



Chartered  
Institute of  
Environmental  
Health



## **Pest minimisation**

### Pest Management for Outdoor & Mobile Catering

February 2012

# Contents

<b>1.0 - Introduction</b>	
1.1 Objectives .....	4
1.2 Scope of document .....	4
<b>2.0 - Why do we need to control pests?</b>	
2.1 Disease .....	5
2.2 Damage .....	5
<b>3.0 - Pre-event preparation</b>	
3.1 Identification of risks .....	6
Types of buildings .....	6
Structures of buildings .....	6
Planning to make pest proof .....	6
3.2 Pest Control Contractor selection criteria .....	8
3.3 Creating awareness .....	9
<b>4.0 - Implementation at event start-up</b>	
4.1 Recognition of pest problems/infestations .....	10
4.2 Preventive measures .....	10
4.3 Action by Local Authority .....	11
4.4 Action by Food Operation Contractor .....	11
<b>5.0 - Daily procedures</b>	
5.1 General Comment .....	12
5.2 Inspection procedures .....	12
5.3 Remedial action .....	12
5.4 Waste disposal .....	12
<b>6.0 - Enforcement guidelines</b>	
6.1 Enforcement Action in Food Premises .....	13
6.2 Enforcement Action in Outdoor Areas .....	13
<b>7.0 - Appendices</b>	
7.1 Rodents .....	14
7.2 Insects .....	14
7.3 Birds and other vertebrate pests .....	16
<b>8.0 - Checklists</b>	
8.1 Outdoor & Mobile Catering Venue Operator Checklist .....	18
8.2 Outdoor & Mobile Catering Local Authority Checklist .....	20
8.3 Outdoor & Mobile Food Operator Checklist .....	21
8.4 Outdoor & Mobile Catering Waste Management Checklist .....	22

# Foreword

The London Olympics and Paralympics in 2012 will be the largest ever peacetime project in the UK.

Over the period of the games, it is estimated that there will be over 450,000 extra visitors staying in London alone and over 5.5 million day visitors with events and activities spread throughout the country. 17 Local authorities will be hosting competition venues, 9 outside London, 19 with live sites. The workforce alone will number 200,000, utilising 70,000 volunteers.



The Chartered Institute of Environmental Health, established in 1883, is the professional and educational awarding body for environmental health practitioners. Its Royal Charter, charitable mission, training courses and services are dedicated to the protection and promotion of the health of people.

Our branded crest is the mark of quality assurance worldwide. The holistic approach of environmental health takes into account all the potential impacts to health by external factors such as air quality, food safety, workplace safety, environmental pollutants, infectious diseases and housing standards and aims to remove or reduce risk.

In the context of the London Olympics and Paralympics Games, it is vital for the health and safety of all those involved that planning for the events and their impact take all those aspects into account. This planning must be coordinated, thorough and consistent.

The Board of Trustees of the CIEH has committed its charitable professional resources to provide support, guidance and assistance for the period leading up to and beyond the Games, as well as providing a legacy for good environmental health management for future events of this size and complexity, wherever they may be held.

The CIEH is working closely with all the agencies involved in planning for the Games and this document offers advice and guidance on managing pests within temporary and mobile accommodation and forms part of a series of briefing documents supporting a consistent professional Environmental Health approach to a safe games.

The production and compilation of this guide has been led by the National Pest Advisory Panel of the CIEH and my thanks go to them and to all those who have been directly or indirectly involved.

Failure to plan is planning to fail - we aim to help make these Games the safest and most successful with a lasting legacy of good practice on environmental health implementation for use by future generations.

A handwritten signature in black ink, appearing to read 'Graham Jukes'. The signature is stylized and fluid.

**Graham Jukes**  
Chief Executive  
Chartered Institute of Environmental Health

# Acknowledgements

**The CIEH would like to thank the following for their assistance in the production of this document.**

John Charlton of John Charlton Associates

David Oldbury, Chartered Environmental Health Practitioner and consultant in urban pest management

Andrea Smith, Chartered Environmental Health Practitioner, Manchester Port Health Authority

Members of the National Pest Advisory Panel

# 1.0 Introduction



## 1.1 Objectives

The document provides guidelines for pest minimisation for owners and managers of establishments within the fast food and catering industry. It covers the recognition, prevention and management of relevant pest infestations.

The document has been produced by the Chartered Institute of Environmental Health (CIEH) Olympic Working Group on pest management. It is not intended to be fully inclusive but provides the key principles of best practice. The appendices provide more detailed information on common pests found in food premises as well as check lists for the various sectors involved.

Although the 2012 Olympic/Paralympics Games are the main driver for the formation of this guidance, the principles can be applied to all types of premises used within the catering sector.

The appendices cover a few selected pests. Many other important ones, such as ants and storage insects, may also commonly occur in the food industry but are not covered extensively here.

## 1.2 Scope of document

- Permanent Food Business Operations
- Temporary structures (Including marquees/tented accommodation with field kitchens).
- Street trading

## 2.0 Why do we need to control pests?

### 2.1 Disease

Rodents – rats and mice have the capability to spread many human pathogens, such as *Salmonella* spp, *Listeria* spp, *Escherichia coli*, *Cryptosporidium parvum*, *Leptospira* spp, Hantaviruses, and Bubonic plague.

Cockroaches - cockroaches foul their environment with faeces, regurgitated food and they taint materials with their characteristic smell. The air in infested premises may contain fragments of their exoskeletons and excrement.

Cockroaches also contaminate food directly as they move from filth to food indiscriminately and are therefore implicated in the mechanical transmission of many pathogens, such as those causing food poisoning and wound infections.

Because residual allergens can remain as active contaminants for some time after a treatment, a thorough cleaning regime should be carried out afterwards.

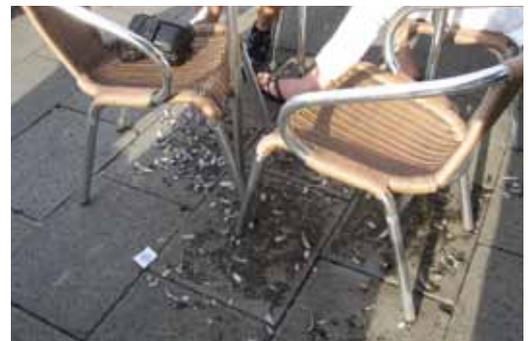
Flies - The fly is a highly mobile pest, able to fly from filth to food carrying with it a wide range of disease-causing organisms on its body.

Birds - The close association of birds with man gives rise to the possibility of disease transmission. Sparrows, pigeons and gulls may carry bacteria causing salmonellosis. Pigeons carry ornithosis, a disease similar to viral pneumonia that can be transmitted to man through infected droppings or respiratory droplets. Ornithosis is often mistaken for flu in humans and so is possibly far more common than is realised.

