

## CONSULENZA E ASSISTENZA TECNICA AL SERVIZIO DELL'INTEGRATED PEST MANAGEMENT

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# CODEX ALIMENTARIUS - GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969) REV. 2022

### 11.2 Pest control systems

#### 11.2.1 **General**

Pests (e.g. birds, rodents, insects, etc.) pose a major threat to the safety and suitability of food. Pest infestations can occur where there are breeding sites and a supply of food. GHPs should be employed to avoid creating an environment conducive to pests. Good building design, layout, maintenance, and location, along with cleaning, inspection of incoming materials and effective monitoring, can minimize the likelihood of infestation and thereby limit the need for pesticides.

#### 11.2.2 Prevention

Establishments should be kept in good repair and condition to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access should be covered. Roll up doors should close tightly against the floor. Wire mesh screens, for example on open windows, doors, and ventilators, will reduce the problem of pest entry. Animals should, wherever possible, be excluded from the grounds of food-processing establishments.

#### 11.2.3 Harbourage and infestation

The availability of food and water encourages pest harbourage and infestation. Potential food sources should be stored in pest-proof containers and/or stacked above the ground and preferably away from walls. Areas both inside and outside food premises should be kept clean and free of waste. Where appropriate, refuse should be stored in covered, pest-proof containers. Any potential harbourage, such as old and unused equipment, should be removed. Landscaping surrounding a food establishment should be designed to minimize attracting and harbouring pests.

## 11.2.4 Monitoring and detection

Establishments and surrounding areas should be regularly examined for evidence of infestation. Detectors and traps (e.g. insect light traps, bait stations) should be designed and located so as to prevent potential contamination of raw materials, products or facilities. Even if monitoring and detection are outsourced, FBOs should review monitoring reports and, if necessary, ensure they or their designated pest control operators take corrective action (e.g. eradication of pests, elimination of harbourage sites or invasion routes).

## 11.2.5 Control of pest infestation

Pest infestations should be addressed immediately by a qualified person or company and appropriate corrective action taken. Treatment with chemical, physical, or biological agents should be carried out without posing a threat to the safety or suitability of food. The cause of infestation should be identified, and corrective action taken to prevent a problem from reoccurring. Records should be kept of infestation, monitoring and eradication.