# **PEST CONTROL**

A strong and effective pest management program needs to proactively prevent, quickly detect, and safely eliminate pests such as cockroaches, rodents and flies and to protect the safety and suitability of food.

Neglecting your pest and sanitation issues might not only spoil your products, but ruin your most valuable asset — your good name. A food business must have a well-maintained and documented pest control program in place regardless of whether it is implemented by the plant or a third-party contractor.

The program must effectively control and eliminate pest infestation in both the internal and external areas of the facility. In addition, the program must ensure that pest control materials are handled safely, strictly controlled, and do not cause cross-contamination.

At minimum a documented pest control program should include:

## **Responsible Individuals**

- The person assigned overall responsibility for pest control and recordkeeping should be identified.
- Where applicable, the name of the pest control company or the name of the person contracted for the pest control program; including copies of the technicians and operator's licences.

#### **Training**

- Training ensures that employees have the skills they need for an effective pest control program.
- Educating employees involved in pest control activities ensures that control methods and strategies are implemented and monitored correctly, resulting in a successful program.
- It is important to record any training activities including person performing the training, date of training, content of training and signature of employee who received the training.

## **Activities to be Performed**

#### Pest control procedures

The activities performed to control each type of pest. The
written procedures should be detailed and include frequency
of action. The procedures should include methods for proper
handling and application of pest control chemicals as well as
methods to prevent or minimize cross-contamination of food
and/or food contact surfaces.

#### **Inspection and Monitoring Procedures**

• These procedures detail the type and frequency of inspection carried out to verify the effectiveness of the program. These routine inspections should focus on areas where pests are most likely to appear – receiving docks, storage areas, employee break rooms, sites of recent ingredient spills, – and identify any potential entry points, food and water sources, or harborage zones that might encourage pest problems.

## **Map of Trap Locations**

- Keep an updated layout of the facility including type and location of pest control devices.
- Pest control devices can include mechanical traps, light traps, pheromone traps, bait stations.

## **Chemicals Required**

- A list of the chemicals used, including the location where they are to be applied and the method and frequency of application.
- Pesticides to be used are registered with the Pest Management Regulatory Agency under the Pest Control Products Act and Regulations and have been issued a PCP Registration Number.
- Chemical treatment of equipment, premises or ingredients to control pests is conducted in a manner to ensure that the maximum residue limit of the Food and Drugs Act and Regulations is not exceeded (e.g. the number of fumigation treatments per lot is limited).
- Poisonous rodenticides are not used in food processing or storage areas.
- Pesticides are used in accordance with the label instructions.
- Copies of pesticide labels, technical data sheets and MSDS.

#### **Corrective Measures**

- These are written action steps in the plan that will be performed if there is a deviation from the pest control program. Often, they may include increasing control procedures, retraining of employees, cleaning up the area.
- Strong communication of the issues and cooperation in addressing deficiencies is vital to ensuring a successful and effective program.

## **Documentation Requirements**

- Treatment records These should contain the details of each performed treatment, ensuring they're accurate and up to date, and include both inspection dates and the locations of treatments performed.
- Pest sightings and pest activity logs These logs should contain the exact dates, times and locations of pest sightings, as well as the type of pest.
- Records must be made on the day of the activities and kept or at least one year.

For more information, resources, or help with your program please contact:

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