### 2.2 Damage

Rodents can cause damage to food intended for humans, by consumption, contamination with faeces and urine, as well as other physical and microbiological contaminants.

All rodents have a pair of incisor teeth in their upper and lower jaws. These teeth continue to grow throughout their life to make good the wear caused by gnawing. Almost every type of food commodity is subject to rodent attack. Damage is also caused to the fabric of buildings, to electric wiring and plumbing.



### Birds

The droppings of sparrows and other birds spoil finished products and packages in loading bays and warehouses.

Nests and droppings block gutters and down spouts. The resulting overflowing water leads to timber decay, broken rendering, ruined decorations and even structural damage.

Pigeons in grain handling establishments consume large quantities of food. In addition, pigeon droppings, regurgitated pellets (produced by gulls), feathers and nesting materials are common contaminants of grain destined for human consumption. Sparrow and pigeon droppings and feathers contaminate food both in production and awaiting dispatch.

### Sources of Insect Infestation

Birds' nests harbour insects and mites which live as scavengers on the nest material or droppings or as external parasites on the birds. Prevention of nest building on premises reduces this damage.

The following insects and mites are known to occur in birds' nests. Carpet beetle; fur beetle; case-bearing clothes moth; brown house moth; white shouldered house moth; Dermestid beetles; yellow mealworm beetle, biscuit beetle, Australian spider beetle; cheese mite, flour mite, dust mites; lesser housefly; blowflies and bird mites.

## 3.0 Pre-event preparation



### 3.1 Identification of risks

#### Risk to public health due to activities of pest

Pests are known to carry a range of pathogens which can be transmitted to humans either through contaminated food or their presence in the environment.

#### Risk to food safety

This will be the priority for all engaged in the production, storage, transport, processing and sale of food. The risks include:

- Physical contamination of product by rodent droppings, insect parts or foreign bodies.
- Introduction of micro organisms
- Damage to product or packaging

#### Risk to public safety and the environment

The irresponsible or inaccurate use of pesticides may present a hazard to technicians, site staff and members of the general public as well as to the environment through contamination of water, damage to plants and the effect on non-target species of animals.



### 3.2 Types and structure of buildings/planning to make pest proof

#### Temporary structures

(Including marquees/tented accommodation with field kitchens).

#### Structure and construction

The structure must be fully covered to top and sides including any food preparation/equipment/food storage areas. This must include all extensions to food preparation/storage/ wash up areas to protect food and catering equipment from contamination. Surfaces must be easily kept clean and free from food debris etc.

It must be of sturdy construction, weatherproof, windproof and designed and constructed to prevent the ingress of water and pests.

Cooking equipment must be sited within the stall. Adequate space must be available for cooking areas. Ideally food storage should be separate from cooking and preparation areas.

Commercially built/prefabricated units should have cleanable, non-slip floor coverings.

The design and layout should maximise effective work flow to reduce the risk of cross contamination.

#### Wall finishes

The finish of structural surfaces will depend on the length of time the stand will be on site and whether it will be used again but must be readily cleansable, clean and free of mould or loose particles, such as food debris which can shed into food and which may also attract pests.

#### Floor finishes

Floors must be boarded to provide a sound surface to walk over and for the safe housing of equipment etc. Ideally floors will be covered with non-slip cleanable sheeting or similar and frequently cleansed to prevent an attraction to pests

The floor areas around sinks, food preparation areas and cooking ranges must be level and easily swept and washed to prevent accumulations which can be attractive to pests. Raised, solid flooring with a non slip, washable finish is advised for large kitchens on green field sites.

#### Ventilation

Often it is necessary to provide some means of ventilation to a marquee kitchen as working temperatures can become unacceptable. This is best provided by using a marquee with ventilation flaps at high level. Extractor fans should be sited at high level.

Ventilation must not allow access by pests (marquee and enclosed kitchens).

#### Stalls and mobile catering vehicles selling high risk foods

#### Structure and construction

The structure must be fully covered to top and sides including any food preparation/equipment/ food storage areas. This must include all extensions to food preparation/storage/ wash up areas to protect food and catering equipment from contamination. Surfaces must be easily kept clean and free from condensation and mould growth.

Where there is no covering to the stall, all food should be suitably protected from contamination by pests.

Often it is necessary to provide some means of ventilation to a mobile unit as working temperatures can become unacceptable in a cramped area. In these circumstances ventilation must consider the need to minimise ingress of insects and pests and prevent the contamination of food and supplies. Although in some cases when in the open air this may be unavoidable where there is containment such as in a mobile unit, consideration must be given to the potential ingress of pests (and the risk to food) especially around the door to the vehicle and other openings.

#### Water

Avoid siting food premises, marquees, tents and stalls in close proximity to sources of water such as streams, drainage ditches etc. Where this is not possible fully sealed units such as mobile vans should be considered which will minimise the attraction by pests such as rodents.

The introduction of ornamental ponds should be carefully considered. Standing water may give rise to insects such as mosquitoes and midges that rely on water to breed. Water butts, buckets, children's toys and any similar receptacle should be regularly checked and emptied if found to contain mosquito larvae.

Waste tyre dumps and the casual disposal of tyres provides a suitable breeding site for mosquitoes. Where used for amenity purposes, large holes should be drilled in the lower side to permit drainage. Receptacles in cemeteries such as flower vases and pots should also be inspected as possible breeding sites.

Good drainage of land is required to avoid waterlogged soil. A readily available source of water is an essential requirement for many pests.

Piscivorous wildlife (gulls, etc.) may be attracted to the site and then later roost or nest on the building. This will then lead to problems with fouling and eventually problems with insects as the two are often linked.

#### **Waste Management**

The siting of waste/refuse containers should allow unrestricted vehicular access for the collection and disposal of waste generated on the site. The site should preferably be away from food premises, and from potential obstructions such as car parking.

Solid roadways or duck boarding should be provided to enable refuse vehicle to access the site during unfavorable weather conditions.

#### **Timber decking**

The trend in covering areas of gardens or patios with raised timber decking provides pests, particularly rats, with a secure, concealed location from which they can access food dropped between the boards or placed nearby for pets or wild birds. Decking should be constructed either with adequate space below to allow inspection or with side boards flush with the ground to allow early detection of any burrowing activity.

Access to the area below should always be possible to allow baiting in the event of an infestation.

### **3.3 Landscaping**

Denial of suitable harbourage will assist in the control of pests should they be attracted to the site. Aesthetic measures such as landscaping can provide suitable conditions for sustaining pests if not undertaken with fore-thought and attention to detail.



#### **Types of plants and design**

Plants that are known to have a history of pest problems should be avoided.

