

OUTSIDE IN

MAPPING FOOD PROCESSING'S
PEST HOT SPOTS



ORKIN

CANADA™

PEST CONTROL DOWN TO A SCIENCE.®

Imagine you and five friends are on a survival mission. You're each given a different starting point, the same list of things you need to survive, but no additional guidance on how to get them.

Congrats! You win the mission. But it didn't go without a challenge. Numerous unexpected areas along the way forced you to get scrappy, but even against the odds, you were able to advance to the finish line.

This is how pests survive on a day-to-day basis. They're resilient in their search for food, water and shelter, which is why a well-maintained line of defense is crucial to achieving a pest-free food processing facility.

While no two facilities are alike, most do remain open all hours of the day. And while this "rotating door" may help with efficiency in the workplace, it also exposes pests to continuous opportunities to intrude.

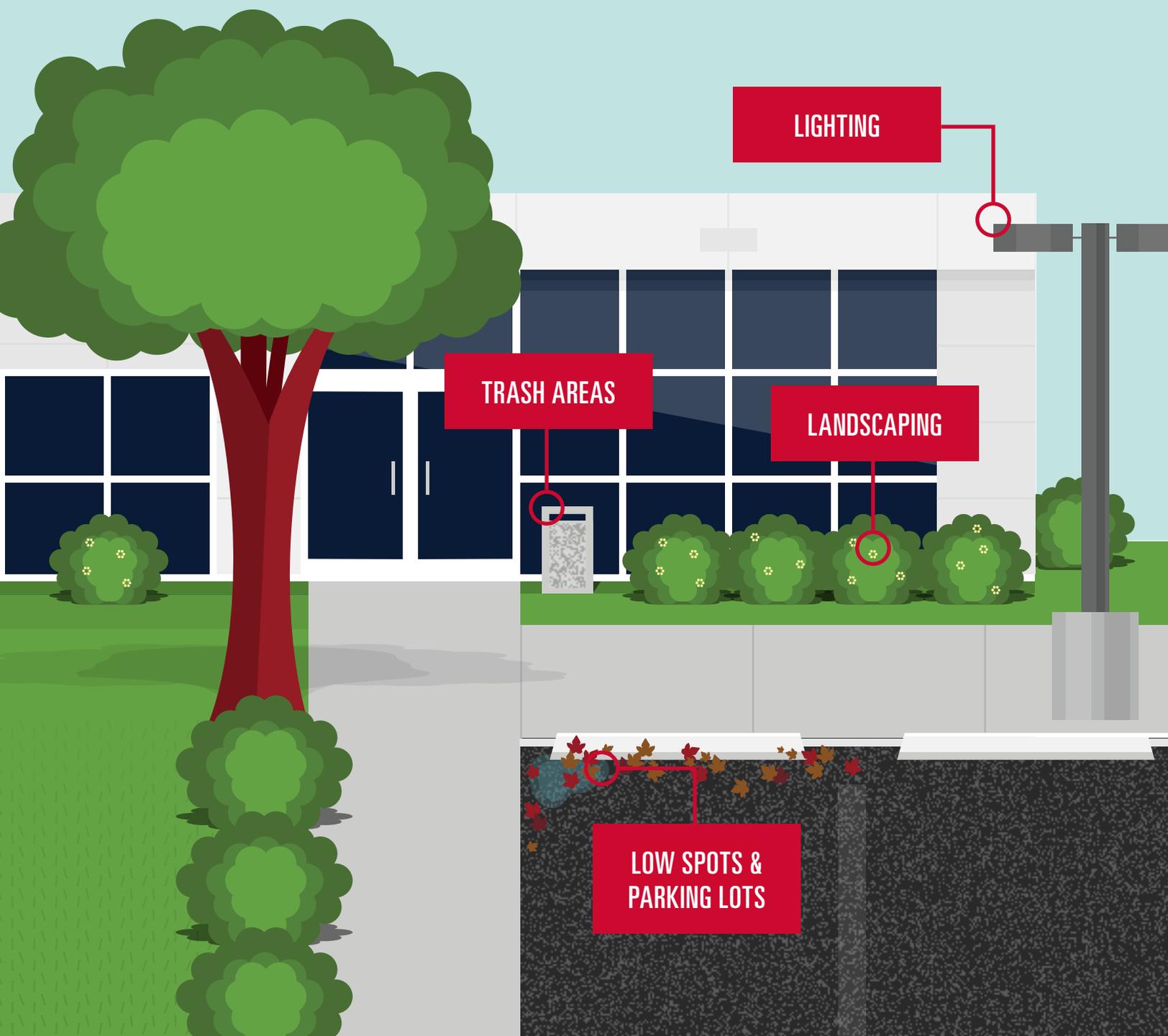
So, what should you do to keep them out? Implement an Integrated Pest Management (IPM) program to assess the risk areas in your facility and establish tactics to prevent and keep pests out. IPM uses chemical treatments only as a last resort, focusing instead on proactive prevention strategies like exclusion, facility maintenance, stringent sanitation practices and ongoing inspections to keep pests away.

