New Criteria to Provide Best Practices of Pest Management in Food Plants

STILLWATER, Okla. – The National Pest Management Association has developed a set of criteria to outline minimum operational standards for pest control agencies servicing food plants.

These standard procedures comply with good manufacturing practices and ensure consistent service for the food service industry, said Jason Young, quality management specialist at the Food & Agricultural Products Center on the campus of Oklahoma State University.

“The development of these standard operating procedures came as the result of requests from food manufacturers, third party auditors and pest management firms,” Young said. “Until now the food industry relied on university extension materials, third party audit criteria, and food safety and sanitation auditors as resources to develop pest control programs.”

These new operational standards require the pest management companies intending to service a food processing facility to create a safety plan and document the training of all employees that will be working in those food plants.

All employees also must display proper photo identification and comply with the food facility’s clothing and sanitation requirements.

“It’s a win-win situation,” Young said. “Pest management agencies know what is expected of them, and food processing facilities get quality service. These proactive steps taken by the association have the ability to be economically advantageous to processing plants around the nation.”

The criteria require service providers to inspect food-processing facilities and discuss with plant management the history of rodent problems.

Problem areas such as dumpsters, open doors, dock areas and clutter or debris should be identified, and the amount of rodent activity should be classified. This categorization determines how often the exterior of the premises must be treated, and treatment may include the use of devices or scare tactics.

The interior of the facility must be monitored weekly to ensure pest control. Areas such as pallet storage, incoming raw materials, finished goods storage and...
offices should be inspected so the source of pest entry can be determined and treatment may begin.

Pest control may include space treatment, fumigation, bait stations or insect light traps, as well as wire net or other devices for bird control.

Records of all rodent sightings and subsequent actions taken must be recorded electronically. These records should include date, time, location, pest type, action taken and employee name. These records and the pest control plan must be reviewed annually.

A pest-sighting log should be maintained in the plant office as well. A reassessment of vulnerable areas, previous audits and product flow must be completed.

A copy of the Environmental Protection Agency material safety data sheets and product labels must be maintained within the plant at all times, and all pesticides must be stored off site.

For more information, the National Pest Management Association has provided a model Pest Management Inspection Report for its members at www.npmapest-world.org/TechSupport/PMSFP.asp.

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