- *Berberis & Pyracantha spp.*  
Numerous thorns collect litter, and the spines can make treatment dangerous
- *Cotoneaster spp.*  
Flowers encourage queen wasps
- *Potentilla spp.*  
Flowers encourage Varied Carpet Beetle (*Anthrenus spp.*)
- *Spiraea spp.*  
Flowers encourage Varied Carpet Beetle (*Anthrenus spp.*)
- *Salix spp.*  
Prone to aphids that attract wasps

#### **Trees and shrubbery**

Shrubs and trees should be of a coniferous type.

Leaf fall from deciduous trees that accumulates in guttering will restrict the run-off of rainwater and may give rise to localised infestations of insects that rely on standing water to breed, e.g. midges and mosquitoes.

Leaves that accumulate along external wall/ground junctions provide harbourage and sheltered runs for rats and mice.

Over hanging branches might provide vertebrate pests access to buildings. Tree limbs and branches should be least six feet away from building exteriors (ten feet if squirrels are a problem).

Very occasionally, some species of ants will enter a building along a branch that touches the building.

Where possible, shrub planting should be through weld mesh in order to limit burrowing by rats and rabbits.

#### **Ground cover**

Plants should not be planted too densely. Dense ground cover will provide cover and harbourage for rodent pests.

Access in between shrubs is important for pest control inspection.

The landscape to aim for is a parkland type, made up of various trees and shrubs that have an upright habit. These plants should not be cut down to keep them low, but maintained in such a way as to keep the ground area open. The ground underneath should be mulched with bark gravel or shingle.

#### **Landscaping materials**

Avoid the use of materials that may be a source of food or provide cover for pests.

If paving slabs are laid on a sand foundation they are likely to be colonised by ants.

Piles of rocks, dry stone style walls and poorly constructed decking will provide harbourage for rats.

#### **Location adjacent to buildings**

Vegetation should not encroach within 5 metres from any outside wall of a building.

Climbing plants should not be planted against the walls of buildings. These could create entry routes for pest rodents, harbourage for pest bird species and entry routes for some insect pests.

Grass should be kept closely cut at all times. Long grass will offer cover and harbourage for rodent pests.

#### **Drainage**

Surface water gullies receiving highway, pedestrian precinct, car parking etc drainage should be checked for rodding eye stoppers and replaced where necessary to prevent egress of rats from the sewers.

**A useful checklist can be found in appendix 8 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT - VENUE OPERATOR CHECKLIST.**

### **3.4 Pest Control Contractor selection criteria**

When selecting a contractor the decision must not be based on price alone. The aim is to appoint a contractor able to provide quality service, at a competitive price based on the level of customer specification.

There are several pre-requisites to the appointment of a contractor:

- The pest control company should be able to provide evidence to demonstrate that they can

provide a service to the level required in the site specification. Geographical coverage, number and stability of workforce and experience of carrying out similar work in the food industry are factors, which should be considered

- The pest control company should have staff qualified to the required level
- The pest control company should carry adequate insurance cover, such as Employers Liability Insurance, and Public and Products Liability Insurance
- The pest control company should be a member of a recognised trade association or body

#### **Training and Qualifications**

In addition to formal qualifications, the pest control technicians attending the site should possess the following abilities:

- Knowledge of the particular pest risk associated with the process/product
- Good inspection technique and equipment
- Ability, using evidence and information, to detect the source of an infestation
- Ability to identify or arrange for identification of insects
- Problem solving skills
- Confidence to follow intuition
- Good verbal and written communication skills

The formal qualifications required will depend upon the work to be carried out and the country in which the premises are situated.

In the UK, there is no statutory certification scheme governing the application of pesticides for public health use. However, it is a requirement under the Control of Pesticides Regulations 1986 and 1987 (as amended) (COPR) that:

1. All employers must to ensure that persons in their employment who may be required during the course of their employment to use pesticides are provided with such instruction, training and guidance as is necessary to enable those persons to comply with any requirements provided in and under these Regulations; and
2. No person in the course of his business or employment shall use a pesticide, or give an instruction to others on the use of a pesticide, unless that person (a) has received adequate instruction, training and guidance in the safe, efficient and humane use of pesticides; and (b) is competent for the duties for which that person is called upon to perform.

All staff involved in the application of pesticides that are not under direct supervision, must therefore be adequately trained. The recognised industry entry-level qualification includes the BPCA/RSPH Level 2 Certificate in Pest Control, the RSPH Level 2 Certificate or Award in Pest Management, the BPC Diploma Part 1, and the RSH Certificate in Pest Control and the NVQ in Pest Control.



The application of agricultural pesticides by contractors, such as herbicides used to control grass and bushes around buildings, requires a qualification issued by the National Proficiency Test Council.

In some other EU countries, it is a legal requirement that pest control technicians have a particular qualification. Details are available from the relevant competent authorities or trade associations in these countries.

### 3.5 Creating awareness

#### **Pest Awareness and Staff Training**

Training should be given appropriate to the personnel concerned, for example using the CIEH DVD Pests on the Menu. As a minimum all departmental personnel should be aware of the pests that they are likely to encounter in their part of the process and the importance of pest prevention. Particular attention should be given to the awareness of anyone responsible for receiving incoming goods such as raw materials or packaging.

#### **Pests and their habits**

Training on the identification and habits of the more common pests of the food industry can be given by the pest control contractor or through independent consultants. This is best achieved in the form of a brief presentation rather than distribution of literature, and where appropriate can be tailored to particular industry segments e.g. bakery or confectionery.

#### **Pest prevention**

The importance of pest prevention through good hygiene, stock management and exclusion practices should be emphasised. Site personnel have the day to day responsibility of ensuring a pest management programme is maintained.

#### **Information posters**

In addition to training sessions the posting of information at individual workstations or sensitive locations such as rest areas and goods-inwards doorways can act as a reminder of the requirements of the Pest Management Programme. These can remind staff of pest related risks and preventive measures such as:

- Door and window disciplines
- Hygiene and housekeeping
- Stock storage and rotation

# 4.0 Implementation at start of event

## 4.1 Recognition of pest problems/infestations

Managers and staff working within the food operation must keep alert to any signs of infestation. In addition they should:

- Inspect the premises daily for signs of pests, including store rooms; food stores; kitchens and waste retention areas
- Regularly monitor the premises also for any situation that may encourage or support pest infestations
- Keep records of the inspection findings and any action taken to treat an infestation
- Remedy any situation found through inspection as soon as possible to minimise the impact and spread of the infestation
- Set up a pest control contract with a specialist service
- Respond promptly to all reports from customers or staff and potential pest problems. The pest control contractor should be notified immediately of any evidence or report of potential infestation.

## 4.2 Preventive measures

### Hygiene

Effective cleaning is essential to the operation if pest activity is to be minimised.

The following lists management practice that can be deployed to prevent pest infestation. The attention of all staff should be drawn to the importance of cleanliness and their duty to adhere to these recommendations.

