



Food safety advice

Eradicating Cockroaches in Food Premises

Where an infestation of cockroaches at a food premises is identified, it is most important to control the infestation as quickly as possible, to remove risk to health and risk to foodstuffs. Any infestation is a serious matter, food businesses must close to allow treatment to be carried out.

Cockroaches carry most of the major food poisoning organisms in their gut and because some species can climb they are likely to contaminate food, drink and all areas of a premises.



German Cockroach



Oriental Cockroach

Eradicating this insect pest is extremely difficult and owners of businesses are therefore strongly advised to follow these instructions.

1. Throw away any opened foods, they may have become contaminated by this pest. Ensure that the remainder of food items are stored in easily cleanable pest proof containers.
2. Thoroughly clean the premises from top to bottom i.e.- walls, floors, ceilings and fixtures and fittings. This includes the dismantling of all catering machinery to remove all traces of grease and food debris. There must be nothing left for the insects to eat.
3. As soon as this task is complete you will need to employ the services of a competent pest control contractor to provide a **course of treatment** (look in the telephone directory or on the internet under "Pest and Vermin Control Services").





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You should check if they are members of a nationally organised pest control association, such as:

- National Pest Technicians Association www.npta.org.uk or
- British Pest Control Association www.bpca.org.uk

As part of the treatment we would expect to see the following:



All areas of the premises should be treated with a residual insecticide (when the insecticide has been applied you should take great care not to wash it off whilst cleaning).



The contractor will need to gain access to all cavities in walls, floors, ceilings, fixtures and fittings, cable trunking and ducting to enable these areas to be treated with insecticide.



All equipment should be dismantled (particularly equipment that produces heat i.e.- dishwashing machines, ice machines, refrigerators) to enable treatment with insecticide.

Care – insecticide must be kept away from open food and drink.



Insect detector pheromone traps should be positioned in strategic places throughout the premises to monitor the extent of the infestation. The traps should be monitored on a daily basis and a running total of the number of insects caught, together with the date of the inspection, should be recorded on the reverse of the trap.





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It may take several weeks to get rid of the infestation but you can help the situation by allowing your pest control contractor ready access to all areas of the premises.

Even when you believe you have got rid of the infestation; we would seriously recommend that you retain the services of the pest control contractor. Cockroaches can quickly re-infest the premises and therefore you will need to be vigilant.



When your contractor informs you that the infestation is under control then you should contact the Officer for further advice (e.g. with respect to reopening the business if you have been closed during this period). However please feel free to contact the Officer at any time if there are issues you do not understand or if you would like further advice.

Each day before opening for business the following tasks must be performed:

- All surfaces which come into contact with food or hands, must be sanitised with a proprietary "food grade sanitiser" (see separate cleaning chemical sheet).
- All glasses, crockery, cutlery, catering utensils should be washed (preferably in a dishwasher).
- All catering equipment must be cleaned and sanitised.
- Your employees should be fully aware of the food safety hazards caused by the infestation and receive appropriate training. At all times they should practice good personal hygiene; which includes frequent hand washing.
- At the end of the working day the premises should be thoroughly cleaned so that no food debris is left for the cockroaches to eat.

Finally, if the cockroach infestation re-establishes itself then you must contact the Food Safety Officer, immediately, for additional advice.