

4. Store food on pallets and store food and garbage in secure containers.

5. Food must be stored clear of all walls and horizontal girders by at least 2 ft., columns and buttresses by at least 1 ft. and ceilings by at least 4 ft.

6. There should be enough space (at least 1 m) between stacks to allow for inspection, loading, unloading and cleaning. Lines may be painted to mark stack boundaries.

7. Store commodities in an organized manner to allow for easy inspection.

8. Do not store old and new stock together. Use older stock first (first in, first out). Label stock to identify arrival dates.

9. Dispose of all infested goods.

10. Consult the product's label to verify temperature at which commodities are to be stored.

11. All refrigerated areas must be equipped with temperature measuring devices. Ensure that the refrigerator maintains a constant temperature.

12. Refrigerators must be situated where they do not open directly to the outdoors.

13. Store produce as soon as possible after harvest.

FOOD TRANSPORT

The vehicle being used must be dry, secure, in good repair, free from infestation, cleaned regularly and able

to provide protection against adverse weather conditions. Inspect the vehicle before loading.

Goods must be transported in closed vehicles.

THE CONTROL OF INFESTATION



FOOD STORAGE & PREVENTION OF INFESTATION DIVISION

Ministry of Commerce, Science & Technology (with Energy)

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*Ensuring
Safety & Wholesomeness*

Overview

Insects and rodents are frequent pests of stored commodities. Infestation by these pests can lead to loss of food and the spread of disease.

INSECT PESTS

Of about one million species of insects that are known to man, only a few species live, breed, feed on or contaminate stored food.

A few examples of insect pests which infest food stores are:

- Stored product pests e.g. flour beetles (commonly called “weevils” and usually found in flour), true weevils (commonly found in corn and rice) and some moth species
- German cockroaches (“teenagers”)
- American cockroaches
- Flies (e.g. house flies) and ants

Economic Importance & Health Concerns

Cockroaches and flies can contaminate food and spread disease while stored product pests live, breed and feed on food, decreasing mass and quality so that food cannot be eaten.

Some insects produce pheromones (odour chemicals) which may cause off-odours in commodities.

RODENT PESTS

Of approximately 2,000 species of rodents that exist, only three species live close to man and his food. These three rodent species will eat and contaminate food, spread diseases and cause damage to buildings and other structures by gnawing.

The three species are:

- the Norway rat
- the roof rat
- the house mouse

These rodents are effective vectors of disease because of their habit of travelling and living in unsanitary places and then contaminating man’s stock or infecting him directly.

Some illnesses that may be passed on by these rodents are leptospirosis, plague, food poisoning, rat bite fever and haemorrhagic fever.

INSPECTION

Regular inspections must be conducted to determine the type, location and number of pests present. Check for signs of damage in durable commodities such as rice and corn. For cockroaches inspect areas such as kitchen equipment, under counters, kitchen sink and bathroom drains, in cupboards, in motor compartments of fridges, in electrical fuse boxes, under broken plaster, in wall voids. For rodents look out for live rodents, droppings, tracks or rub marks, gnawing damage, hair and urine.

PEST CONTROL

Infestations may be effectively controlled through sanitation, pest proofing and mechanical and chemical measures.

Sanitation

Keep food areas free from food scraps, water leakage and grease and grime.

Remove all debris which pests can use for harbourage.

Proofing

Completely block all unnecessary openings and wall, floor and ceiling cracks in buildings. Appropriate meshing can be used to keep out insects and rodents.

Mechanical Means

Break-back or glue traps may be used for rodents while pheromone and flytraps may be used against insects.

Chemical Means

Pesticides (rodenticides and insecticides) should be used as a last resort. Fumigants can be used directly on food to control stored product pests. Crack, crevice and spot treatments are useful in cockroach control while space treatment is effective in fly control. Only pesticides with active ingredients approved by the FSPID may be used in food and food-related areas. Always follow the pesticide label.

TIPS TO CONTROL INFESTATION

1. Thoroughly inspect all goods for these pests upon receipt. Conduct thorough inspections of **all** areas regularly.
2. All food must be stored in cool, dry, clean, well-ventilated and pest free areas and away from infested products.
3. Regulate temperature, humidity and moisture content of stored commodities.