As you can imagine, the earlier you can spot a pest problem, the quicker it can be resolved before it turns into a major issue that could prove costly. A constant state of readiness will not only help you protect your facility from pests but also help you spot problems at every stop along the heat map.

AN OUTSIDE LOOK:

Food Processing Exterior Hot Spots

Monitoring is not only important inside your four walls, but outside your facility as well. Keeping the property around your building maintained can drastically decrease pest pressure outdoors, as it discourages pests from migrating and harbouring around the building and keeps them from moving indoors.



A CLOSER LOOK: OUTSIDE

COMMON PESTS



Beetles



Birds



Ants



Termites



Rodents



Wasps

LANDSCAPING

WHY?

Fruit-bearing trees, sweet-smelling flowers, nuts and seeds are attractive to insects, birds and rodents, as **they provide food and potential nesting sites.**



TIP

Trim back branches and plants at least one metre away from your facility's exterior to reduce the risk of pests. Be especially careful if there are fallen branches or dead trees, as these can provide food for termites. Also avoid planting brightly coloured, flowering plants, sweet-scented plants and fleshly, fruit-bearing plants.

COMMON PESTS



Ants



Flies



Cockroaches



Birds



Raccoons

TRASH AREAS

WHY?

Dumpsters, trash cans and other waste disposal areas are **a haven for pests if not maintained properly.**



TIP

Regulate an ongoing sanitation schedule and make sure dumpsters are emptied regularly and not overflowing. Dumpsters should be kept as far away from the building as possible, as they serve as a "jumping off" point for pests to get indoors.

A CLOSER LOOK: OUTSIDE

COMMON PESTS



Flies



Rodents



Birds



Midges



Mosquitoes

LOW SPOTS & PARKING LOTS

WHY?

Standing water in parking lots, adjacent properties and low spots **can attract pests.**



TIP

Inspect the surrounding grounds and parking lots frequently to look for trash or standing water that can attract pests. Such areas should be constructed and paved so water drains properly.

COMMON PESTS



Large Flies



Moths



Beetles

LIGHTING

WHY?

