Food Businesses: An integrated pest management approach

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Outline

- Setting the scene: the statistics & scenario’s
- What is the problem?
- What did we do about it?
- What is Integrated Pest Management?
- Research & development
Coffs Harbour Statistics
2015/16 year

85 Food businesses were found to have no practical pest exclusion measures in place

25 Food businesses were found to have no practical measures to eradicate and prevent the harbourage of pests

54 Food businesses were identified as having pest issues
  Of the 54 businesses, 6 were found to have critical pest infestations
A total of 19 Improvement Notices were served
- 14 were related to pest infestations

There were 9 premises with numerous PIN’s for serious non-compliance
- 5 of these were issued PIN’s for serious pest issues

Voluntary Closures
NSW Statistics

Number of PIN’s for pests in food businesses:

- 289 - 2013/14 year
- 254 - 2014/15 year
- 208 - 2015/16 year

(NSW Food Authority)
Common Scenarios

- “I live on the Mid North Coast!” “It’s normal to have pests in my food business.”
- No integrated pest management
- Lack of communication between pest controller & food business operator
- Inappropriate use of chemicals, pesticides & rodenticides
The aim of the presentation was to provide awareness of the local issues found by Council and to promote Integrated Pest Management in food businesses.

- Gained valuable feedback from the pest industry.
- A project came to life.
What is Integrated Pest Management (IPM)

1. Exclusion of Pests
2. Elimination or reduction of harbourage areas used by pests
3. Elimination or reduction of food
4. Use of pesticides, baits or traps
The aim of the presentation was to:

- promote awareness of the food business operators legal obligations under the Food Act
- to educate on and promote Integrated Pest Management
- what expectations are required of the food business operator
- what to expect from their licensed pest controller
- feedback from the retail food industry
Researching Pest Industry Requirements

- Pest Control Licenses
- Australian Environmental Pest Managers Association (AEPMA)
- PestCert Accreditation
- Code of Practice for Pest Management in the Food Industry in Australia & New Zealand (2009)
Researching Food Industry
IPM Information

- Pest Control in Food Businesses Fact Sheet (NSW Food Authority)

- Pest Management Handbook for Food Service Business Operators (AEPMA)

- No IPM checklist available for food businesses.
Developing the IPM Self-Assessment Checklist

- Stock and storage
- Exclusion
- Building maintenance and sealing harbourage areas
- Regular and thorough cleaning
- Removing pest food and water
- Waste management
- Regular monitoring for pests and activity
- What to do if pests are identified?
- What to expect from your pest controller?
IPM focus service delivery for food premises inspections

- Education during routine business inspections
- Not just a checklist
- Focus articles in Councils newsletters promoting the Self-Assessment Checklist and each newsletter will focus on one particular area of IPM each issue.
Information sessions for the pest control industry in the Coffs Harbour local area

The aim of the information sessions will be to:

- Provide food industry specific pest application advice
- Discuss local scenarios and issues
- IPM role for food business and pest controller
- Close the communication gap
- Encourage good working partnerships
Whats Next?

- Liaison with NSW Food Authority & AEPMA
- Roll out of the IPM Checklist and presentations
- Need for a state wide approach?
Questions?