

Pests: What To Do

- Seek immediate assistance from a pest control contractor.
- Consider if you need to close to ensure there is no risk to customers.
- Check food packets for any signs of damage. Dispose of any food that has been contaminated by pests or is likely to have been contaminated by pests.
- Clean **and** disinfect all areas (including work surfaces, shelving, equipment, utensils, food containers, cutlery and crockery) before beginning food preparation, using the 2-stage cleaning method below:

2-Stage Cleaning and Disinfection

1. General cleaning to remove the visible dirt, food particles and debris using either hot soapy water and a detergent or sanitiser spray.
2. Disinfection by spraying the disinfectant or sanitiser (marked with British Standard BS EN 1276:1997 or BS EN 13697:2001) onto the surface for the required contact time (as specified on the manufacturer's instructions) and removal (if required) with a clean, disposable paper towel.

- Cover all equipment and food cans left out (which could be accessed by pests) in cling film or place in lidded containers, and store as high as possible overnight. Check the film/container lids for signs of damage before food preparation takes place the next day. If damage to the cling film is noted, all equipment must be cleaned **and** disinfected before use.
- Transfer all soft food packets to hard plastic containers where possible and store as high as possible overnight.
- Ensure the premises is kept clean overnight, including surfaces, floors, bins and outside refuse areas and drains. No food debris should be left out overnight.
- In the event that you have a rat infestation, ensure that all potential water sources are removed, e.g. fix leaking pipes, dripping taps and mop up puddles of water on the floor quickly.
- You must inspect the premises thoroughly with a torch for signs of activity every day. Clear any droppings etc. away and monitor the area to try and identify if the problem was recent/ongoing and make a record of your checks and corrective actions. Share this information with your pest control contractor.
- After floor cleaning, check that any bait boxes are correctly positioned (against the wall) each night to ensure an effective treatment.

- Ensure all staff are aware of the signs to look for and to report problems as a matter of priority. Refer to Safer Food Better Business Pack - https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack-pest-control_0.pdf



- Proof and block any access points including any loose/missing drain grills, any holes, or gaps under doors or around pipes going through external walls. Be aware that if a ball point pen can fit through a hole, so can a mouse. Rats can fit through a hole the size of an adult thumb.
- Consider if you need to clear out disused equipment or fit better lighting to permit more thorough pest checking.
- These additional controls should continue until your pest contractor has advised that the pest problem has been resolved. This will generally be when the business has had two weeks clear of any noted pest activity.
- Call the Food Safety Team for advice 01273 294440.