Certain lighting can attract **night-flying insects.**

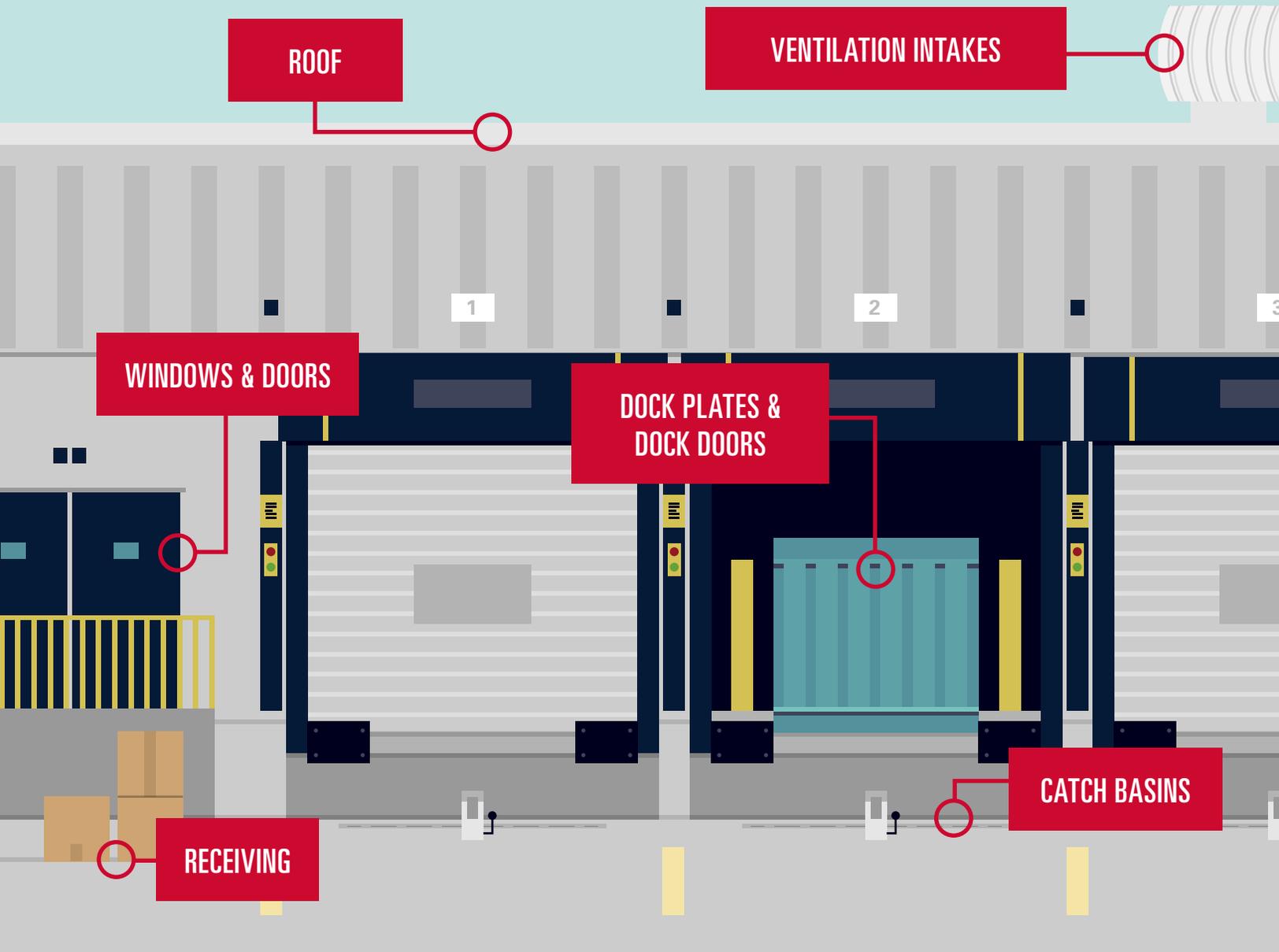


TIP

Consider installing sodium-vapor lights instead of fluorescent bulbs next to entryways to make the area less appealing to flying insects. If you set those lighting fixtures to turn on 10 to 15 minutes before dusk, you can detract night-flying pests away.

CROSSING THE THRESHOLD: Food Processing Common Entry Points

Every facility is different in size, layout and surrounding geography, but all facilities share common pest entry points.



A CLOSER LOOK: COMMON ENTRY POINTS

COMMON PESTS



Flies



Rodents



Birds



Beetles



Ants



Termites



Cockroaches

ROOF

WHY?

