

iMIS Food - Pest Control Hazards Table

Pest	Pest Category	Commonly Contaminated Foods	Main Risks	Key Prevention Steps	Signs of Infestation
House Mouse ( <i>Mus musculus</i> )	Rodent	Cereals, grains, pasta, and other packaged dry goods that they can gnaw on.	<ul style="list-style-type: none"><li>Carrier of pathogens.</li><li>Contaminates food with droppings and urine.</li><li>Gnaws on packaging and wires.</li></ul>	<ul style="list-style-type: none"><li>Seal all gaps larger than a pen (6mm).</li><li>Store food in sealed, hard containers.</li><li>Keep floors clean of crumbs and spills.</li></ul>	Small, dark droppings (rice-grain size); gnaw marks; a distinct musky smell.
Norway Rat / Brown Rat ( <i>Rattus norvegicus</i> )	Rodent	Almost anything, including bulk sacks of grain, stored meat, and food waste in bins.	<ul style="list-style-type: none"><li>Carrier of pathogens, including diseases like Leptospirosis.</li><li>Contaminates food with large droppings.</li><li>Causes significant gnawing damage to buildings and equipment.</li></ul>	<ul style="list-style-type: none"><li>Seal all gaps larger than a coin (12mm).</li><li>Keep building exterior clear of debris.</li><li>Securely close all waste bins.</li></ul>	Large droppings; greasy rub marks along walls; gnawing damage.
Cockroaches ( <i>Blattella germanica</i> , <i>Blatta orientalis</i> )	Crawling insect	Any uncovered food, crumbs, or food residue, especially in warm and damp areas.	<ul style="list-style-type: none"><li>Carrier of pathogens from drains to food surfaces.</li><li>Shed skins and droppings can cause allergies and asthma.</li></ul>	<ul style="list-style-type: none"><li>Seal cracks and crevices in walls and floors.</li><li>Fix leaks and eliminate dampness.</li><li>Practice intensive daily cleaning.</li></ul>	An unpleasant oily smell; small, dark droppings that look like coffee grounds; seeing one during the day.
Stored Product Beetles (Weevils - <i>Sitophilus</i> spp., Flour Beetles - <i>Tribolium</i> spp.)	Crawling insect	Flour, rice, grains, pasta, nuts, and spices.	<ul style="list-style-type: none"><li>Direct contamination of food with live insects, larvae, and waste.</li><li>Causes "off" odours and can spoil entire batches of product.</li></ul>	<ul style="list-style-type: none"><li>Inspect all incoming dry goods for pests.</li><li>Store ingredients in cool, dry conditions in tightly sealed containers.</li><li>Use older stock first (FIFO).</li></ul>	Live or dead insects in packaging; small, round holes in whole grains.
Filth Flies (House fly - <i>Musca domestica</i> , Fruit fly - <i>Drosophila</i> spp.)	Flying insect	Any uncovered food, especially fresh produce, meats, and sugary liquids.	<ul style="list-style-type: none"><li>Carrier of pathogens by moving from garbage and faeces to food.</li></ul>	<ul style="list-style-type: none"><li>Use screens on windows and doors.</li><li>Keep all waste bins lidded.</li><li>Clean up spills immediately.</li></ul>	Live flies buzzing around; small dark spots (fly specks) on walls, ceilings, and light fixtures.
Stored Product Moths ( <i>Plodia interpunctella</i> )	Flying insect	Dried fruit, nuts, grains, cereals, and chocolate.	<ul style="list-style-type: none"><li>Contamination of food with larvae (caterpillars) and their silky webbing.</li></ul>	<ul style="list-style-type: none"><li>Inspect incoming goods for signs of webbing.</li><li>Store susceptible foods in sealed containers.</li><li>Use pheromone traps to monitor for activity.</li></ul>	Silky webbing in and on food packaging; small, white larvae (caterpillars); adult moths flying in storage areas.
Ants ( <i>Lasius niger</i> , <i>Monomorium pharaonis</i> )	Crawling insect	Spilled sugar, syrups, honey, and crumbs on floors and counters.	<ul style="list-style-type: none"><li>Carrier of pathogens from the floor to food preparation surfaces.</li><li>Physical contamination of food.</li></ul>	<ul style="list-style-type: none"><li>Seal cracks where they may enter.</li><li>Clean up all sugary spills and crumbs promptly.</li><li>Store sweet foods in sealed containers.</li></ul>	Seeing live ants foraging in a trail.
Stored Product & Fungus Mites (Flour mite - <i>Acarus siro</i> , Fungus mite - <i>Tyrophagus putrescentiae</i> )	Arachnid	Flour, grain, and cheese, especially if stored in damp or humid conditions.	<ul style="list-style-type: none"><li>Causes a musty, foul odour that ruins food.</li><li>Can cause allergic skin reactions ("baker's itch").</li></ul>	<ul style="list-style-type: none"><li>Control humidity: Keep storage areas cool, dry, and well-ventilated.</li><li>Do not store products directly on the floor.</li></ul>	A brownish, moving "dust" on the surface of products or shelves; a distinctive minty or musty smell.
Pigeons, Sparrows, Gulls (Various species)	Bird	Bulk ingredients stored outside, products near loading docks, and food in waste bins.	<ul style="list-style-type: none"><li>Droppings can contain pathogens.</li><li>Feathers and nesting materials can be physical contaminants.</li></ul>	<ul style="list-style-type: none"><li>Install bird netting, spikes, or wires to prevent birds from landing or nesting on the building.</li></ul>	Droppings on or around the building; feathers; nesting material; direct sightings of birds inside.