### Attraction of pests due to poor hygiene

The following can provide a food source or breeding site:

- Food exposed for long periods, particularly overnight
- Unwashed food containers left overnight.
- Accumulated food debris. (High-risk areas include spaces under shelves or behind cookers and refrigerators)
- Used or empty packing materials including bottles and cans

### Identifying hygiene shortfalls

- Hold regular inspections of site noting areas that might harbour pests and take remedial action
- Pay particular attention to waste locations and returned or damaged goods areas
- Inspect waste containers, tote bins, cleaning utensils for accumulation of debris
- Include ancillary areas such as perimeter, roofs and ducts in the inspection process

### Minimising pest attraction

- Install integrated inspection and cleaning programmes
- Clearly define the responsibilities for the removal of working spillages and end-of-day cleaning
- Make staff aware of potential pest locations.
- Implement a strict cleaning rota of staff rest areas

### Storage areas

- Keep rubbish storage areas tidy, using only close-fitting containers and empty regularly
- In storerooms, stack goods about 12-18" (0.3-0.5m) away from walls to allow free access to the area behind for inspection and cleaning
- Strict segregation is required between raw materials, packaging and finished goods to prevent cross-contamination
- Ensure stock is rotated and that any slow moving items are subjected to closer inspection, as these will be more likely to harbour pests

### Toilets

Toilet facilities need to be located within reasonable proximity to food premises to enable employees to use them but far enough away to prevent the risk of fly infestation to the food premises.

### Drains and water

As rodents and birds rely on a supply of drinking water, sources of free water should be avoided.

Seal off any disused water supplies and be aware of any roof leaks or rising damp. Remove any pools on concrete bases or on flat roofs. Ensure gutters are free flowing and water cisterns are covered

If no mains supply is available, water will have to be provided through small water tanks on the unit. Water containers must have tight fitting lids.

Waste water should discharge into a proper drainage system where available. If this is not possible, waste water must be put into closed holding containers of adequate capacity (e.g. waste water carriers, caravan portable drainage tanks) and not poured onto the ground, into surface water systems or into a water course. Suitable arrangements must be made for emptying the waste water.

Temporary drainage connections from portable sanitary convenience, mobile kitchens etc should discharge into sewerage systems via existing inspection chambers where practicable. Such connections must be effectively sealed to prevent the egress of rats from the sewerage system and a source of attraction by flying insects.

Where connections to main drainage systems are not available, drainage cubes should be provided. Sufficient vehicular access with solid roadways or duck boarding should be provided to facilitate the emptying of effluent from the cubes during inclement weather.

#### **Waste management**

##### **Location and design of waste collection areas**

Waste areas should be sited more than 10 metres away from any main building in order that any pests that may be attracted are kept at a distance.

If individual bins or skips are not covered then the area should be enclosed within a mesh cage to prevent access by birds.

##### **Waste containers**

Unclean waste areas will attract many pest species to their freely available food sources.

Waste skips should be placed on a concrete pad to prevent rats burrowing underneath and be situated on rails of a height that will allow for thorough cleaning below.

The concrete should be capable of carrying rainwater and run-off from cleaning to a drain.

Where small refuse bins are used they should be lined with strong polythene liners. The area between the bin and the liner should be cleaned regularly to remove residues.

All refuse containers should be lidded and should be sufficient for the size of the event and the quantity of waste/litter likely to be generated.

Waste and litter must be cleared away on a regular basis from stalls and the surrounding area and should not be allowed to accumulate at the rear of stalls.

Care must be taken in transporting litter and waste from the site to prevent spillage and potential contamination of other foodstuffs during transportation.

Waste fats and oils should be stored in suitable lidded containers and should only be disposed of through a licensed contractor.

**A useful checklist can be found in appendix 8 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT WASTE MANAGEMENT CHECKLIST**

#### **4.3 Equestrian & animal attractions at outdoor events**

Venues may use animals as an additional attraction to the produce stalls. However, because of the risks of cross contamination with food and

the welfare and disease risks in relation to animals, animal attractions are not encouraged.

Appropriate steps need to be taken to ensure the welfare of any animal taken the venue. There is legislation concerning the correct transport of livestock and suitable provision must be made for an animals' welfare, including food, water, suitable penning and an adequate supply of clean, dry bedding.

Animals can represent a disease risk to humans and animals and a risk to food safety, and may attract a range of insect, rodent and bird pests. Adequate arrangements must be in place to store feedstuffs in pest proof containers and all spillages, excess feed, etc. removed without delay.

Soiled bedding/excrement should be removed from site as soon as practicable and preferably kept in sealed lidded containers whilst awaiting disposal.

#### **4.4 Action by Local Authority**

**A useful checklist can be found in appendix 8 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT LOCAL AUTHORITY CHECKLIST**

#### **4.5 Action by Food Operation Contractor**

**A useful checklist can be found in appendix 8 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT FOOD OPERATOR CHECKLIST**



# 5.0 Daily procedures

## 5.1 General comment

It is always difficult to prevent flying insects, rodents and birds from entering mobile structures, e.g. marquees and tents that have open sides for access and ventilation. It is therefore very important to minimise the attraction of the site to pests.

Simple measures such as keeping food in pest proof containers or fridges while on site should be employed. Food waste should be kept in lidded containers lined with polythene sacks and emptied and disposed of as frequently as possible away from the marquee or tent in secured skips whose lids prevent access from flies, rodents, foxes and birds.

A daily check should be made to ensure that the lids on all the waste and rubbish skips are tight fitting and have not been left open or overflowing. Polythene sacks must not be left outside the skips at any time.

## 5.2 Inspection procedures

Regular and frequent inspections should be carried out to all food preparation, kitchen, storage and waste handling areas. Check that: -

- food preparation surfaces, walls, flooring equipment etc are clean and free from food debris and residues.
- all open food is protected against flying insects e.g. flies etc.
- any potential sources of attraction to pests have been removed.
- all food spillages have been removed and food is being kept in pest proof containers overnight.
- empty soft drink bottle skips have been cleansed to minimise the attraction to flying insects e.g. wasps & fruit flies
- slop trays and sink waste traps (beer tents etc) are being suitably sanitised at the end of each day to minimise the attraction of flying insects
- waste food/refuse containers are suitably lidded, sufficient in number and food waste will be removed from the food stall overnight?
- waste drainage connections and potable water supply pipes show no signs of leakage or ponding of waste water?



## 5.3 Remedial action

Any reports or signs of pest activity must be actioned immediately. Pest Control Contractor response times should be agreed in advance to ensure that:-

- the sources of any infestations are detected and appropriate corrective measures taken
- any identified hygiene or proofing issues are dealt with immediately
- any pest present is eliminated by the quickest and most effective means available.

## 5.4 Waste disposal

Waste handling procedures should follow the guidelines laid out in Section 4.2

**A useful checklist can be found in appendix 8 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT WASTE MANAGEMENT CHECKLIST**

# 6.0 Enforcement guidelines

## 6.1 Appropriate action

Authorised Officers have a number of enforcement powers available to them which may be used to remedy pest control issues. However, as outdoor events are transient in nature some of these powers may not be appropriate. As such, any enforcement action taken should be appropriate to remedy the breach within the period of time that the premise is being used.

