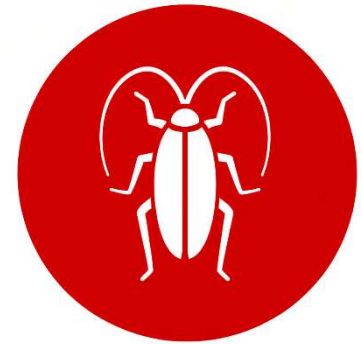




SAFE METHOD:


MANAGING AN ACTIVE COCKROACH INFESTATION



Cockroaches spread harmful pathogens (germs) as they move about your premises leaving them on food, food surfaces, food containers and food packaging. Whilst you have an active cockroach infestation in your food premises, you **MUST** implement these more stringent hygiene procedures.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Appoint a Pest Control Contractor.</p> <p>We recommend appointing a contractor from the British Pest Contractors Association (https://bpca.org.uk/find)</p> <p>The contract should include immediate treatment, such as spraying an insecticide and/or placing of gel baits to reduce the cockroach numbers. It is likely to take at least two months to eradicate the infestation. Regular Pest Control visits should be undertaken whilst the infestation is active. The placement of monitors, such as sticky boards, is essential to understand extent of the infestation.</p> <p>Then you should include monthly or bi-monthly monitoring visits to ensure the infestation does not return; speak to your contractor about the best option.</p>	<p>The pest controller can survey the premises to find where the infestation is located.</p> <p>The pest controller can conduct appropriate treatment to monitor and control any infestation.</p>	<p>Have you appointed a pest control contractor Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>What is the name of the company you use?</p> <div style="border: 1px solid gray; height: 100px; width: 100%;"></div>
<p>Ensure all foods are stored in pest proof containers (with secure lids).</p> <p>This can be plastic or metal storage containers, or in the fridge or freezer.</p> 	<p>To prevent cockroaches from spreading disease onto the foods.</p>	<p>Do you ensure all foods are tidied away and stored securely stored at the end of service? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Other:</p> <div style="border: 1px solid gray; height: 100px; width: 100%;"></div>

<p>Ensure all food handling equipment, packaging and tools used for food is stored in pest proof containers (with secure lids).</p> <p>This will include cutlery, paper packaging, plates, spatulas, knives, rolling pins, cups, glasses, takeaway boxes and lids etc.</p>  <p>Ensure that you operate a clean as you go system whilst working. If food crumbs are dropped or liquids spilt, clean them up straight away.</p> <p>Regularly sweep the floors and if necessary, mop up spills. Do not wait until the end of the night.</p>	<p>To prevent cockroaches from spreading disease onto the foods.</p> <p>To prevent a build-up of food debris which can provide a food source for cockroaches.</p>	<p>Do you store all food handling equipment and packaging securely at the end of the night?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Do you operate a clean as you go system?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <div style="border: 1px solid black; height: 60px; width: 100%; background-color: #cccccc;"></div>
<p>Ensure that all food surfaces and the floors are thoroughly cleaned every night, more rigorously than usual.</p> <p>Ensure you wash the food surfaces with hot soapy water, then spray with sanitizers, leave to air dry.</p> <p>Empty all rubbish bins that may attract pests, after you have closed. Ensure it is placed firmly in the external bins.</p> <p>Empty all mop buckets of dirty water.</p>	<p>To ensure there are no food & drink sources left in the premises at the end of food production (when you close).</p>	<p>Do you thoroughly clean all food surfaces and the floor surfaces at the end of food production & ensure all bins are emptied?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Where do you record this cleaning:</p> <div style="border: 1px solid black; height: 60px; width: 100%; background-color: #cccccc;"></div>
<p>Undertake opening checks of the premises looking for signs of cockroach activity:</p> <p>Check around dry food looking for dropping and dead cockroaches or cockroach body parts. If the food is contaminated throw it away.</p>	<p>Because cockroaches may carry pathogens which can make people ill</p>	<p>Do you inspect daily for sign of cockroach damage/activity to all foods?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

 <p><i>Dead cockroaches and cockroach droppings</i></p> <p>Droppings;</p> <p>Clean up any droppings found. Wash the area thoroughly with hot soapy water and then disinfect the area.</p>	<p>Because they may carry pathogens which can make people ill</p>	<p>Do you inspect daily for sign of cockroach droppings?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p><i>Where do you record the inspection and any actions undertaken?</i></p> <div style="border: 1px solid black; height: 60px; width: 100%; background-color: #cccccc;"></div>
<p>Before you open thoroughly clean all food surfaces, using a two stage clean:</p> <p>1. Clean: Using either hot, soapy water or a cleaning product (such as a sanitiser), remove visible dirt, grease and debris from surfaces/ equipment and wipe off or rinse.</p> <p>2. Disinfect: Following the manufacturer's instructions, apply a disinfectant (such as a BSEN 1276 sanitiser) all over the surfaces/equipment and leave on for the required contact time.</p> <p>This will include all food surfaces, the till, touch points such as door handles and light switches, and food equipment such as mixers (especially the bowls) and dough rollers)</p>	<p>Cockroaches may have walked across the food surfaces when you were closed, spreading pathogens.</p>	<p>Do you clean and disinfect in two stages before opening?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Where do you record this daily pre-opening clean?</p> <div style="border: 1px solid black; height: 60px; width: 100%; background-color: #cccccc;"></div>
<p>Make sure all staff who work with food wash their hands properly before handling or preparing food or handling food equipment.</p>	<p>This is to prevent any pathogens spreading from surfaces staff have touched into the food.</p>	<p>Have you reminded staff to wash their hands regularly?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

