

COURSE CONTENT OVERVIEW

Pest Control



This Pest Control training course is designed to help those working in food manufacturing premises understand how to prevent pests in their workplace. The course helps learners to identify common pests, recognise the risks that pests pose to public health and food safety, and take action to prevent pests from becoming a problem on the premises.

Module One: Introduction to Pest Control

This module highlights the risks that pests pose to food businesses and explains what is expected of food manufacturing premises by the British Retail Consortium (BRC) and UK legislation.

- What is a pest?
- What impact can pests have on a business?
- BRC Standards
- The Pests Act 1954
- The Wildlife and Countryside Act 1981
- Food industry legislation

Module Two: Your Responsibilities in Pest Control

This module explains more about how you can work to prevent pests from becoming a problem in your premises, including the importance of good housekeeping and effective reporting procedures.

- Avoid, block, detect, respond, recover
- Good housekeeping
- What to do if you see a pest
- Do's and don'ts of pest control

Module Three: Insects and Mites

This module outlines the different types of insect pests, explains the risks that they present, and details the actions that can be taken to prevent insects from infesting food manufacturing premises.

- Types of mites
- Identifying mite infestations
- How to control mite infestations
- Types of insects
- Insect metamorphosis
- Stored product insects
- Identifying insect infestations
- How to control insect infestations
- Cockroaches
- Identifying cockroach infestations
- How to control cockroach infestations
- Food hygiene

Module Four: Rodents

This module explains the different types of rodents that may be found on food manufacturing premises, how to recognise them, and what can be done to deny rodents access.

- Types of rodents
- Access
- Identifying rodent infestations
- How to control rodent infestations
- What to do if you identify rodents
- Food hygiene

Module Five: Animals and Birds

This module looks at how you can prevent animals from causing problems in your workplace and how to deter birds from roosting or nesting on your premises.

- Types of animal pests
- Identifying animal pests
- How to control animal pests
- Types of bird pests
- Canada geese
- Identifying bird pests
- How to control bird pests
- Methods for preventing bird infestations
- Food hygiene

Aims of the training

By the end of this course, you will:

- Know the legal requirements around controlling pests.
- Understand what a pest is, what the most common pests are, and why pest control is vital to ensuring good hygiene standards.
- Be aware of the consequences of a pest infestation, as well as what signs to look out for.
- Understand what control actions can be used to reduce the risk of an infestation.