In all cases, the most appropriate action will be taken to remedy any public health issues which occur during the event. This may include formal enforcement action but can also include informal or voluntary action.

## 6.2 Enforcement Action in Food Premises

### Hygiene Improvement Notices - Food Hygiene (England) Regulations 2006, Regulation 6

Hygiene Improvement Notices may be used in situations where:

- formal action is appropriate to the risk to public health;
- there is a record of non-compliance with breaches of the food hygiene regulations; and
- the authorised officer has reason to believe that an informal approach will not be successful.

However, as the time limit for completion is not less than 14 days, this notice may be inappropriate in situations which are transient in nature or where swift enforcement action is needed (a Hygiene Emergency Prohibition Notice would be the only formal remedy with immediate effect).

### Hygiene Emergency Prohibition Notices - Food Hygiene (England) Regulations 2006, Regulation 8

Unless the use of voluntary procedures is more appropriate in the circumstances, Hygiene Emergency Prohibition Procedures should be used where an authorised officer has evidence that there is imminent risk of injury to health. Health risk conditions where the prohibition of a premises may be appropriate include:

- Infestation by rats, mice, cockroaches, birds or other vermin, serious enough to result in the actual contamination of food or a significant risk of contamination.
- Very poor structural condition and poor equipment and or poor maintenance, or routine cleaning and/ or serious accumulations of refuse, filth or other extraneous matter, resulting in the actual contamination of food or a serious risk of food contamination.

(for the purposes of this document only those relevant to pest management have been included)

Voluntary procedures may be used to remove the health risk condition where the food business operator agrees that a health risk exists (i.e. where there is imminent risk of injury to health). Any voluntary closure agreement will be confirmed in writing and frequent checks will be made to establish that the establishment has not re-opened without permission.

### Detention and seizure - The Food Safety Act 1990 Section 9 / The Food Hygiene (England) Regulations 2006, Regulation 27

Unless the use of voluntary procedures is more appropriate, any food which fails to comply with food safety requirements or is likely to cause food poisoning may be detained or seized under S.9 of the Food Safety Act 1990.

Where food has not been produced, processed or distributed in compliance with 'hygiene regulations' an authorised officer may issue a certificate to the effect and then use the powers of seizure (S.9) outlined above.

### Prosecution

An authorised officer may instigate a prosecution against a food business operator for breaches of food hygiene legislation. This will be in addition to any measures taken to address immediate issues. In the event of such a case the authority in which the trader is registered will be informed.

### Use of Informal Action as an Alternative to Enforcement

A common sense approach will be adopted when dealing with potential public health issues at outdoor events. The primary objective in these circumstances is to protect public health. Often the most appropriate course of action will be to remedy the situation by means of informal action due to time and legal constraints. The nature of temporary structures means that the majority of issues can be resolved relatively easily and within a short space of time (for example sealing a catering tent against access by pests) thus assisting with this approach.

Organisers of outdoor events have their own strict rules/contractual terms which may also address pest control issues.

## 6.3 Enforcement Action in Outdoor Areas

The Prevention of Damage by Pests Act 1949 gives authorised officers the power to require land owners and occupiers to control infestations of rats and mice on their land. It also provides authorities with the power to carry out any control work in default and recover the cost of such action from the landowner/occupier.

*There are separate food hygiene regulations for Scotland, Wales and Northern Ireland*

# 7.0 Appendix - Basic pest biology

## 7.1 Rodents



Black rat, ship rat  
(*Rattus rattus*)



Brown rat, common rat,  
Norway rat, sewer rat  
(*Rattus norvegicus*)



House mouse  
(*Mus domesticus*)



Oriental cockroach  
(*Blatta orientalis*)



German cockroach  
(*Blattella germanica*)

### Rats

In Britain, there are two species of rat; the Norway or brown rat (*Rattus norvegicus*) and the ship or black rat (*Rattus rattus*). The Norway rat has largely replaced the ship rat over the past 100 years.

Norway rats eat on an average one tenth of their body weight each day. They are considered omnivorous but if available, cereals are preferred. Rats must drink water daily unless the food source is extremely moist. Due to their water requirements, runs to a water source may be evident and give an indication of harbourages.

They explore locations quite freely but have a fear of new objects. This is known as neophobia and should be taken into account when baits are checked initially after a treatment.

On farms, stored animal feed and crops, bedding, even animal waste will present an ideal environment to support rodent infestations. Rats living and feeding outside may enter buildings with the onset of the winter months.

Ship rats are very good climbers and are usually found indoors, often high up. Although they are rare in the UK, they are still found in some port areas.

### Mice

The house mouse, (*Mus domesticus*), is the common pest in urban environments, although field mice (wood mice and yellow-necked mice, *Apodemus spp*) can be a problem in autumn and winter. Where these enter premises, control is the same as for house mice.

Mice will drink water if available but can survive on food with moisture content of 15%. They are omnivorous; feeding from a number of different points during the course of a night's feed. Whole wheat, which has been partly eaten by mice, has a kibbled appearance whilst whole grain, partly eaten by rats, has a cut or chopped appearance.

In food operations, areas favoured by mice are food storage and preparation areas such as kitchens and stockrooms. Wall cavities, sub floor areas, enclosed pipes, and ceiling areas are also favoured areas.

### General biology and behaviour

Rodents have the ability to adapt themselves to almost any environment. Their great reproductive potential, natural cunning and survivability puts them amongst the most successful animals on earth.

Rodents use the five senses of smell, touch, hearing, sight and taste in order to survive.

The sense of touch is considered the most highly developed of the rodents' senses using the vibrissae or whiskers on the muzzle and guard hairs that are found amongst the fur. These organs help rodents orientate in the dark and help them judge shapes and sizes of objects. After a short learning period on the whereabouts of objects in the immediate environment, runs become well established. Smell will also play a part in the forming of the runs. When danger threatens, automatic use of this information will be vital.

### Problems associated with rats and mice

The main reasons for control are to reduce or eliminate:

- Spread of disease
- Contamination of products
- Damage to food stocks and property

## 7.2 Insects

### Common cockroach species

The cockroach species commonly found in the UK are:

#### Oriental cockroach (*Blatta orientalis*)

Males are approximately 25mm long, females approximately 32mm long; shiny and very dark brown, nearly black in appearance, nymphs (immatures) may be reddish brown; they are poor climbers on smooth surfaces, which may limit their distribution within a building; they appear to be cold tolerant in that they are often found outside buildings, in drains, gardens, sewers, external brickwork etc, a factor which should be remembered when controlling them.

