

# PEST CONTROL\*

Measure	Sign Off			Action
	Yes	No	N/A	
<b>Mandatory</b>				
Is my food premises constructed in such a manner that pests can be excluded ie: no holes in walls, openings screened, etc?				
Is my food stored in sealed containers, rubbish placed in a suitable waste receptacle with a lid and removed from the premise each day and my premises cleaned thoroughly at the end of each day to ensure there is no food source available for pests?				
Do I use a licensed pest control operator to treat for pests?				
If I have an insect zapper is it placed away from where food is prepared?				
<b>Advisory</b>				
Do I have records regarding the treatment program that is undertaken on my premises?				
If I am using rodent baits are they wax blocks or pellets**?				
Do I have a map showing the location of my bait stations?				
Do I use lockable plastic boxes for bait stations and not cardboard boxes or open containers**?				
Do I use monitoring stations to monitor pest activity?				
Are monitoring stations and bait stations checked on a regular basis with follow up treatment taken if required?				
Do my staff know the procedure to follow should they sight a pest or pest droppings?				
Is a licenced pest controller the only method I use for treating pests in my food preparation area ie: I don't use roach bombs?				
Do I remove cardboard boxes from my food premises as soon as possible to minimise the transference and harbourage of cockroaches?				
			Date:	Checked By:

\*\* *It is recommended that wax blocks or pellets of bait are used in a lockable plastic container. Wax or pellet bait is recommended as granule bait can be transferred around a food preparation or storage area on the fur of rodents. A plastic box is also recommended as the box can be left in one spot and not moved increasing the likelihood of it being used by rodents. The bait also remains undamaged from water. It is recommended that the bait box is locked so the bait cannot be accessed by staff or customers. The purpose of this is to minimise the risk of contamination to food by the chemicals used in these products.*

The answer to all of the above mandatory items should be **YES**, otherwise you are in breach of the requirements of the *Food Safety Standards 2001*. Please take all required action to rectify the breach/es as soon as possible.

If you would like to discuss any of the above issues or would like any assistance with the above items, please contact Fraser Coast Regional Council, Environmental Health & Regulation on 1800 881 400 or 4197 4244.

\* *Please be advised that to reach a platinum rating on your Eat Safe Fraser Coast inspections, both the mandatory and advisory items should be completed. This checklist is a guide only and is not definitive in it's requirements on pest control.*

**DISCLAIMER**

Use of checklists to assist proprietors in achieving compliance with the *Food Safety Standards* is recommended. However Fraser Coast Regional Council disclaims all responsibility and all liability howsoever arising from any reliance on the same.

All users should make their own enquiries as to their compliance or otherwise with legal requirements particular to their workplace. Use of these checklists is not a substitute (in part or in whole) for achieving compliance.



**Regulatory Services**

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