



**REGISTRATION
STILL AVAILABLE
FOR GENERAL
PEST CONTROL
COURSE DURBAN
1-3 AUGUST 2011**

**PEST MANAGEMENT
ACADEMY
INTERNATIONAL
RECOGNISED SKILLS
PROGRAMS FOR
JULY-SEPTEMBER 2011**

**GENERAL PEST CONTROL
PROGRAM**
18-20 JULY 2011 PRETORIA
1-3 AUGUST 2011 DURBAN
22-24 AUGUST 2011 PRETORIA
19-21 SEPT 2011 PRETORIA
WEED CONTROL
25-27 JULY 2011 PRETORIA
26-28 SEPT 2011 PRETORIA
**TERMITE & WOOD
DESTROYING ORGANISMS**
10-12 AUGUST 2011 PRETORIA
25-27 OCT 2011 PRETORIA
FUMIGATION
4-6 JULY 2011 PRETORIA
15-17 AUGUST 2011 PRETORIA
PLANT PEST & DISEASES
25-27 JULY 2011 PRETORIA
26-28 SEPT 2011 PRETORIA
HACCP/FOOD SAFETY
21 JULY 2011 PRETORIA
PMA COURSES ARE
ACCREDITED BY
DEPARTMENT OF
AGRICULTURE, AGRISETA &
SAQA

FOOD PLANT INTEGRATED PEST MANAGEMENT

What follows is a short summary of what the Good Manufacturing Practices in support of a Haccp Program(GMP's) tell our clients they must do, arbitrarily divided into seven big categories: In this article we will deal with the first 4 categories.

Personnel

Employees with open sores, boils or infected wounds are not allowed in food-processing areas until their condition is corrected. People with communicable illnesses are similarly not allowed in processing areas.

Employees must wear appropriate clothes to protect food from contamination. In most of our accounts, this means "whites" or smocks with metal snaps, not buttons. Buttons can easily fall off, possibly becoming a contaminant; snaps won't fall off, and if they did, the plant's metal detectors would quickly detect them.

Employees must be reasonably clean, and must wash their hands after eating, smoking, blowing their nose or using the restroom.

Employees cannot wear any jewelry or carry anything in their pockets that might fall into food. Some plants allow a simple wedding band without a stone; most plants will permit covering a ring with tape if it cannot be removed.

All hair must be restrained. If you have a beard or mustache, you must wear a net (called a "snood") over it.

No food, beverages, chewing gum or tobacco may be in anyone's mouth at any time in a process area. This includes breath mints, medications and cough drops.

Persons responsible for food safety, and for identifying problems with sanitation, exclusion, etc; should be trained in how to recognize and correct hazards to food safety.

Plant and Grounds

The grounds around a food plant have to be kept clean and in good condition.

Litter and waste have to be kept cleaned up.

Unused equipment must be stored in such a way that insects and rodents can't breed in it.

Weeds must be killed or trimmed short.

Access roads, yards and parking lots must be maintained in such a way that they do not create hazards to food safety.

Effective, adequate waste removal must be in place.

If the plant is adjacent to an area that is poorly kept or infested with pests, action must be taken to prevent those pests from becoming a problem in the plant.

The plant and the equipment in it must be designed and built in such a way that floors, walls and equipment can be kept clean. Pipes must be guarded or installed in such a way that condensate cannot drip onto process areas; motors must be guarded so that grease and oil do not drip into food.

Adequate lighting must be provided. In process areas, light bulbs must be shatter-resistant.

Ventilation must be adequate, and it must be constructed and maintained in such a way that food contamination does not result, and must also keep all pests out.

Sanitary Operations

The building and everything in it must be kept clean and in good repair so that food contamination is prevented.

Cleaning chemicals and pesticides must be properly used and stored so contamination does not occur.

No pests are allowed anywhere in a food plant (remarkably, this is all the GMP's have to say about pest control).

Sanitary Facilities and Controls

The facility must have a good source of clean water.

Plumbing fixtures must be well constructed and in good repair so they deliver clean water effectively.

Plumbing fixtures designed for waste removal must be in good repair so contamination is prevented.

Plumbing problems cannot be allowed to become a potential source of infestation and contamination.

Floor drains must be adequate for draining water from floors and must be kept running freely and in good condition.

Restrooms must be clean, in good condition, and accessible to employees; they must have effective facilities for washing, sanitizing and drying hands, and must have a sign in them reminding employees of the requirement to wash their hands after using the restroom.

Trash areas and trash receptacles must be constructed and located in such a way that they do not create a contamination risk for food.

Our next article is a follow on to this article and will have the final 3 categories of importance.

If you would like to learn more about Food Plant IPM our HACCP/FOODSAFETY CERTIFICATION COURSE ON 21 JULY 2011 will also discuss in detail what is required.