INFECTIONS KNOWN TO BE CARRIED BY COCKROACHES

Salmonella

Salmonella infection (salmonellosis) is a common bacterial illness that primarily affects the intestines. Salmonella bacteria typically live in the intestines of infected animals and humans and are shed through faeces. Humans become infected most often through contaminated water or food. People who are most likely to suffer severe symptoms are young children, pregnant women, people with an underlying health condition (e.g. cancer, diabetes, liver and kidney disease) and older people.

E Coli (0157)

Escherichia coli O157, sometimes called STEC (Shiga toxin-producing Escherichia coli), is a bacterial infection. It can cause severe stomach pain, bloody diarrhoea and kidney failure and even death. E Coli bacteria typically live in the intestines of infected animals (Cockroaches) and humans and are shed through faeces. Humans become infected most often through contaminated water or food. People who are most likely to suffer severe symptoms are young children, pregnant women, people with an underlying health condition (e.g. cancer, diabetes, liver and kidney disease) and older people.

Staphylococcus

Staphylococcus aureus grow with or without the presence of oxygen, are salt tolerant and can grow in salty foods like ham. They produce a toxin which causes food poisoning. They can be spread by cockroaches and food handlers. Although the bacteria will be destroyed at normal cooking temperatures, the toxin produced is heat resistant and is not destroyed by cooking.

Parasitic infections

Roundworms, Tapeworms, Toxoplasma and Cryptosporidium are just a few parasitic infections that have been found to have been spread by cockroaches.

Safe method completed: Date:..... Signature:

This Safe Method is only businesses that have an active cockroach infestation. Once your pest control contractor has informed you that you no longer have an active cockroach infestation, you can stop using this safe method – Managing and Active Cockroach infestation -and the Daily Diary Checks for Cockroaches and revert to your standard procedures.

Other considerations:

Close your Business

Consider if your business should remain open. If you have just discovered the infestation, it may be prudent to close whilst you and your pest control contractor assess the risks and put in place suitable control measures and reduce the infestation, especially if it is considered significant.

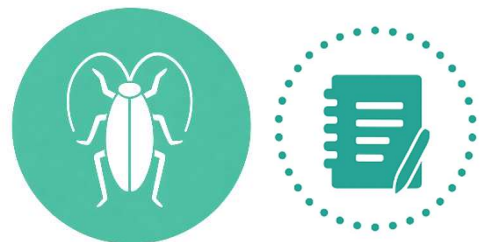
If you have no control measures in place and a Food Inspector visits your premises it is likely you will face formal sanctions, which may include closure & prosecution.

Contact your local Environmental Health Team

Consider contacting your local Environmental Health Team for advice.
Lancaster City Council: 01524 582935 or environmentalhealth@lancaster.gov.uk

**This guidance has been produced to help Food Business Operators consider the main hazards associated with a cockroach infestation. It is up to the Food Business Operator to identify all hazards and implement suitable control measures in their business.*

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**DAILY DIARY CHECKS FOR
COCKROACH INFESTATIONS**
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Week Commencing.....

Monday	Tuesday
<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Closing Checks: Are all foods are tidied away and stored securely stored Yes <input type="checkbox"/> No <input type="checkbox"/> Have all food surfaces and floor surfaces been thoroughly cleaned? Yes <input type="checkbox"/> No <input type="checkbox"/> Have bins/mop buckets been emptied? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	<p>Closing Checks: Are all foods are tidied away and stored securely stored Yes <input type="checkbox"/> No <input type="checkbox"/> Have all food surfaces and floor surfaces been thoroughly cleaned? Yes <input type="checkbox"/> No <input type="checkbox"/> Have bins/mop buckets been emptied? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/> Notes:</p>	<p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/> Notes:</p>
Wednesday	Thursday
<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
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<p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/> Notes:</p>	<p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/> Notes:</p>
Friday	Saturday
<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/> Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Closing Checks: Are all foods are tidied away and stored securely stored Yes <input type="checkbox"/> No <input type="checkbox"/> Have all food surfaces and floor surfaces been thoroughly cleaned? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	<p>Closing Checks: Are all foods are tidied away and stored securely stored Yes <input type="checkbox"/> No <input type="checkbox"/> Have all food surfaces and floor surfaces been thoroughly cleaned? Yes <input type="checkbox"/> No <input type="checkbox"/></p>

<p>Have bins/mop buckets been emptied? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <hr/> <p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Notes:</p>	<p>Have bins/mop buckets been emptied? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <hr/> <p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Notes:</p>
Sunday	
<p>Opening checks: Cockroach bodies/droppings found? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Pre-opening cleaning undertaken? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <hr/> <p>Closing Checks: Are all foods are tidied away and stored securely stored Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Have all food surfaces and floor surfaces been thoroughly cleaned? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Have bins/mop buckets been emptied? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <hr/> <p>Did the Pest Contractor visit today? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Notes:</p>	