Often overlooked, roofs are a **common entry point for both birds and roof rats.**



TIP

Roof rats may climb on tree branches to get on the roof so be sure to trim all tree branches to prevent entry.

VENTILATION INTAKES

WHY?

Flies aren't the only flying pest that should concern you. Ventilation intakes are a **favourite of birds for perching, roosting and nesting.**



TIP

Regularly inspect your roof and rooftop HVAC units for any openings, which serve as nesting and roosting sites.

DOCK PLATES & DOCK DOORS

WHY?

Dock plates and the gaps surrounding those that are built into the floor are **easy places for pests to slip inside.**



TIP

Close dock doors between shipments to cut down on receiving uninvited guests. Install vinyl strip doors as an added barrier to help when the actual doors are open.

A CLOSER LOOK: COMMON ENTRY POINTS

COMMON PESTS



Flies



Rodents



Birds



Beetles



Ants



Termites



Cockroaches

WINDOWS & DOORS

WHY?

Pests use the same doors as employees and can even be **carried inside by them**. And open windows are an open invitation.



TIP

Make sure you install an air curtain at the entrance and establish positive air pressure that pushes pests toward the exit instead of pulling them in.

CATCH BASINS

WHY?

Sewers provide **an easy network for cockroaches** to travel into your facility. If you have a catch basin on site, you possibly have pests nearby. These catch basins can also provide mosquito breeding grounds.



TIP

Eliminating standing water is one of the most important things you can do. Therefore, it's important to keep sewers clear of debris; check at least once a week for discarded waste and clutter that may prevent standing water from draining.

RECEIVING

WHY?

Raw ingredients are a staple of your business, so you're constantly receiving shipments from outside that **may also mean you're receiving pests**.



