

Case History



Stored product infestation happens in even the cleanest environment. Any food processor taking in dried raw materials – flour, beans, cocoa beans, wheat – is vulnerable. No matter how careful the supplier, no one can guarantee that product is free of pest. Although caused by poor cleaning practices, the solution does lie in cleaning – a specialist service offered by Hygiene Group.



Hygiene Pest Control operatives carry out decontamination



Hundreds of species can cause infestation

With expert knowledge and thorough methodology, Hygiene Group specialises in stored product pest control. Pest Control manager Dave Maxwell explains: "Hundreds of different species of moth, mite, beetle and other insect can cause infestation. Take moths. Most people see the adult version in flight or resting on a surface. That's when it poses least threat. For some 75% of its life cycle, the egg larva and pupa of the moth lie tucked away in food processing equipment or anywhere with product build up, and this is when it is most damaging."

Hygiene's Pest Control service is integrated with its cleaning services. Every specialist Pest Control operator is first and foremost a cleaner trained to Hygiene's stringent levels. Most are overhead – essential for working on silos – and

breathing apparatus trained. Then they receive specific Pest Control training. Every operator has as a minimum the British Pest Control Association (BPCA) Diploma Part 1. Supervisors and managers also hold Diploma Part 2 and the company adheres strictly to the COSHH (Control of Substances Hazardous to Health) and COPR (Control of Pesticides Regulations) standards.

Many cleaning teams include qualified Pest Control operators who can be the ones to spot a problem at the vital early stage. Dave Maxwell explains: "As an example we have a client whose machines were infested with stored product moth. The regular cleaning team already on site were Pest Control trained so it was logical for the customer to ask us to carry out the specialist work."



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Infestation hot spots are identified before decontamination

Education forms the basis of Hygiene's service. Not just for its own people, but also for the client's personnel. Each contract begins with a training programme tailored to the client's own plant. Staff are briefed on the specific pests they are dealing with, their biology and lifestyle and are even shown photographs of pests taken on their own machinery. Dave Maxwell comments: "This gives us valuable extra eyes. Invariably, once the client's own personnel's awareness is raised, we receive more reports of sightings, adding to the intelligence we need."

In its intelligence gathering Hygiene Group uses exact methodology involving monitoring and mapping affected areas, using tools such as SPI locator monitors with a moth pheromone attached, moth delta and funnel traps located every 10m.



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Integration of Hygiene's Pest Control service with the company's specialist cleaning service provides significant benefits for clients

Like botanists studying an SSSI, Hygiene's specialists build up a complete matrix to identify where and when infestation is occurring. Hot spots are identified for special attention and the pattern built up enables the team to programme the appropriate cleaning regime.

Like all of its services, Hygiene's Pest Control teams operate to its ISO9002 system. For each contract, site specific Pest Control manuals are produced with Pest Operations manuals and the Pest Safety Manual, including COSHH assessment sheets and Materials Data Safety Sheets and Safe Working Procedures, all conforming the BPCA Codes of Practice.

The integration of Hygiene's Pest Control service with its specialist cleaning services provides significant benefits for clients. Dave Maxwell says: "With many cleaning teams including fully trained Pest Control operatives, when the need arises, work can be carried out by people who already have a thorough knowledge of both plant and systems on site – making the move between one service and the other seamless and highly effective."

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