
Overview

This standard is about the skills and understanding required to process an action required to monitor pest control measures used within food or drink operations, and taking action if indications of pests are identified.

You must be able to inspect pest control measures on a periodic basis and implement suitable action when breaches are identified.

This standard is for you if you work in food and drink operations or animal feed operations and your job requires you to monitor pest control operations.

Performance criteria

You must be able to:

Monitor pest control measures

1. identify the location of pest control measures

2.

assess the immediate condition of the pest control measures

3. inform staff when control measures may require maintenance or replacement

4.

monitor the production process to check that working practices do not provide opportunities for pests

Respond to identified pest infestations

5. inform staff in immediate work area that a food hazard has been identified in accordance with organisational requirements

6.

isolate machinery and potentially hazardous food items in accordance with organisational requirements

7. check contaminated foods are put into quarantine in accordance with organisational requirements

8.

complete relevant records relating to actions taken in accordance with organisational requirements

Knowledge and understanding

You need to know and understand:

1. the range of pests that may present a food safety risk
2. the methods that can be used to reduce the risk of pest infestation and contamination
3. the control methods implemented within the organisation
4. the organisational procedures in place to install, maintain and replace pest control measures
5. how frequently control measures should be monitored and maintained
6. the signs that may indicate that a pest infestation is present
7. the immediate action that should be taken to protect food if an infestation is identified
8. how to dispose of infested food or ingredients in accordance with organisational procedures
9. how production areas can be isolated to check cross contamination is avoided
10. who should be informed of identified pest contamination
11. the records that should be completed in response to identifying pest contamination

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Implement measures to control pests in food and drink operations



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