaks and sweating pipes, provide ventilation to moist areas, mop up spillages and do not leave washing up soaking overnight.

Signs of infestation

- Cockroaches are nocturnal so they are active at night or when it is dark. If these roaches are seen during the day it is usually because their hiding places are overcrowded due to a large population.
- Signs of infestation may include a smell, small spindle shaped droppings (similar to mouse droppings, but smaller) and dead cockroach bodies.

Do's

1. Inspect and identify nesting sites using a flashlight.
2. Regularly vacuum hidden areas to remove cockroaches and their eggs.
3. Seal any holes, cracks, or crevices to eliminate hiding spots.
4. Keep the premises free from clutter, such as boxes and unused containers.
5. Place and replace baits where cockroach activity is detected and seek professional treatment for infestations.

Fly Control

Flies pose a hygiene risk and should be prevented from entering food premises.

Do's:

1. Keep doors and windows closed or fitted with fly screens or strips.
2. Use air curtains if necessary in high-risk areas.
3. Install and maintain electronic fly zappers away from food preparation areas.
4. Clean fly zappers regularly and replace tubes when necessary.
5. Avoid using fly sprays near food or food contact surfaces.

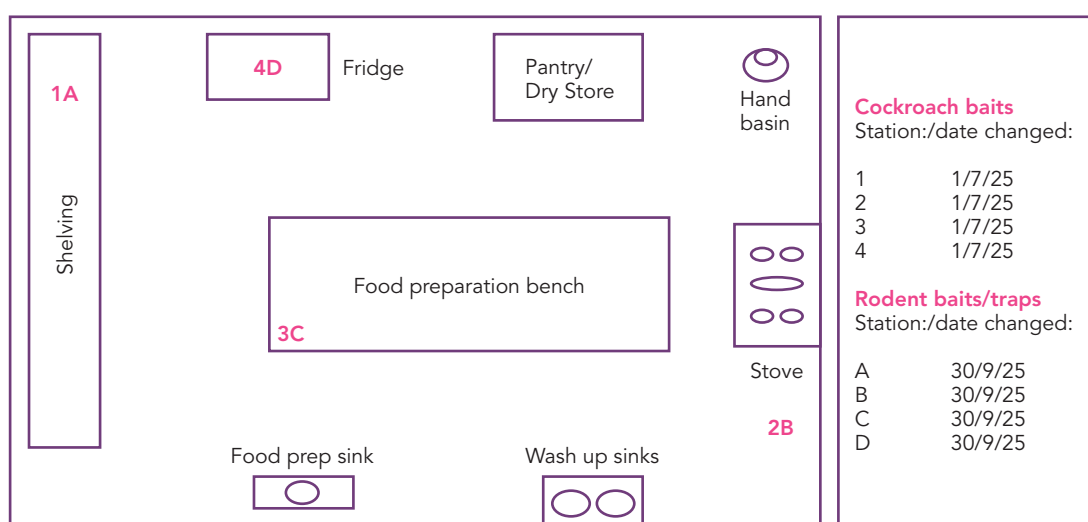# Pest Control for Food Businesses Check List

Use this checklist to assist you with implementing an effective pest control program. The items in the checklist should be carried out in conjunction with your routine cleaning and maintenance programs.

Tick each item as you complete them and be sure to fill out the Pest Control Record on the following page. Sketch your floor plan and mark the locations where you have placed cockroach and rodent bait and the dates that you changed them. See the example diagram and table below

PEST CONTROL CHECKLIST	Done
1. Sweep up all food debris in the food preparation and food storage areas	☐
2. Ensure all food products are covered and stored in sealed tight containers	☐
3. Seal gaps and holes throughout the premises	☐
4. Remove any accumulated cardboard boxes or redundant equipment	☐
5. Seal any gaps under the external doors	☐
6. Cover and seal rubbish bins tightly and remove rubbish from premises	☐
7. Yards and alfresco areas are clean and free from food debris	☐
8. Use only poisons and chemicals approved for use in food establishments	☐
9. Lay baits and/or traps and check them regularly. Sketch a site plan to show where rodent and cockroach bait stations are placed. See Pest Control Record attached	☐
10. Carry out a monthly check of the food premises to check for any signs of rodent and cockroach activity e.g. droppings, gnawed food packaging and live or dead rodents and cockroaches	☐
11. Locate nesting sites e.g. look for any droppings	☐
12. Vacuum and sweep regularly especially in out of the way areas	☐
13. Repair holes in flyscreens on windows and doors	☐
14. Maintain the food preparation and storage area and a clean state	☐
15. Remove any dead pests from the food premises	☐

Example:
Floor Plan showing location of cockroach and rodent baits in food premises and the dates the baits are changed.

Cockroach baits
Station:/date changed:

1	1/7/25
2	1/7/25
3	1/7/25
4	1/7/25

Rodent baits/traps
Station:/date changed:

A	30/9/25
B	30/9/25
C	30/9/25
D	30/9/25

Pest Control Record

Name of business: _____

Cockroach Bait Stations – Record the date the baits are changed

LOCATION	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE
1													
2													
3													
4													
5													

Rodent Bait Stations/Traps – Record the date the baits are checked/changed

LOCATION	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE	DATE
A													
B													
C													
D													
E													

Floor Plan: