

Newsletter 7 /2012

PEST CONTROL AS IN FOOD SAFETY REGULATIONS

General Hygienic & Sanitary practices to be followed by petty FBOs
Schedule Part 1(see Regulation 2.1.1(2))



5 - The floor and skirted walls shall be washed as per requirement with an effective disinfectant and the premises shall be kept free from all insects. No spraying shall be done during the conduct of business, but instead fly swats/flaps should be used to kill spray flies getting into the premises. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free



General Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License: (Part – II See 2.1.1.4)

1. Location and surroundings

1.1contaminating food areas that are prone to infestation of pests....

2 Layout and design of food establishment premises

2.4 Adequate control measures should be in place to prevent insects and rodents from entering into processing areas from drains

2.5 Windows, doors & all other openings to outside environment shall be well screened with wire-mesh or insect proof screen as applicable to protect the premise from fly and other insects / pests / animals & the doors be fitted with automatic closing springs. The mesh or the screen should be of such type which can be easily removed for cleaning.

9 SANITATION AND MAINTENANCE OF ESTABLISHMENT PREMISES

9.2 Pest Control Systems

9.2.1 Food establishment, including equipment and building shall be kept in good repair to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access shall be kept in sealed condition or fitted with mesh / grills / claddings or any other suitable means as required and animals, birds and pets shall not be allowed to enter into the food establishment areas/ premises

9.2.2 Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.



9.2.3 Pest infestations shall be dealt with immediately and without adversely affecting the food safety or suitability. Treatment with permissible chemical, physical or biological agents, within the appropriate limits, shall be carried out without posing a threat to the safety or suitability of food. Records of pesticides / insecticides used along with dates and frequency shall be maintained.

Part –III (See Regulations 2.1.2(1)(5))

Specific Hygienic and Sanitary practices to be followed by Food Business Operators Engaged in manufacture, processing, storing and selling of Meat and Meat products

6. Pest Control

6.1 There should be an effective and continuous programme for the control of insects, birds, rodents or other vermin. Meat processing unit and surrounding areas should be regularly examined for evidence of infestation.

6.2 Should pests gain entrance to the meat processing unit or surrounding areas, eradication measures should be instituted. Control measures involving treatment with physical or chemical or biological agents should only be undertaken by or under direct supervision of personnel who have a thorough understanding of the potential hazards to health resulting from the use of these agents, including those which may arise from residues retained in the product. Such measures should be carried out in accordance with the recommendation of the official agency having jurisdiction and with the full knowledge of its inspector

6.3 Pesticides should only be employed if other precautionary methods cannot be used effectively. Only pesticides approved for use in the meat processing unit by competent Authority should be used and the greatest care should be exercised to prevent any contamination of the meat equipment or utensils. Before pesticides are applied all meat should be removed from the room and all equipment and utensils should be thoroughly washed prior to being used again.

6.4 Handling and Storage of Hazardous substances –

Pesticides or other substance which may represent a hazard should be labelled with a warning about their toxicity and use. Except as required for purpose of hygiene such substance which may contaminate meat packing material and ingredients should be handled and stored in apart of the meat processing unit which is not used for preparation, processing, handling, packing or storage of meat. They should be handled and dispensed only by authorised and properly trained personnel. Extreme care should be taken to avoid contamination of meat. However, materials employed in the construction and maintenance of an establishment may be used at any time with the approval of Food Safety Officer.

8.5 (b) Sanitary and Hygiene requirements of retail meat shop



7. Pest Control

7.01 The meat shop should have an effective and continuous programme for control of insects, rodents or other vermin within the premises. The surrounding area of the shop should also be free from insects, birds, rodents and other vermin.

7.02 The pest control measures adopted by the owner of shop should be kept as a record in the premises to be shown to any officer of the concerned Panchayats / Municipalities responsible for local administration/Corporation at the time of inspection.

7.03 Chlorinated hydrocarbons, organo-phosphorus compounds and synthetic pyrethroids, rodenticides etc should neither be used as pesticide nor shall be stored at the meat shop.

7.04 No live animals or birds should be allowed inside or adjacent to the meat shops

PEST CONTROL CHECKLIST :

1.Infrastructure

- * **Screens** are put in the open windows or doors
- * **Insects Electrocuting Device(IED)** is provided in the premise for elimination of insects



- * IED is placed atleast 1.5 m away from any food handling area
- * Low wall mounted type IEDs are used in the food establishment
- * **Air screens/curtains** are provided between clean and unclean areas

2. Maintenance and cleaning

- * Any holes or crevices at ceilings, on walls and floors or sealed by cement or metal plates
- * Threshold clearance of doors are lowered to not more than 6mm with metal kicking plates or rubber sheets
- * In case of pest infestations , only permitted insecticides within permissible limits are used avoiding food contamination



- * Any contaminated equipments / utensils and food contact surfaces should be thoroughly washed, cleaned and sanitised
- * Any food that has been contaminated by pest control chemicals is disposed off safely so that it is not consumed by anyone accidentally
- * Rodenticides or insecticides are not applied while food preparation or production is taking place
- * All food products are kept covered while applying rodenticides or insecticides
- * Remains of pests / insects are removed promptly

Pest Control Points in a nutshell :

- Integrated Pest Management Policy (IPM- Preference to Non Chemical methods – Using Fly Catching machines, Netting etc and finally Chemical methods)
- Proper building maintenance – Sanitation & Hygiene, closing pest entry points, cracks and crevices to avoid conducive environment for pests to build up
- Only Approved Pesticides should be used
- Effective and continuous Pest Control Service by a trained service provider
- Documentation to the requirements of Food Safety law

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