#### German cockroach (*Blattella germanica*)

Adult size 13-16mm; the adult is light brown in colour with two dark almost parallel longitudinal stripes on their pronotal shield; they are found throughout buildings but show a preference for warm humid areas; they are good climbers, being able to climb vertical glass or tiled surfaces; an infestation of these cockroaches can be quickly established once they have entered any premises.

### Oothecae development in cockroaches

#### Oriental cockroach (*Blatta orientalis*)

The female Oriental cockroaches carry the oothecae for about 30 hours, after which time she deposits them, dropping or attaching them near to a food source.

Oothecae hatch in approximately six weeks, but this period may be greatly extended in cool conditions. In this situation the egg case represents a biological time bomb waiting to hatch and continue an infestation.

### German cockroach (*Blattella germanica*)

The ootheca is carried by the female until it is within 1-2 days of hatching. Small nymphs emerge from the ootheca and easily infest tiny cracks and crevices in the immediate area.

### General biology and behaviour

Cockroaches are omnivorous. In addition to conventional foodstuffs, they will feed on a wide range of organic matter including other cockroaches. Their activity peaks during hours of darkness.

They exhibit incomplete metamorphosis; the juvenile stages or nymphs resemble the adults. Each cockroach moults several times in its life cycle producing a larger nymph and eventually moulting to the adult stage. Some species are fully winged in the adults, others may have reduced wings or wing buds. When wings are present, they are leathery and veined.

The females of those cockroaches classed as pests all produce egg cases or oothecae, which contain eggs, which hatch inside the case from which nymphal cockroaches emerge.

During the daytime, cockroaches spend most of their time in harbours grouped together. This behaviour is influenced by them finding the same suitable harbourage and also by them producing an aggregation pheromone, which is a chemical messenger to other cockroaches of the same species, who respond by being attracted to the source of the pheromone. As this pheromone is present in cockroach faeces, cockroaches will also be attracted to areas previously contaminated by cockroaches.

The development of cockroaches is affected by food quality, humidity, temperature, and day length.

### Common fly species

#### Common housefly (*Musca domestica*)

Adults are 6-8mm long, with a wingspan of 13-15mm; the thorax is grey with four longitudinal dark stripes; the sides of the abdomen are yellowish and may be transparent; the larva is a typical maggot – it undergoes larval moults, gradually increasing in size & changing colour from white to cream; pupa is about 6mm long and may be yellow, brown or black. Houseflies are potential vectors of a wide range of diseases such as dysentery, gastroenteritis and tuberculosis and can also transmit intestinal worms. These flies move from filth to food indiscriminately and may therefore move pathogens from dirty to clean areas. Fly spotting is produced when feeding and defecating.

#### Lesser housefly (*Fannia canicularis*)

Adults are 5-6mm long, with a wingspan of 10-12mm and with a grey thorax, which has three indistinct longitudinal stripes on it; the abdomen has an extensive area of yellow at its base. Potential vectors of a wide range of diseases, such as dysentery, gastroenteritis and tuberculosis, and can also transmit intestinal worms. They move from filth to food indiscriminately and may therefore move pathogens from dirty to clean areas. Fly spotting is produced when feeding and defecating.

#### Blowflies (*Calliphora spp*)

Adults are 9-13mm long with a wingspan of 18-20mm; adults are large robust flies with a stout abdomen; the thorax and abdomen are black/blue and dusky in colour. Blow flies are attracted to rotting animal remains on which they lay their eggs. In their search, they can mistake stored meat as a suitable 'host'. The possibility of disease spread is similar to the housefly.

#### Fruit flies (*Drosophila spp*)

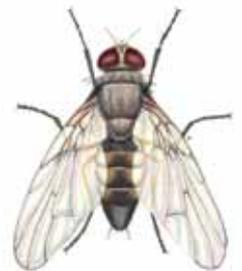
Adult fruit flies are small, yellowish/brown with a darkly striped abdomen; they have prominent compound eyes that are generally red in colour, although darker variants occur; the wings have two clear notches in the front border, which can clearly be seen with a hand lens. Fruit flies are commonly associated with human food preparation and storage areas. They are a source of annoyance in many kitchens, restaurants, etc. They are attracted to alcohol and waste fruit, and can build up to very large numbers when these food/breeding materials are present.

#### Moth flies (*Psychodid flies, family Psychodidae*)

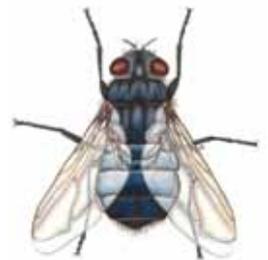
Adults are 3-4mm long with a wingspan of 10-12mm; they are greyish/brown in colour with wings covered in scales, as is the whole body, giving the fly the appearance of a small moth. The adult flies are frequently abundant in sewage work. Females lay their eggs in a suitable medium, typically the wet organic matter found in drains. In a kitchen/food processing area scenario, these flies are often found breeding in the slime layer in floor traps. As moth flies are found breeding in such areas, there is always the chance that they are carrying bacterial particles. These flies are really only a nuisance pest and not of any great public health significance.



Common housefly  
(*Musca domestica*)



Lesser housefly  
(*Fannia canicularis*)



Blowflies  
(*Calliphora spp*)



Moth flies  
(Psychodid flies,  
family Psychodidae)



Fruit flies  
(*Drosophila* spp)



Phorid or drain flies  
(Scuttle flies, family Phoridae)



Starling  
(*Sturnus vulgaris*)



House Sparrow  
(*Passer domesticus*)

### Phorid flies (Scuttle flies, family Phoridae)

Adults are 3-4mm long with a wingspan of 9-10mm; the thorax is usually dark brown/tan in colour with a distinctive humped appearance. Phorid flies are found in association with moist decaying organic matter. They are often indicative of blocked or broken drainage systems. The adult flies have a characteristic habit of scuttling in a fast run instead of immediately taking to wing when disturbed, hence their name 'scuttle flies'. Because they frequent unsanitary sites, there is always the potential of these insects carrying disease-causing bacteria.

### General biology and behaviour

Flies have a complete life cycle, consisting of 4 main stages – egg, larva, pupa and adult stages. The duration of each developmental stage is very much dependent on temperature and food/moisture availability.

All true flies (adult stage) can only ingest liquid food. Should they land on a solid food source, they produce large quantities of saliva together with regurgitated gut contents. The mixture, rich in digestive enzymes, is vomited onto the food together with any living bacteria, viruses and protozoa. The resulting liquid food is then sucked back into the fly's gut. This process may be repeated several times during which time the fly may defecate to reduce the overall body weight in readiness for flight. This feeding mechanism underlies the principle mode of food contamination with disease pathogens and spoilage organisms.

### Pest status of flies

There are many thousands of species of flies; however, relatively few interact with humans. Those that do are among the most destructive of pest species, spreading diseases to man and domesticated animals as well as contaminating food and packaging.

