



Fact Sheet 5

Pest Management

The Law

The national Food Standards Code is designed with food safety in mind. It aims to reduce the frequency for food borne illness and associated economic losses that occur in Australia.

All licensable food business must take all reasonable measure to both prevent pest from entering their premises and managing or eradicating them when they are identified.

Under Section 39 of the *Food Act 2006*, all food businesses must comply with the Food Standards Code.

For example, if a food business is found with a pest infestation and they are not doing anything about it; under the *Food Act 2006* a Council Environmental Health Officer will issue an on-the-spot infringement notice.

In some cases the closure of a food business is enforced, when an immediate risk to public safety is identified, and it remains closed until it is deemed safe by the Environmental Health Officer to re-open.

Our Region

The Western Downs region is your typical Queensland region that is home to large, farming and agricultural communities. As such there is generally a food (crops & grain silos) and shelter available all year round to sustain a wild population of vermin.

It is important to be aware that our region has the ability to produce plague numbers of vermin, so it's vital that all food business

undertake the routine control measures listed below.

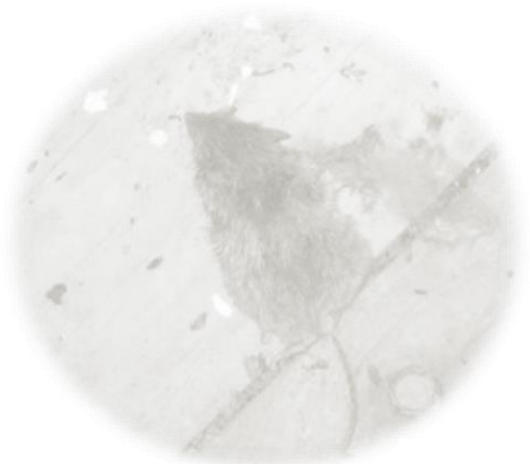
As it's not whether or not a vermin plague will occur again but rather a matter of time.

Common pests to look out for

Vermin

Vermin (rats & mice) can transmit disease through their search for food, water and shelter. Physical damage from gnawing can affect food packaging and electrical cabling.

Food, equipment and food surfaces can become contaminated by the rats & mice droppings, urine and hairs. Vermin can transmit bacteria from soil, waste food and refuse, onto surfaces or any open foods when feeding.



For further information, contact Council:

Customer Service

1300 COUNCIL
www.wdrc.qld.gov.au





Cockroaches

Cockroaches live and hide in dark, wet environments like under equipment or damaged flooring in kitchens, floor drains, built up leaf litter and stormwater/sewage systems.

Bacteria are carried on their legs, body and in their saliva. The bacteria is then easily spread all surfaces they walk on in a food business, such as equipment, utensils and eventually food, causing foodborne illness.



Flies

Flies lay their eggs in warm, moist places such as waste food and garbage bins. During summer, the eggs can develop into a maggot, and then an adult fly, in ten days.

A fly eats by regurgitating liquid from its stomach onto the food. This liquid dissolves the solid food and the fly then sucks up the slurry into its mouth.

Bacteria that cause illness and infection are transferred from the fly to foods and other surfaces through the liquid as well as its legs, feet, hair and faeces.

Additional resources

The Code of Practice for Pest Management in the Food Industry is a great resource for business operators and staff.

<https://www.aepma.com.au/Codes-of-Practice>

Control Measures

Pests need the same things we do – shelter, warmth, a water source and food. If you remove one or all of these, vermin will soon move on.

- Implement a pest management plan.
- Make it hard for pests to enter by maintaining your building and structures. e.g. seal any holes in walls, add vermin strips on external door.
- Keep surfaces clean so there are no food or water sources for pest to access.
- Contact a licensed pest control operator to visit on a regular basis.
- Check deliveries for evidence of pests and droppings, refuse the delivery if it's found to be contaminated and contact the supplier.
- Regularly check the premises for evidence of pest activity. Check under equipment, in dry storage areas, looking for droppings or chewed product; also be mindful of any musty odours.
- Have a cleaning program & use it.
- Store all food in food grade containers; with tight fitting lids.
- Ensure all insect screens are in good order.
- Remove wastes daily from the food premises and store waste in a designated receptacle, such as a lidded skip bin or council wheelie bins.
- Ensure waste receptacles, cardboard recycling and surrounding waste areas are kept in a relatively clean and uncluttered condition.

For further information, contact Council:

Customer Service

1300 COUNCIL
www.wdrc.qld.gov.au