

# Animals & Pests



All animals and pests can contaminate produce with dangerous microbes. Control animals and pests as much as possible.



**Keep animals away from production areas**

## Animals and Production Areas

All animals, including wildlife, cattle, sheep, pets, and pests can spread dangerous microbes (pathogens) to produce, soil, water, equipment, and people.

Animals can also introduce physical contaminants such as hair, feathers, droppings and nesting materials.

If wildlife is a challenge in your region, consider practices such as using decoys, fencing, netting, noise deterrents, ultrasonic devices, reflective tape, inflatable air figures, and balloons.

Discourage animal presence in the field by removing damaged or rotten produce, and by preventing standing water.

## Contaminated Produce

Exclude all domestic animals from areas where produce is harvested, packed and stored.

Keep pets away from produce fields and packing areas. They can carry dangerous microbes (pathogens), as well as transfer soil, dirt, hair, and pests to the facilities.

Check fields prior to harvest to determine whether the produce has been contaminated by animals. Inform the whole harvest team that contaminated products must not be harvested.

Do not allow birds to roost near where produce or packing materials are handled or stored.

Keep facilities clean and free of places where pests can live. Your pest control programme should cover all areas and facilities where pests can find shelter.



**Don't harvest contaminated produce**



**Keep bait blocks enclosed**

## Baits and Traps

Only use approved baits and traps for pest control. Ensure bait blocks are inside containers to minimise the risk of accidental spread of chemicals.

Show the location of each bait station on a facility plan and monitor the stations often. Keep a record of the number of bait blocks replaced in each station so you can identify areas where pests are more active for additional control measures.