The increase and ease of international travel in the air and on the oceans mean that there are very few barriers left to stop the spread of insects worldwide.

The mobility of flying insects is the primary reason why their status as pests is so important. This allows them to visit many diverse and contaminated habitats within the course of their relatively short life span.

## 7.3 Birds and other vertebrate pests

### Birds

Under the European Wild Birds directive 1979, all wild birds, including their nests and habitat, are protected. However, birds that are recognised as pests can have that protection removed and are listed on the General Licences, issued by Natural England each year. Equivalent licences are issued in Scotland, Wales and Northern Ireland.

The General Licences list the birds that can be controlled, for specific reasons (e.g. for the purpose of preserving public health and public safety) and by specific methods. It is a condition of the Licences that all non-lethal methods must be considered first.

The main species of interest in a food safety context are:

- The feral pigeon, collared dove
- The house sparrow and starling, although these are presently removed from the licence in England, Scotland and Wales
- Two species of large gull; herring gull and lesser black-backed gull

The remaining species of pest bird on the General Licence are predominantly pests of agriculture.

### Distinguishing features of common pest birds

The feral pigeon (*Columba livia*) is of medium size (32cm long); normally blue grey in colour with a white rump and black wing bars.

The collared dove (*Streptopelia decaocto*), is about 27cm long, fawn-grey in colour with a narrow black band at the back of the neck and a white tail tip.

The male house sparrow is 14.5cm and recognised by its grey crown, black bib, light grey cheeks and under parts, and brown wings with black streaks. The female is dull brown.

The starling is 22cm and has a summer plumage of glossy black with metallic purple and green tints. Generally found in large flocks, the numbers of starlings has decreased over the last few decades.

The only gull, which may be killed, is the lesser black-backed gull. As gulls can be difficult to identify expert opinion should be sought.

### Other vertebrates

Most British mammals apart from rats and mice pose insignificant risk to food safety. Several such as all bat species, water voles, red squirrels and badgers are fully protected and may not be harmed.

Foxes and rabbits, through their burrowing, may cause structural problems to buildings and the former may be drawn to the food opportunities presented by waste areas.

The grey squirrel, American mink and edible dormice may also enter buildings in search of food and shelter.

Control of the above requires specialist knowledge of available control techniques and should only be undertaken by persons with the necessary experience of this type of work.

## 8.0 Appendix - Checklists

- 8.1 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT [VENUE OPERATOR](#) CHECKLIST
- 8.2 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT [LOCAL AUTHORITY](#) CHECKLIST
- 8.3 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT [FOOD OPERATOR](#) CHECKLIST
- 8.4 OUTDOOR & MOBILE CATERING VENUE PEST MANAGEMENT [WASTE MANAGEMENT](#) CHECKLIST

# Outdoor & mobile catering venue Pest Management Local Authority checklist

## Pest Control Contract Specification

Has a pest control contract with a servicing company been negotiated and implemented with a specification in accordance with recommendations?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is the contractor a member of a recognised trade association/ body?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Does the contract deliver a comprehensive, quality pest control service meeting all requirements and expectations of the venue operator, and include the venue grounds, perimeter and individual stall holders?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are frequent routine inspections of the venue carried out to detect the early signs of pest activity and logged in the site pest record book?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Enforcement

Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/>	No <input type="checkbox"/>
---	------------------------------	-----------------------------

## Waste Management Arrangements

Are refuse/waste containers lidded and of sufficient size for the event and for the quantity of waste/litter likely to be generated?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are the refuse containers/paladins sited the recommended minimum distance of 10 mtrs from food stalls/marqueses and the site clean and free from spillages?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is sufficient unrestricted vehicular access available for emptying waste containers and solid roadways/duck boarding provided to facilitate access during periods of inclement weather?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are frequent routine inspections of the venue carried out to locate and remove any accumulations of litter or food waste spillages?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Have suitable concrete hard standings been created for the siting of refuse skips?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Has a contract been negotiated and implemented with a commercial waste collection and disposal company to remove waste from the site, at agreed frequencies?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Does the waste collection and disposal contract include the collection and disposal of waste fats and oils?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Have suitable arrangements been implemented to remove soiled bedding and animal excrement generated at equestrian / animal attractions from site for disposal to minimise fly infestation?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Enforcement

Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/>	No <input type="checkbox"/>
---	------------------------------	-----------------------------

## Drainage and Waste Water Disposal

Are temporary drainage connections to the existing sewerage systems compliant with recommendations I.e. effectively sealed to prevent the egress of rats and minimise the attraction of flies?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Where connections to main drainage systems are not available are drainage cubes provided with sufficient vehicular access with solid roadways/duck boarding provided to facilitate the emptying of effluent during inclement weather?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are regular daily site surveys carried out to check for any leaking drainage pipes and water pipes?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are site surveys carried out to identify areas of standing / ponding water and remedial works arranged?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Enforcement

Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/>	No <input type="checkbox"/>
---	------------------------------	-----------------------------

## Equestrian & Animal Attractions

Have satisfactory animal husbandry arrangement been implemented to minimise the attraction to the site by pests?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are animal feedstuffs stored in pest proof containers and all spillages cleared up?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is soiled bedding and animal excrement cleared away from the pens and removed from site daily in accordance with recommendations?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

<b>Enforcement</b>	
Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>FOOD OPERATION BUSINESS</b>	
<b>Structure</b>	
Are the guidance recommendations relating to structure & construction of the food stall, mobile kitchen, marquee (delete as applicable) to minimise pest activity complied with?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Is the food stall, mobile kitchen, marquee, (delete as applicable) food preparation surfaces, walls, flooring equipment etc clean and free from food debris and/or residues?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Will the design of the structure prevent the ingress of pests?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are food premises, marquees, tents and stalls sited away from sources of water such as streams, drainage ditches etc.? Where this is not possible fully sealed units such as mobile vans should be considered which will minimise the attraction by pests such as rodents.	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Enforcement</b>	
Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Pest Awareness</b>	
Have staff received suitable training and are aware of the signs of pest activity? CIEH Pests on the Menu DVD is recommended for pest awareness training	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are routine inspections carried out to the food preparation areas, kitchen, food store rooms and waste retention areas for signs of pest activity?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are inspections recorded and any signs of pest activity actioned immediately?	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Basic Hygiene &amp; Cleaning Schedules</b>	
Is open food protected against flying insects e.g. flies etc?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are cleaning schedules / good hygiene practices strictly adhered to and all potential sources of attraction to pests removed?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are all food spillages removed and food kept in pest proof containers overnight?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are empty soft drink bottle skips cleansed daily to minimise the attraction to flying insects e.g. wasps & fruit flies?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are slop trays and sink waste traps (beer tents etc) suitably sanitised at the end of each day to minimise the attraction of flying insects?	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Enforcement</b>	
Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Waste Storage &amp; Disposal</b>	
Are waste food/refuse containers suitably lidded, sufficient in number and food waste removed from the food stall overnight?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are accumulations of food waste/ refuse stored at the back of the food stall which may attract pest activity?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are waste fats and oils kept in a suitable sealed container whilst awaiting disposal by a licenced waste contractor?	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Enforcement</b>	
Are there any conditions existing which may require formal action being taken to achieve compliance? Specify :	Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>Drainage &amp; Waste Water</b>	
Are regular checks carried out to waste drainage connections and potable water supply pipes for leakage and ponding of waste water?	Yes <input type="checkbox"/> No <input type="checkbox"/>

