

Food Safety Scoop



Brought to you by the Yavapai County Food Safety Industry Council

Volume 2, Issue 3

August 2016

Special Points of Interest

- Pests in a Food Facility
- IPM– Prevention
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Pests in a Food Facility

Pests in a food facility are not only ugly, they can potentially make your customers and employees sick. The most common culprits are cockroaches, rodents, flies and ants. The first three are known

to carry harmful pathogens on their bodies and deposit them to whatever surfaces they come in contact with. Ants clean themselves and are not considered disease carriers.

However, all pests should be prevented or eliminated from a food service facility. This edition of Food Safety Scoop will help you develop a pest control program.

Integrated Pest Management – Prevention

Integrated Pest Management is an system that balances prevention with control.

The first step is to prevent pests from entering your food establishment. The following are some simple steps to keep pests out:

- Seal all cracks and crevices in the walls ceiling and floors.
- Maintain the door seal, keep doors closed or install an air curtain
- Inspect window seals and screens. FDA food code specifies that the screen should be 16 mesh to 25.4 mm.
- Inspect all incoming shipments for signs of pests. The last thing you want to do is bring them in!

Pests are looking for food, water and shelter. Thorough cleaning and maintenance should eliminate these sources and pests will have no reason to enter your facility. The following are tips to help eliminate these sources:

- Keep trash cans covered, emptied, and cleaned. This includes the outside dumpsters.
- Keep all foodstuffs in sealed containers that pests cannot get into.
- Have a cleaning schedule that eliminates wastes and food residues. The cleaning schedule should include: floors, drains, walls, ceilings, HVAC, doors, windows, equipment, work surfaces, toilets,

dining areas, break rooms etc. Employees should be trained how to properly clean these areas and they should be spot checked by a manager everyday to ensure they are getting cleaned thoroughly and according to schedule.

- All storage units should be at least 6 inches from the ground to allow visual inspection as well as cleaning.
- Ensure that all stationary free standing equipment are free of areas where food debris can build up or pests can hide.



This newsletter is brought to you by the Yavapai County Food Safety Industry Council, which is a joint collaboration between Yavapai County Community Health Services and the University of Arizona Cooperative Extension.

The FSIC meets bimonthly to discuss issues in the food service industry and ways to bring food safety information to the public.

For more information, please call 928-445-6590 ext. 227 or visit our website at: extension.arizona.edu/yavapai/

Integrated Pest Management - Control

Even the best prevention measures are not always fool proof, especially in old buildings where sealing all openings can be a challenge. Once pests are found, the next step is to get them under control.

The easiest and safest way to control pests is to hire a pest control operator (PCO). A PCO is licensed to control pests in the state in which they live. Pests multiply rapidly, so it is important to always be on the lookout. Glue boards are useful for this purpose. Your PCO can tell you where to put them and can quickly identify what type of pest you have if you find any.

Advantages to having a PCO:

- **Quickly Identify Issues:** A PCO knows where to look, what to look for and can easily distinguish between species of pests.
- **Select the right treatment:** A PCO knows when to use pesticides, which ones to use and how to safely apply them. The less pesticides you have to use the better.
- **Plan for the future:** A PCO can come back regularly and help you identify potential problems before they become an issue.

How can you find the right PCO? Ask for recommendations from other eateries or contact your local health department for numbers of licensed PCOs in your area.

Don't wait until your problem has gotten out of control. Here in Yavapai county, consumers can go to the Health Department website and read inspection reports from local eateries. No one wants to read about a pest infestation at their favorite restaurant.



What is Shigella?

Shigella is a group of bacteria that can make people ill when ingested. An infected person can easily contaminate food and surfaces with Shigella bacteria if they do not wash their hands properly after going to the bathroom.

Symptoms of Shigellosis often occur 1-2 days after exposure and include; diarrhea (sometimes bloody), fever, and abdominal

pain. The illness usually lasts 5-7 days. Fortunately, in healthy individuals it often requires no treatment other than fluids and rest.

Flies have been known to transmit Shigella bacteria from feces to food, yet another reason why pest control is so important!

Along with being diligent about cleaning, you can minimize flies

by installing 2 sets of doors or wall mounted fans that blow air out. Ensure that your establishment has positive air flow, meaning that air flows out rather than in when doors are opened. These simple precautions, along with those stated earlier in the newsletter, will help keep your establishment free of flies and the Shigella bacteria they could potentially be harboring.

Quiz

1. What is the first step in an Integrated Pest Management System?
 - A. Prevention
 - B. Control
 - C. Spraying for pests
 - D. Identifying pests
2. If you find pests in your establishment who should you call to identify and treat your problem?
 - A. The health department
 - B. A licensed PCO
 - C. The FDA
 - D. The CDC
3. Which of the following pests does NOT harbor bacteria?
 - A. Cockroaches
 - B. Rodents
 - C. Flies
 - D. Ants
4. True or False? A proper cleaning system will greatly reduce your chance of having a pest problem.
5. Which of the following symptoms does Shigella cause?
 - A. Diarrhea
 - B. Fever
 - C. Abdominal pain
 - D. All of the above
6. True or False? Flies can transmit Shigella from feces to food.



Answers: 1. A 2. B 3. D 4. T 5. D 6. T

Resources:

1. NEHA Professional Food Manager 4th Edition
2. Restauranthospitality.com
3. FDA Food Code 2013
4. CDC.com

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