THE FACILITY SHOULD BE FREE FROM BIRDS, INSECTS AND DOMESTIC ANIMALS.

POISON SHOULD NOT BE NEAR ANY FOOD STUFF

Commonwealth Standards Network

UKaid from the British people

The UNBS acknowledges and appreciates the valuable input from all its partners and stakeholders who contributed to the development of these simplified guidelines.

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PEST CONTROL

Simplified Guidelines for the Food and Drinks Manufacturing Industry

The Commonwealth Standards Network (CSN) in partnership with the Uganda National Bureau of Standards (UNBS) have simplified the standards code of practice for hygiene in the food and drinks manufacturing industry, and labelling requirements to create awareness within Small and Medium Enterprises (SMEs) in order to improve the quality and marketability of their products.

PEST CONTROL

General: Rodents, birds, insects, domestic and other animals are potential sources of contamination or cross contamination.

Pest control programs ensure controlled conditions for production of safe food.

Don'ts

- Do not place insect electrocuters directly over areas where food is exposed.
- Do not use insecticides and rodenticides that look similar or are in similar containers to those used for packaging the food being manufactured;
- Do not use open baits in the processing areas; and
- Do not use pesticides during processing.

Do"s

1 Fit air intake points and opening windows with fly screens (mesh size No.16 mm - 1.2 mm gap).

2 Where possible fit insect electrocuters in processing areas, and these should:

- Be placed away from natural light;
- Be placed no more than 2.4m high;
- Be fitted with a catch tray;
- Be switched on permanently; and
- Be placed in areas free from draughts.

3 Fit external doors that are completely sealing off, and where possible fitted with self-closers.

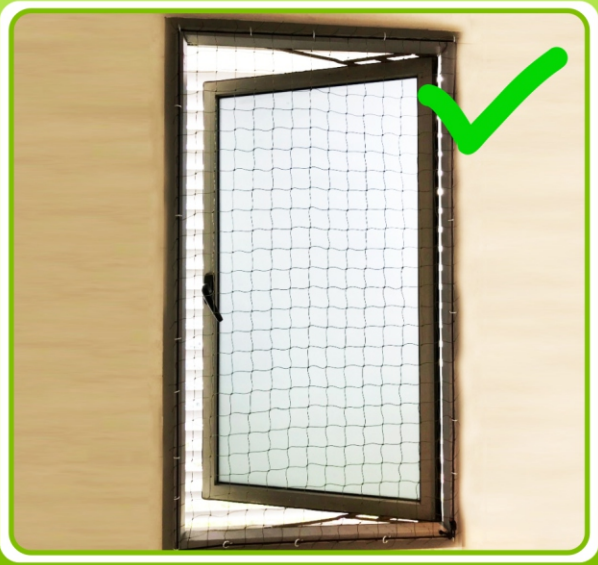
4 Use plastic or air curtains on secondary doors.

5 Regularly inspect the facility for evidence of infestation by insects and or rodents.

6 Regularly inspect the facility for the presence of birds, and wild or domestic animals.

7 Inspect all raw materials deliveries for the presence of pest infestation.

8 Always keep an up-to-date site drawing clearly showing all baiting points.

9 Keep all working surfaces free from toxic pesticides.

10 Use only approved pesticides, and these shall be properly identified, and separately stored.