

# Cockroaches in food premises

## Why do cockroaches in a food premises matter?

Cockroaches spread serious foodborne infections including food poisoning organisms.

## What are the signs of an infestation?

Visual sighting of cockroaches (dead or alive) and their egg cases

Droppings

Smell

## How can they get into my premises?

In food packaging

Delivery containers and bags

Through the drainage system

## What is meant by effective pest control?

In short eradication of the pests and removal of risk to customers or consumers.

Effective pest control involves:

R- Recognition of pests and infestation

A- Appreciation of risk to customers, consumers, staff, property and stock

P- Prescribing the correct treatment

I – Implementation of correct treatment

D – Determination to complete course of treatment and to ensure an infestation does not happen again.

## What is the correct treatment?

The most effective form of pest control is:

GOOD HOUSEKEEPING (70%):

Keeping premises (including fixtures and fittings) clean and free from refuse or food debris.

REPAIR (20%): Repairing drainage systems, blocking up holes where cables or pipes enter a room, replacing damaged tiles or plaster, repairing dripping pipes or taps

USE OF CHEMICALS (10%): Insecticides to kill the cockroaches

## What can I do to reduce the risk?

- Check your suppliers' pest control records
- Block up any holes
- Replaced damaged fabric (tiles, plaster, wood, etc)
- Ensure the drainage systems are in a good state of repair
- Adopt a clean as you go policy

- Do not leave food lying around
- Put food waste and other refuse in bins with lids
- Repair any leaking pipes or taps
- Train and instruct staff to recognise signs and action to take on seeing cockroaches
- Employ a reputable pest control company.

### **What will Aabacus do?**

After a survey to identify the nature and extent of the infestation it is likely that poison bait will be laid or an insecticidal spray used. You must not touch or move these when you are cleaning. All parts of the premises should be accessible to the contractor. Skirting boards, fridges, and other equipment may have to be moved or removed to lay bait.

### **How long will control take?**

This depends on the extent of the infestation. Keep housekeeping standards high and train staff to be vigilant. Maintain the pest control contract as a preventative measure.

### **What will the EHO or food premises inspector expect to see?**

If an officer from the Council's Food Safety Team has identified an infestation you should act quickly to control it as soon as possible. Infestations are a serious matter. You may have to close your premises to ensure that effective treatment can be carried out. The officer may put down cockroach traps with a pheromone inside them. Do not touch these unless told to do so by an officer of the Council. Once you have employed a pest control contractor the Council officers will expect to see a pest control logbook completed by the contractor. You should act on the housekeeping notes in the logbook. The officer will expect to hear from you when your contractor is satisfied that the treatment has worked.

### **Are there any tasks I have to perform before opening for business?**

- Use a sanitiser on all surfaces that come in contact with food or hands.
- Wash all cutlery, glasses and catering utensils. A dishwasher is best for this task.
- Clean and sanitise all catering equipment.
- Train your staff and instruct them on what action to take on seeing a cockroach. Remind them that good personal hygiene is essential.
- As a closing check throw away all open food and food debris.
- If in doubt get contact the local authority for advice.