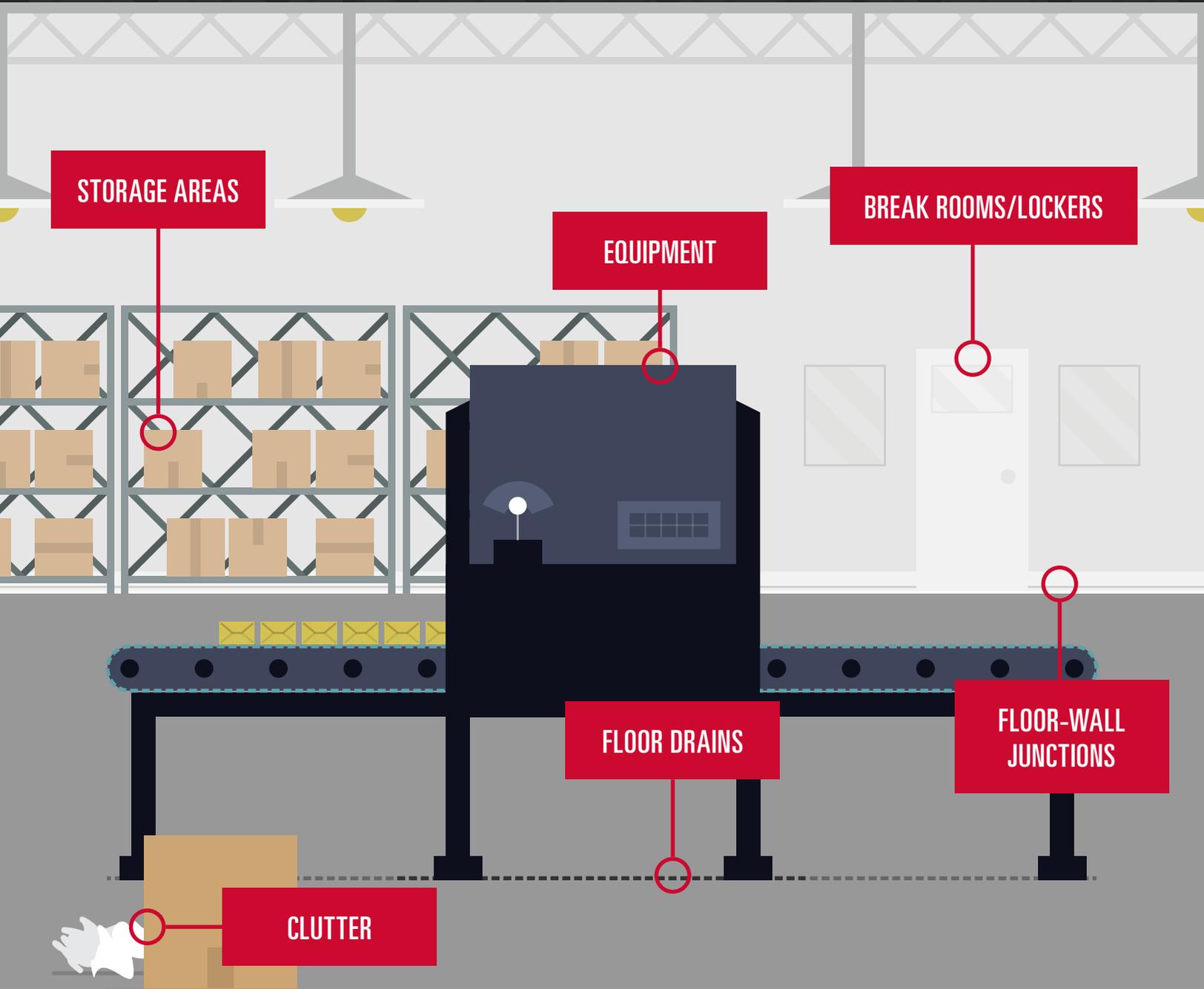
TIP

Knowing the incoming shipment schedule can help you manage proper inspection and storage processes to help identify and stop pest activity sooner rather than later.

ON THE INSIDE:

Food Processing Interior Hot Spots

Although the priority for food manufacturers should be keeping pests out of the facility, introductions inevitably occur. This visual shows critical areas for pest control within the facility.



A CLOSER LOOK: INSIDE

COMMON PESTS



Drain Flies



Small Flies



Cockroaches



Rodents

FLOOR DRAINS

WHY?

Drains can be both a **sanitation issue** and a **possible entry point**. In dry environments, if food debris accumulates, insects will take harbourage in the drain. In wet environments, they breed small flies creating microbial concerns.



TIP

Ideally, floor drains should be equipped with a removable secondary strainer to prevent pests from entering the facility through the drainpipes. It also helps to clean drains with a biological cleaner to break down organic matter that might be collecting.

COMMON PESTS



Moths



Rodents



Flour Beetles

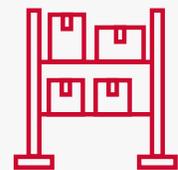


Grain Beetles

STORAGE AREAS

WHY?

Areas that are not regularly inspected by employees can become **major "hot spots" for pests to hide** and thrive. Storage areas are prime examples, since they don't undergo regular cleanings.



TIP

Don't bring a pallet of goods directly from the transport vehicle into storage areas. Instead, break it down at the loading dock. If there are pests on the pallets, they won't get the chance to spread further. Also, place supplies on open-backed shelving to remove pest hiding spots. Keep products off the floor and spaced out on shelves.

A CLOSER LOOK: INSIDE

COMMON PESTS



Cockroaches



Rodents



Ground Beetles



Spiders

CLUTTER (CARDBOARD BOXES, CONTAINERS, ETC.)

WHY?

Clutter, like cardboard boxes or piles of debris, is a perfect home for pests. It gives them the **cover that they need to hide out** while they search for food.



TIP

Keep your facility clean, well lit and free of unnecessary stockpiles; pests see forgotten clutter as an ideal hiding place. Containers with ingredients, or even dry goods, should remain closed with airtight lids and stored at least 6 centimetres off the floor and 45 centimetres away from walls. Dispose of empty and unused cardboard boxes as quickly as possible.

