# Purpose

1.1 To describe the pest prevention procedure that is used to prevent infestation of pests and guidelines to maintain hygienic conditions in all areas of the dairy.

# Scope

2.1 Pests pose a major threat to the safety and suitability of food. Pest infestations can occur where there are breeding sites and a supply of food.

2.2 Good hygiene practices should be employed in order to avoid creating an environment conducive to pests.

2.3 Good sanitation, inspection of incoming materials and good monitoring can minimize the likelihood of infestation and thereby limit the need for pesticides.

2.4 This document encompasses the following requirements to ensure proper pest prevention:

2.4.1 External Pest Prevention

2.4.2 Internal Pest Prevention

2.4.3 General

2.4.4 Building and Equipment Requirements

2.4.5 Pest Prevention Equipment

2.4.6 Pest Prevention Chemicals and Residue

2.4.7 Inspections

2.4.9 Training

2.4.9 Verification

# Responsibility

3.1 [Name of Personal Responsible]

# Pest Prevention

## 4.1 Officer (On Site)

4.1.1 [Name of Pest Prevention On Site Officer]

## 4.2 Pest Prevention Company

## (Registered with the Department of Agriculture, Forestry and Fisheries)

4.2.1 [Name of Pest Prevention Company]

## 4.3 Manager

4.3.1 To assist in effective pest prevention management at the plant, in addition to implementing the necessary actions, should the presence of pests/pest activity be observed.

4.3.2 The QA manager shall perform inspections together with the pest prevention officer and shall also conduct internal pest prevention inspections.

4.3.3 The person responsible for pest prevention on site shall also verify the effectiveness of the pest prevention program.

# Definitions

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| **Pest** | Any animal capable of contaminating food directly or indirectly. |

# Instructions and Guidelines

## 6.1 External Pest Prevention

61.1 Managementshall appoint an External Pest Prevention Service Provider and clearly specify on the contract all the pests that shall be controlled.

6.1.2 The service provider must comply with the following:

6.1.2.1 A reputable contractor (yearly registration with the Department of Agriculture) shall be used and a copy of the most recent registration kept on record.

6.1.2.2 A yearly program (plan) for pest control will be available.

6.1.2.3 The service provider will dedicate a registered pest prevention officer to conduct monthly inspections on the manufacturing unit.

6.1.2.4 A site drawing indicating bait stations (mapped and numbered) must be available. All bait stations are to be numbered and clearly marked.

6.1.2.5 The pest prevention officer shall write a service report, requiring signature by the site pest controller and manufacturing unit manager after each service.

6.1.2.6 The unit manager shall be responsible for overseeing the implementing of corrective actions for all non-conformances raised, and the site pest controller shall ensure that the corrective actions are implemented and a follow up inspection conducted.

6.1.2.7 Rodent bait shall be replaced at least on a 3 monthly basis, and/or whenever activity is observed.

## 6.2 Internal Pest Prevention

**6.2.1 General**

6.2.1.1 Raw material deliveries shall be inspected forthe presence of infestation.

6.2.1.2 Potential food sources shall be stored in pest proof containers and or stacked above the ground and away from the walls.

6.2.1.3 Birds shall be excluded from all production and storage areas, and adequate steps shall be taken to ensure that this exclusion is enforced.

**6.2.2 Building and Equipment Requirements**

6.2.2.1 Fixed plant equipment on floors shall be mounted 0,3m from the ground and 0,5m from the walls.

6.2.2.1 All air-intake points and windows that open shall at least be filled with a fly screen.

6.2.2.1 External doors shall be rodent-proof (gaps not 4mm) and shall either be fitted with self-closers.

6.2.2.1 Plastic curtains or air curtains may be used as an alternative to second doors to minimize the access of pests to the factory.

6.2.2.1 Walls, floors and roofs will be properly maintained and constructed of material that is durable, impervious, smooth, cleanable, and free from cracks, holes to preclude the establishment of sites for harbourage.

6.2.2.1 Reasonable access under, inside and around plant and equipment shall be provided for servicing and cleaning. Plant and equipment may be mounted directly on walls or floors, provided they are adequately sealed to preclude the establishment of sites for the breeding and harbourage of insects, rodents or birds.

6.2.2.1 Openings for conveyors, services, vents, etc. shall be smooth and sealed to preclude the establishment of sites for harbourage.

6.2.2.1 Engineering materials, other useful materials and equipment shall be stored so as not to provide sites for the harbourage or breeding of microorganisms, insects, rodents or birds.

6.2.2.1 Facilities for the storage of waste shall be designed to preclude the entry and harbourage of pests.

6.2.2.1 Buildings shall be kept in good repair and condition, so as not to provide access to pests or create harbourage place for pests. The factory grounds shall be protected and maintained, so as to avoid the establishment of breeding sites for insects, rodents or birds.

## 6.3 Pest Prevention Equipment

6.3.1 Insect electrocutes shall be placed in all processing areas where food is exposed, ideally not more than 2,4m from the floors in a draught free area. They shall not be installed over areas where food could be exposed. They shall be placed away from natural light and shall be fitted with a catch tray, which shall be cleaned at appropriate defined intervals. The ultraviolet tubes shall be left on permanently. Records shall be kept of replacement of ultraviolet tubes.

6.3.2 Two bait stations mounted outside each door at a level that will prevent water entering it.

6.3.3 Open and or loose bait stations shall not be used in processing areas.

6.3.4 Bait (blocks) must be replaced every 3 months and a register kept as record.

6.3.5 All containers used in the manufacturing area for fumigation will be clearly marked and be identifiable.

##  6.4 Pest Prevention Chemicals and Residue

6.4.1 Pesticides shall be applied in accordance with the provisions of SANS 10133 and material safety data sheets will be available.

6.4.2 Approved pesticides and rodenticides shall only be used if other preventative measurements are not effectively. Before pesticides are applied, care shall be taken to safeguard all food equipment and utensils against contamination.

6.4.3 After application, contaminated equipment utensils shall be cleaned thoroughly to remove any residue before being re-used.

6.4.4 Bait insecticide or rodenticides which are used shall not look similar to the (raw material) final product and the container used. Also the same packaging is not to be used.

## 6.5 Inspections

6.5.1 A person on site must be nominated and appointed as the overall site pest prevention officer. He/she will be required to conduct the inspections together with the contractor.

6.5.2 Internal pest control inspections will be conducted weekly by the site pest prevention officer and shall on a monthly basis compile a pest control report and trend analysis for submission to the manufacturing unit manager.

6.5.3 Records must be kept stating the area, bait station, percentage of activity, what kind of activity, actions taken.

6.5.4 In the event of any pests/pest activity being sighted, the pest prevention officer will be notified immediately and requested to do an inspection, thereafter implementing corrective actions as agreed on in the pest control contract.

## 6.6 Training

6.6.1 All staff will be encouraged through training, to report any pests/pest activity sighted within the processing area to either the site pest prevention officer or as part of their food safety training.

## 6.7 Verification

6.7.1 The effectiveness of pest prevention will be monitored by the site pest prevention officer by means of:

6.7.1.1 Inspection Reports

6.7.1.1 Non-Conformance Reports

6.7.1.1 Trend Analyses

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| --- | --- | --- |
| **Executive Manager: [Name]** | **Date** | **Signature** |
|  | DD-MM-YYYY |  |