

COURSE OVERVIEW

Pest Control Awareness

TIFS-109



01892 535 550

www.timelyintervention.co.uk

tif@timelyintervention.co.uk

Effective pest control is a crucial component of food safety in commercial kitchens, where even minor infestations can pose significant health risks, lead to legal violations, and cause reputational damage. Rodents, insects, and other pests can contaminate food with pathogens such as Salmonella and E. coli, compromise hygiene standards, and trigger allergic reactions in individuals with sensitivities.

To prevent cross-contamination and maintain regulatory compliance, kitchens must implement proactive measures, including regular inspections, sealed food storage, effective waste management protocols, and a swift response to any signs of infestation. A robust pest control strategy not only protects public health but also reinforces consumer trust and operational integrity.

Module 1: Pests and Controls

Pests pose serious health risks by spreading diseases, contaminating food supplies, and damaging storage facilities.

- Types of pests
- The importance of keeping pests at bay
- Denial of access
- Signs of pests and their prevention

Suitable for:

Food handlers, Chefs, Kitchen assistants, Managers and Supervisors who oversee the preparation of food.

Skills achieved:

- Food Safety (Basic)

Related Resources:

- Food Hygiene Assessment
- Food Safety Premises Assessment
- Cleaning Plan Audit
- Delivery Intake Audit
- Food Hygiene Audit
- Kitchen Food Hygiene Audit
- Premises Food Safety Audit
- Kitchen Safety Audit
- Food Hygiene Checklist
- Premises Food Safety Checklist

Benefits:

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

Estimated Time:

15 Minutes

Related Courses:

- Food Safety Hygiene
- Food Safety for Food Handlers
- Kitchen Knife Safety
- HACCP
- Food Allergies and Intolerances
- Essentials of Cleaning and Disinfecting