

PEST CONTROL

EAT SAFE FACT SHEET



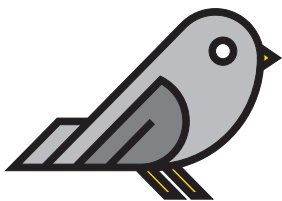
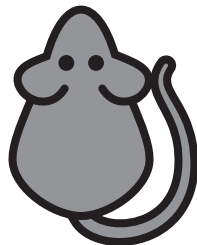
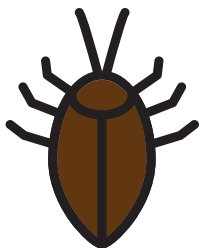
Dedicated to a better Brisbane

Everyday, Brisbane City Council works with residents and local communities to help make our city what it is today with a long term vision for the future. Council's Eat Safe program is helping to deliver world-class dining for Brisbane residents and visitors.

Pests can carry diseases and contaminate your food and food contact surfaces. You need to ensure you take steps to stop pests from entering your business and treat them if you have a problem.

Common pests include:

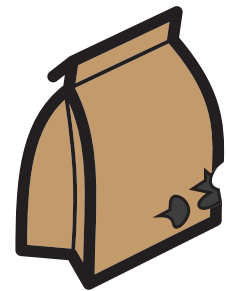
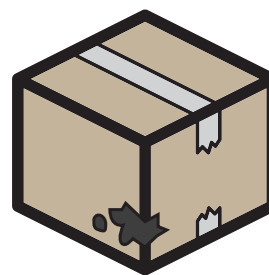
- rodents (e.g. rats and mice)
- insects (e.g. cockroaches, beetles, weevils, flies, moths, ants)
- birds (e.g. pigeons).



Signs of pests

Regularly inspect your business and look for signs of pests, including:

- rats and mice – droppings, holes in walls and doors, nests, gnawed goods or packaging, grease or smear marks, urine stains on food packaging, urine odour
- flies and flying insects – bodies of insects, live insects, webbing, nests, droning or buzzing, maggots
- cockroaches – eggs and egg casings, moulted skins, shells, droppings
- ants – small piles of sand or soil
- beetles and weevils – moving insects particularly in dry food, small maggots
- birds – feathers, droppings, nests.



Gnawed packaging

Eat Safe
BRISBANE



Where to look for pests

Pests are often found in warm places such as:

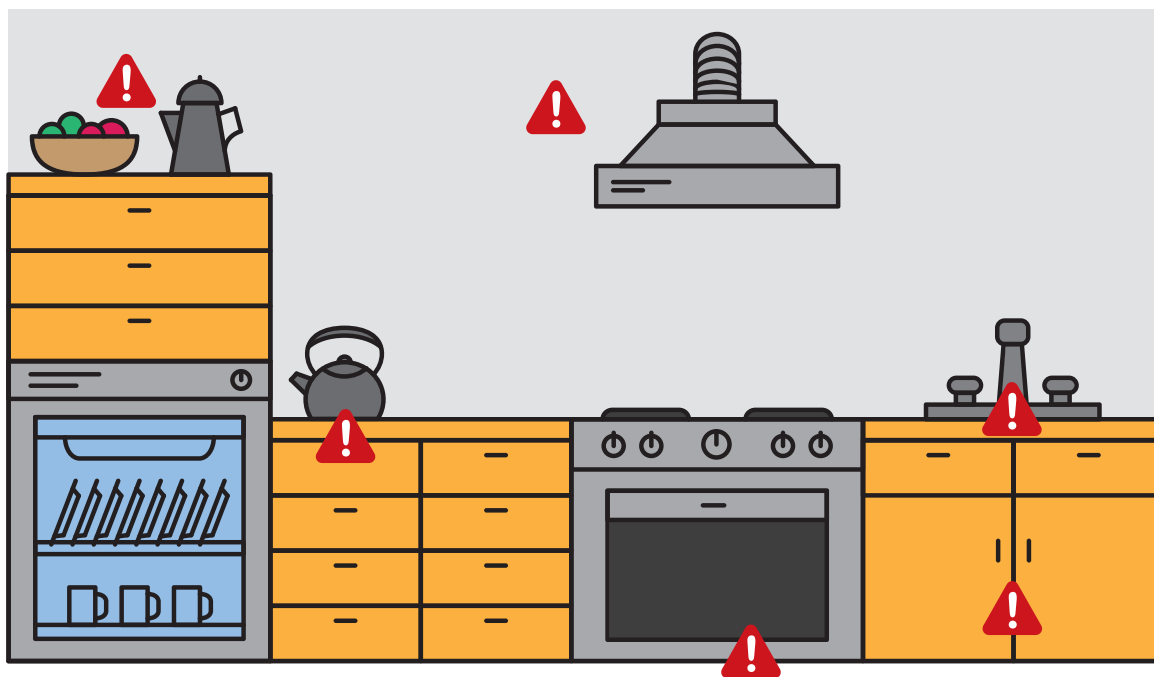
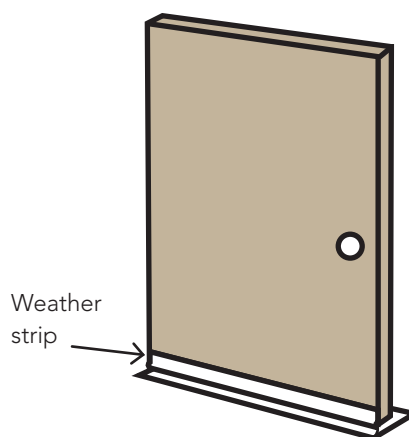
- under and behind equipment such as ovens, stoves, dishwashers and refrigerators
- under washing and hand washing sinks
- under and in boxes, packaging and food storage containers
- inside wall cavities and cupboards.

Tips to keep pests away

- Install weather strips at the base of doors.
- Keep doors and windows closed or screened.
- Keep your premises clean and well maintained (no gaps, cracks and crevices).
- Store food and equipment off the floor.
- Remove unused or old equipment from the premises.
- Store rubbish in sealed containers and regularly remove waste from the kitchen.
- Cover all drainage holes and any holes that appear on walls or in between equipment.
- Store food in pest proof containers when not in use.

Treating pests

It is strongly recommended you hire a licensed pest control operator to visit your premises regularly, as they will have an understanding of requirements and treatment options. In addition to regular treatment, ensure a licensed pest control operator is engaged if you see any sign of pests to manage the issue before it becomes a problem.




Further information

For further information on **Eat Safe Brisbane** visit brisbane.qld.gov.au/EatSafeBrisbane

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