COMMON PESTS



Ants



Rodents



Flour Beetles



Grain Beetles

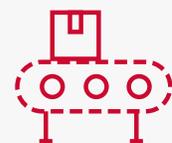


Cockroaches

EQUIPMENT

WHY?

Equipment is extremely vulnerable to pests. The more **food and moisture buildup** around your machinery, the more pests will be attracted to it.



TIP

All areas beneath and behind equipment need to be accessible. Avoid the temptation to squeeze machines into tight spaces, making them impossible to clean. That goes for the inside of your machinery, too. While you probably can't get into each piece of equipment daily, make a point to include these areas on your regular sanitation schedule. If possible, upgrade to easily-serviced equipment and make sure your staff is aware that they need to regularly check and clean the insides of machinery.

A CLOSER LOOK: INSIDE

COMMON PESTS



Ants



Spiders



Rodents



Carpet Beetles



Centipedes

FLOOR-WALL JUNCTIONS

WHY?

Molded baseboards and small crevices, especially in corners, are **ideal settings for pests to settle**.



TIP

Be on the lookout for droppings and dark rub marks where rodents walk near floor-wall junctions, especially corners. Trails of ants are also visible in these areas. Make sure that the paneling along your walls is cleanable.

COMMON PESTS



Ants



Rodents



Cockroaches



Bed Bugs

BREAK ROOMS/LOCKERS

WHY?

The smallest crumb can be a meal for pests. And it can be easy to be less stringent with areas outside the production floor.



TIP

Make sure your employees practise good sanitation practices. Any food stored should be in airtight containers, and trash bins should be emptied at least daily to avoid food waste becoming a target.

FOOD PROCESSING PEST ATTRACTANTS

Food processing facilities have many different environments in which pests can enter, hide and thrive. But each unique attractant brings its own set of challenges. From various food products to environmental conditions in your facility, do you know the main attractants causing pest pain points in your operation?

RAW INGREDIENTS

Pests are particularly fond of dried food products such as cereal, seeds, nuts, dried fruit and preserved meats – and they're capable of causing major damage to food supplies, resulting in lost products and profits.

COMMON PESTS: External feeders such as Indian meal moths, cigarette and drugstore beetles; internal feeders such as grain beetles, mites and flour beetles.

SPILLS

Spills can create odours and a sticky residue that attract pests to the scene.

COMMON PESTS: Cockroaches, ants, rodents

MOISTURE

Moisture in your facility can be a major threat, setting the stage for problems that, if left untreated, can include termite infestation, mould or even structural damage. There are a few telltale signs that moisture is likely invading your facility: sticking windows, mildew, peeling paint and foul, musty odors.

COMMON PESTS: Secondary feeders such as small flies, the shiny spider beetle and silverfish

OVERHANG AREAS

Most wildlife would prefer to stay outdoors, but during unseasonable weather they may seek refuge in your facility. Some animals, such as birds, may even accidentally enter your facility and get trapped – and birds' droppings and moulted feathers pose major threats when it comes to food safety. While they may not present as much of an ongoing problem as rodents or cockroaches, occasional invaders can wreak havoc at your facility.

COMMON PESTS: Birds, wildlife

As a food processing facility manager, product safety is your top priority. That means pest control has to be a priority, too. You can help reduce pest problems by eliminating what attracts them in the first place. Discuss with your pest professional what pest management options are recommended, and work to implement an IPM plan that calls for ongoing sanitation, pest monitoring and prevention.

If you are interested in learning how to better safeguard your food processing facility with an effective IPM program, or would like a professional site inspection and recommended IPM plan with no obligation whatsoever, visit orkincanada.ca to learn more about our services for food processing facilities or request a free consultation.



Learn more food processing factoids at orkincanada.ca
or call 800-800-6754