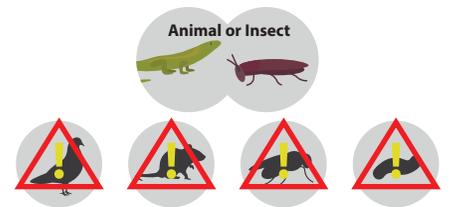


Penn State Extension is helping produce growers, food processors, and feed manufacturers prepare for new regulatory standards required under the Food Safety Modernization Act (FSMA) of 2011.

## Pest Management

Pest means any objectionable animal or insect, including birds, rodents, flies, and larvae.

Pests represent an important risk to food safety, since birds, rodents and some insects can be a source of pathogenic and spoilage microorganisms.



The Rule

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This is the reason why the Produce Safety Rule requires that companies take all reasonably necessary measures to protect covered produce, food contact surfaces, and food-packing materials from becoming contaminated by pests.

The regulation requires routine monitoring for pests and the exclusion of pests from fully-enclosed buildings. For partially-enclosed buildings, the rule requires farms to take measures to prevent pests from becoming established inside the buildings such as by use of screens or by monitoring for the presence of pests and removing them when present.

The Rule

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The Rule

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The following are useful recommendations that can help you comply with the rule, it is important to note that these are not produce safety rule requirements, but merely industry standards or best practices that help prevent pest in farms:

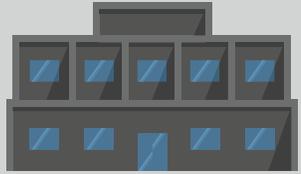
- The main goal of a pest management plan is to prevent the entry of pests into the farm’s packing and storage areas. If pests gain entry, the program eliminates their infestation and the potential produce contamination activities.
- In fully closed buildings, Inspect walls, windows, and door seals to ensure there are no small openings so pests can’t come in through them.
- Stop birds from roosting by using netting on ceilings and entrances.
- Keep areas outside the packing area clean, free of any debris, tall grass or equipment that may serve as harborage sites for pests.





- Pest attractants such as trash, produce debris and culls need to be removed.
- Keep produce covered to protect it from pests.
- Use traps to monitor and eliminate pests.
- Leave a space between the walls and pallets and produce boxes and off of floors to help monitor pest activity.
- Train employees to identify pest activities and inform the farm supervisor whenever they see any evidence of pest activity such as droppings or damaged product.

Following these recommendations may help you to minimize the risk of produce contamination from pests.



For more information, please follow us at [extension.psu.edu/fsma](http://extension.psu.edu/fsma).

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