



Rentokil

The Experts in Pest Control

Food Processing

Identify and tackle the most costly and disruptive threats to your business



73% of businesses concerned by income losses caused by stored product insects (SPIs)



45% say raw ingredients contaminated by SPIs leads to replacement cost



Businesses spent **\$9,000** global average per year dealing with flies

Introduction

If you're working in food processing today – it's likely that you're already well aware of the challenges posed by pest infestations. For a start, there's the ever-tightening grip of regulation that we all need to comply with.

But of course it's not just about compliance and ticking boxes. In recent years, well publicised cases of food scares and the spread of animal diseases have shown how even the smallest pests can cause untold damage to reputations, audit scores and hard-earned customer relationships.

The daily economic impact caused by pests can be also be highly significant too. Pests, if left unchecked, cause costly contamination of raw materials year on year. They'll even infest your clean machinery – severely disrupting your production process, and resulting in expensive downtime.

In a world of increasing global audit compliance trends, it is becoming more important than ever to stay ahead of pest threats through your supply chain and avoid the impacts.

In this short guide, we share results from our recent survey*. Specifically, we cover

- The top three most expensive pests affecting businesses today
- What you need to consider to tackle each type of pest
- How an integrated pest management plan can help you tackle risks and protect your business continuity

“It's more important than ever to stay aware of what the biggest pest threats are and how to control them.”

*Opinion Matters Research 2015
commissioned by the Centre for
Economics and Business Research
(Cebr) for Rentokil*



“Nearly half (45%) of businesses that suffer SPI outbreaks also said they are facing replacement costs for contaminated raw ingredients such as flour, rice or dried products.”

Global Research Reveals Biggest Threats

Rentokil commissioned the Centre for Economics and Business Research (Cebr) to survey decision-makers in over 1000 companies in 5 countries to gain an international perspective on the business and economic impacts of pest infestations. The results reveal the most important pests that food processing businesses need to detect and prevent:

Most expensive: stored product insects (SPIs)

This research clearly shows stored product insects (SPIs) - such as flour mites, beetles, weevils, and bakery moths – are causing the most serious financial impact. 60% of businesses reported annual revenue losses of between 1-9% as a result of SPI infestation, while 73% of businesses report feeling highly or moderately concerned about income loss. Nearly half (45%) of businesses that suffer SPI outbreaks also say they are facing replacement costs for

contaminated raw ingredients such as flour, rice or dried products.

Overall, SPI infestations are the most likely to cause:

- Finished goods damage leading to replacement cost (38%)
- Raw material contamination leading to replacement cost (37%)
- Raw ingredient contamination leading to replacement cost (45%)
- Increased costs due to product delays and additional treatments (20%)
- Fines or closure (10%)

Most likely to infect staff: flies

45% of businesses that have suffered fly infestations in the past five years report a high or moderate concern about loss of income. Flies also cause worry over compensation claims, with 64% of companies citing



this as a concern – but perhaps most tellingly, they're also one of the most likely to cause damaging and disruptive staff absences.

Our key findings:

- Fly infestations are most likely to cause illnesses in staff (11%)
- A single infestation can lead to over 9 working days lost every year
- Businesses globally spend an average of \$9,033 on the problem every year

Most destructive: rats

Rat infestations reoccur just as often as SPI infestations. But the real problem is the damage they cause to electrical equipment.

Over a quarter (26%) of those surveyed, report damage to electrical equipment following a rat infestation. Indeed, nearly half (49%) of the reported electrical equipment damage is caused by

rodents. Rats are also some of the most likely to cause machine/production downtime (20%). And for food companies, when damage does occur, the problems caused by rats are even more pronounced.

- Whilst 36% of the businesses suffering rat infestations, say they avoid an impact on business operating costs, only 11% of food-focused businesses say they can do the same.
- Likewise food-focused businesses lose an average of 8 working days a year due to rat infestations, whereas other businesses lost an average of 2.

“Rat infestations reoccur just as often as SPI infestations – but the real problem is the damage they cause to equipment used in food processing.”



What you can do

It's one thing to know what a pest can do and how much it's going to cost you. It's another to know what to do about the challenge. You can start by following these simple steps – but we also recommend that you adopt an integrated and consistent approach across all pest threats to achieve the best possible protection:

Dealing with SPIs

SPI elimination is not simply a case of throwing contaminated batches away. It means treating the source of the infestation and ensuring any eggs or larvae are also destroyed.

Recommendation: implement a robust system of monitoring and control. In particular, raise staff awareness of the signs of SPI infiltration (such as webbing produced by the larvae of Warehouse and Mill moths as they feed and spread) and you can help

avoid infestations from the outset.

Taking on flies

The World Health Organisation says most types of fly can transmit up to 200 different pathogens. The challenge is that it only takes a matter of seconds for these pathogens to transfer to food or processing equipment and the food production cycle.

Recommendation: strategic placement of Electronic Fly Killers (EFKs) is crucial – especially if the flies are encapsulated in the EFK, to reduce contamination and enable species identification. You can also protect stocks by ensuring doors and windows are proofed with screens.

Tackling rats

Rats are extremely hardy and versatile, which makes them a genuinely difficult pest to control. For one thing, they are naturally suspicious of new objects placed in their environment, which can

make it slow for them to enter bait stations and start to take the bait. They also try only small amounts of new food at first, again making sufficient bait uptake slower.

Recommendation:

remove outside food and water sources, keep doors closed when not in use, block gaps under doors with bristles strips and keep food waste in secure containers. It's also a good idea to proof even small holes and gaps of less than 10mm to keep out younger rats.

The importance of an integrated approach

At Rentokil we've pioneered a highly effective integrated pest control approach that combines four core principles: **Exclusion, Restriction, Destruction** and **Monitoring**. Whatever type of pest you're tackling, we work consistently with these principles to provide Integrated Pest Management (IPM) plans devised to fit the individual needs of your business. Our plans have been proven through decades of

experience supporting food industry businesses to save you additional expense while safeguarding your brand:

- 1. Exclusion** – we eliminate opportunities for entry (blocking gaps, windows and open areas)
- 2. Restriction** – train staff in Pest Awareness to help spot the signs of pest activity or entry at an early stage
- 3. Destruction** – we use the most innovative and effective solutions to eradicate existing infestations effectively and efficiently
- 4. Monitoring** – we carry out regular checks for early warning signs of pest activity and use monitoring devices to help

Why Rentokil for food processing?

We've developed our pest management knowledge and expertise over 90 years in over 60 countries worldwide and offer effective solutions through a global team of over 12000 employees, including specialist technicians, field biologists and key account managers for food

processing. We also have an exceptional understanding of global food safety regulation and legislation requirements and combine it with in-depth local knowledge. Work with us to mitigate risk in your food processing and you can rely on:

- fully tailored pest management programmes based on an expert assessment of your sites
- continuous innovation and product development through our own Global Science Centre
- easy online access to 24/7 reports for audit and compliance requirements
- independent QA inspections and pre-audit reports by specialist field biologists
- plus the most innovative non-toxic solutions for high risk areas

Contact us today for a free site survey

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your food processing business
today.

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