

## 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: This article is a follow on from last week's newsletter and discusses the last three categories of importance.

### Equipment and utensils

Processing equipment, pots, pans and other utensils must be easy to clean and easy to maintain.

### Processes and Controls

Food processors must have procedures in place that allow for proper receiving, inspecting and storing raw materials, and for storing finished product in such a way that it stays safe from any kind of contamination. Raw materials must be inspected upon receipt, and rejected if found to be infested- or treated to eliminate the infestation.

Raw materials must be held in such a way that they do not become contaminated.

Raw materials, food while being processed, food in intermediate stages of production, and finished product must be stored at a proper temperature to prevent contamination or growth of microorganisms. Precautions must be taken at all stages of production and storage so that contamination is prevented.

### Warehousing and distribution

Finished food must be stored and transported in such a way that it cannot become infested or contaminated. This includes warehouse storage, as well as shipment in trucks and railcars.



### What this means to PCO'S

Every aspect of the GMP's pertains in some way to the work we do in food plants. Armed with their awareness, we can maximize our inspections and treatments by doing them with specific GMP's in mind. In this way, we can ensure we are in compliance with the GMP's, and we can bring things to the attention of our clients that will help them comply. This will improve their scores on third-party food-safety audits, as well as help them remain pest free.

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

**REGISTER FOR  
GENERAL PEST  
CONTROL COURSE  
DURBAN  
1-3 AUGUST 2011**

**HACCP TRAINING  
21 JULY 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

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