# Outdoor & mobile catering venue Pest Management Venue Operator checklist

## Pest Control Contract Specification

Has a pest control contract with a servicing company been negotiated and implemented with a specification in accordance with recommendations?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is the contractor a member of a recognised trade association/ body?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Does the contract deliver a comprehensive, quality pest control service meeting all requirements and expectations of the venue operator, and include the venue grounds, perimeter and individual stall holders?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are frequent routine inspections of the venue carried out to detect the early signs of pest activity and logged in the site pest record book?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Waste Management Arrangements

Are refuse/waste containers lidded and of sufficient size for the event and for the quantity of waste/litter likely to be generated?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are the refuse containers/paladins sited the recommended minimum distance of 10 mtrs from food stalls/marquees and the site clean and free from spillages?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is sufficient unrestricted vehicular access available for emptying waste containers and solid roadways/duck boarding provided to facilitate access during periods of inclement weather?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are frequent routine inspections of the venue carried out to locate and remove any accumulations of litter or food waste spillages?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Have suitable concrete hard standings been created for the siting of refuse skips?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Has a contract been negotiated and implemented with a commercial waste collection and disposal company to remove waste from the site, at agreed frequencies?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Does the waste collection and disposal contract include the collection and disposal of waste fats and oils?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Have suitable arrangements been implemented to remove soiled bedding and animal excrement generated at equestrian / animal attractions from site for disposal to minimise fly infestation?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Drainage and Waste Water Disposal

Are temporary drainage connections to the existing sewerage systems compliant with recommendations i.e. effectively sealed to prevent the egress of rats and minimise the attraction of flies?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Where connections to main drainage systems are not available are drainage cubes provided with sufficient vehicular access with solid roadways/duck boarding provided to facilitate the emptying of effluent during inclement weather?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are regular daily site surveys carried out to check for any leaking drainage pipes and water pipes?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are site surveys carried out to identify areas of standing / ponding water and remedial works arranged?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Equestrian & Animal Attractions

Have satisfactory animal husbandry arrangement been implemented to minimise the attraction to the site by pests?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are animal feedstuffs stored in pest proof containers and all spillages cleared up?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is soiled bedding and animal excrement cleared away from the pens and removed from site daily in accordance with recommendations?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

# Outdoor & mobile catering venue Pest Management **Waste Management checklist**

## Waste storage and disposal

Has a suitable contract with a waste disposal contractor been agreed and implemented to include the venue, retail food stalls, equestrian & animal attractions etc?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are waste skips placed on a concrete hard pad to prevent rats burrowing underneath and placed on rails to allow thorough cleaning underneath?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is refuse/waste container area sited more than 10 meters away from main building or food stalls?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are waste food/refuse containers suitably lidded, sufficient in number and food waste removed from the food stall overnight?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are accumulations of food waste/ refuse stored at the back of the food stall which may attract pest activity?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are all refuse container lidded and of sufficient size of the event and the quantity of waste/litter likely to be generated?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Do smaller refuse bins contain strong polythene liners and area between liner and container cleaned regularly to remove residues?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are waste fats and oils kept in a suitable sealed container whilst awaiting disposal by a licenced waste contractor?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is refuse/waste cleared away from the site at regular intervals & sufficient frequently for the demand of the site?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are refuse/waste areas kept clean and free from accumulations?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is waste/refuse etc transported away from the site in suitably covered vehicles to prevent accidental spillage on the site?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is sufficient unrestricted vehicular access available for emptying waste containers and solid roadways/duck boarding provided to facilitate access during periods of inclement weather?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Equestrian & Animal Attractions

Are suitable (preferably) sealed lidded containers on site to store animal excrement & soiled bedding whilst awaiting disposal?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are suitable arrangements in place to transport animal excrement & soiled bedding away from the site for disposal?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

# Outdoor & mobile catering venue Pest Management Food Operator checklist

## Structure

Are the guidance recommendations relating to structure & construction of the food stall, mobile kitchen, marquee (delete as applicable) to minimise pest activity complied with?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is the food stall, mobile kitchen, marquee, (delete as applicable) food preparation surfaces, walls, flooring equipment etc clean and free from food debris and/or residues?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are food premises, marquees, tents and stalls sited away from sources of water such as streams, drainage ditches etc? Where this is not possible fully sealed units such as mobile vans should be considered which will minimise the attraction by pests such as rodents.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Will the design of the structure prevent the ingress of pests?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Pest Awareness

Have staff received suitable training and are aware of the signs of pest activity?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
CIEH Pests on the Menu DVD is recommended for pest awareness training	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are regular routine inspections carried out to the food preparation areas, kitchen, food store rooms and waste retention areas for signs of pest activity?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are inspections recorded and any signs of pest activity actioned immediately?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Basic Hygiene & Cleaning Schedules

Is open food protected against flying insects e.g. flies etc?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are cleaning schedules / good hygiene practices strictly adhered to and all potential sources of attraction to pests removed?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are all food spillages removed and food kept in pest proof containers overnight?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are empty soft drink bottle skips cleansed daily to minimise the attraction to flying insects e.g. wasps & fruit flies?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are slop trays and sink waste traps (beer tents etc) suitably sanitised at the end of each day to minimise the attraction of flying insects?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Waste storage and disposal

Are waste food/refuse containers suitably lidded, sufficient in number and food waste removed from the food stall overnight?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are accumulations of food waste/ refuse stored at the back of the food stall which may attract pest activity?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are waste fats and oils kept in a suitable sealed container whilst awaiting disposal by a licenced waste contractor?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

## Drainage and Waste Water Disposal

Are regular checks carried out to waste drainage connections and potable water supply pipes for leakage and ponding of waste water?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
---	------------------------------	-----------------------------





Chartered  
Institute of  
Environmental  
Health

ISBN: 978-1-906989-05-7

This report is printed on totally chlorine-free and recyclable paper, produced from sustainable forests.

The CIEH would like to thank **Killgerm Group** for their assistance in producing this booklet.

The National Pest Advisory Panel  
Chartered Institute of Environmental Health  
Chadwick Court, 15 Hatfields, London SE1 8DJ  
**Telephone** 020 7928 6006 **Fax** 020 7827 5831  
**Email** [npap@cieh.org](mailto:npap@cieh.org) **Web** [www.cieh-npap.org](http://www.cieh-npap.org)