

## ENVIRONMENTAL HEALTH FACT SHEET

No. 207

### ***FOOD SAFETY - PEST CONTROL***

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Animals and pests can carry pathogenic organisms that can contaminate food. Pests enter food premises on food and packaging material and through doors and other openings.

# fact sheet

How do I control pests?

- Take all practicable measures to prevent pests entering the food premises by insect proofing doors and windows, sealing all cracks and crevices in the floors, walls and ceilings, and by removing excess food packaging before it enters the premises.
- Implement a pest control program.
- Do not allow animals into the storage and preparation areas.
- Seal all gaps between benches, shelving and cupboards with an approved sealant.
- Keep food scraps stored in waste bins with close fitting lids.
- If fly spray is used, ensure all foods are covered adequately.

What are the signs of pest activity?

- Droppings.
- Smear marks.
- Gnaw marks.

Where do I look for pest activity?

- Behind fridges.
- Behind microwaves.
- Electric motors.
- Cappuccino machines.
- Under benches/sink.
- Storage areas.
- Other dark places in the kitchen.

For more information contact your local Environmental Health Office.

Contact details can be found at

[http://www.health.nt.gov.au/Environmental\\_Health/Contact\\_us/index.aspx](http://www.health.nt.gov.au/Environmental_Health/Contact_us/index.aspx)