

PROJECT REPORT

ON

**“STUDY ON PEST MANAGEMENT IN A
FOOD ESTABLISHMENT”**

SUBMITTED BY

STUDENT NAME

ENROLLMENT NO.:

UNDER GUIDANCE OF

.....

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CERTIFICATE OF ORIGINALITY

This is to certify that the project titled “**STUDY ON PEST MANAGEMENT IN A FOOD ESTABLISHMENT**” is an original work of the Student and is being submitted by in partial fulfillment for the award of the **POST GRADUATE DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM)** degree of **UNIVERSITY NAME**. This report has not been submitted earlier either to this University or to any other University/Institution for the fulfillment of the requirement of a course of study.

SIGNATURE OF SUPERVISOR

SIGNATURE OF STUDENT

Place:

Place:

Date : : / /

Date : : / /

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ACKNOWLEDGEMENT

With Candor and Pleasure I take opportunity to express my sincere thanks and obligation to my esteemed guide It is because of his able and mature guidance and co-operation without which it would not have been possible for me to complete my project.

Finally, I gratefully acknowledge the support, encouragement & patience of my family, and as always, nothing in my life would be possible without God. Thank You!

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STUDENT NAME

ENROLLMENT NO.:

DECLARATION

I hereby declare that this project work titled “STUDY ON PEST MANAGEMENT IN A FOOD ESTABLISHMENT” is my original work and no part of it has been submitted for any other degree purpose or published in any other from till date.

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STUDENT NAME

ENROLLMENT NO.:

TABLE OF CONTENTS

CONTENTS	PAGE NO.
Certificate	
Acknowledgement	
Declaration	
Title of the project	
1. Introduction to the study	
Company Profile	
2. Review of Literature	
3. Objective of the Study	
4. Research Methodology	
5. Data Analysis and Interpretation	
6. Finding and Recommendations	
7. Conclusion	
8. Limitation of the study	
References	
Annexure	
Questionnaire	

TITLE OF THE PROJECT

**“STUDY ON PEST MANAGEMENT IN
A FOOD ESTABLISHMENT”**

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CHAPTER-1

INTRODUCTION TO THE STUDY

The presence of pests in any food handling premises is unacceptable. The risks posed by pests include:

- The spread of disease – pathogens are transferred from the gut or external surface of the pest
- Damage to property
- Contamination of work surfaces and foodstuffs
- Adverse public opinion and loss of reputation
- Prosecution and closure
- Poor staff relations

The objective of the Pest Management Programme should be to prevent, as far as practicable, the introduction of pests onto the site and to reduce the conditions that may encourage their presence.

FOOD HYGIENE REGULATIONS

Regulation (EC) 178/2002 of the European Parliament

This regulation lays down the principles and requirements of food law.

Article 14 of Regulation (EC) 178/2002 deals with unsafe food. It is an offence not to comply with article 14 under the General Food Regulations 2004. Food shall be deemed unsafe if it is considered to be injurious to health or unfit for human consumption.

Regulation (EC) 852/2004

These regulations lay down general hygiene requirements for all food business operators and state that:

- The layout, design and construction of food premises are to permit good food hygiene practices including protection against contamination and in particular, pest control.
- Adequate procedures should be in place to control pests

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CHAPTER-2

REVIEW OF LITERATURE

Making pest management decisions in food processing facilities, such as flour mills, rice mills, human and pet food manufacturing facilities, distribution centers, warehouses, and retail stores, can be challenging. Implementation of a pest management program requires an understanding of food facility structure and operations; taxonomy, behavior, ecology, and biology of pest species; and effective use of monitoring and management tools. Programs require collaboration among those who work for the food processing company and those who work for the pest management contractor. Decisions need to be made about the system as a whole, how to deal with issues before they become major problems, and how to allocate resources effectively.

The food industry has been moving away from structural fumigations and calendar-based chemical pesticide applications toward integrated pest management (IPM). This shift has been driven by the loss of products such as methyl bromide, demand for reduced pesticide usage, and targeted use of reduced risk products. Pest management and food safety practices must withstand increasingly intense scrutiny of external inspections and audits. These trends underscore the need for improvements in the pest management decision-making process in the food industry.

CHAPTER-3

OBJECTIVES OF THE STUDY

CHAPTER-4

RESEARCH METHODOLOGY

METHODOLOGY ADOPTED:- This research is aimed at studying the pest management in a food establishment.

RESEARCH DESIGN:-The research design was used in this study is both 'Descriptive' and 'exploratory'.

DATA COLLECTION METHODS:

The data was collected using both by primary data collection methods as well as secondary sources.

PRIMARY DATA: Most of the information was gathered through primary sources'. The methods that were used to collect primary data are:

- a) Questionnaire
- b) Interview

METHOD USE TO PRESENT DATA:

Data Analysis & Interpretation – Classification & tabulation transforms the raw data was collected through questionnaire in to useful information by organizing and compiling the bits of data contained in each questionnaire i.e., observation and responses are

converted in to understandable and orderly statistics are used to organize and analyze the data:

- ◆ Simple tabulation of data using tally marks.
- ◆ Calculating the percentage of the responses.
- ◆ Formula used = (no. of responses / total responses) * 100

REPORT WRITING AND PRESENTATION

Report Encompasses – Charts, diagrams

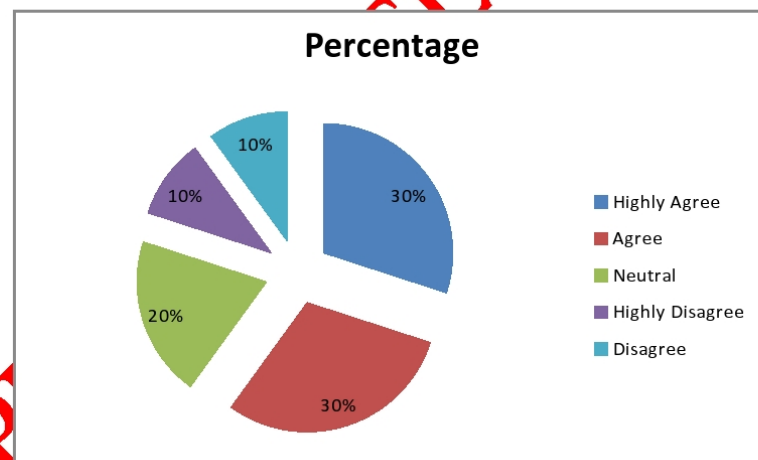
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CHAPTER – 5

DATA ANALYSIS AND INTERPRETATION

Q1. Food can become contaminated at any point during production, unsanitary conditions coupled with disease-carrying pests in food facilities can cause widespread outbreaks?

Criteria	Frequency	Percentage
Highly Agree	15	30%
Agree	15	30%
Neutral	10	20%
Highly Disagree	5	10%
Disagree	5	10%



ANALYSIS:

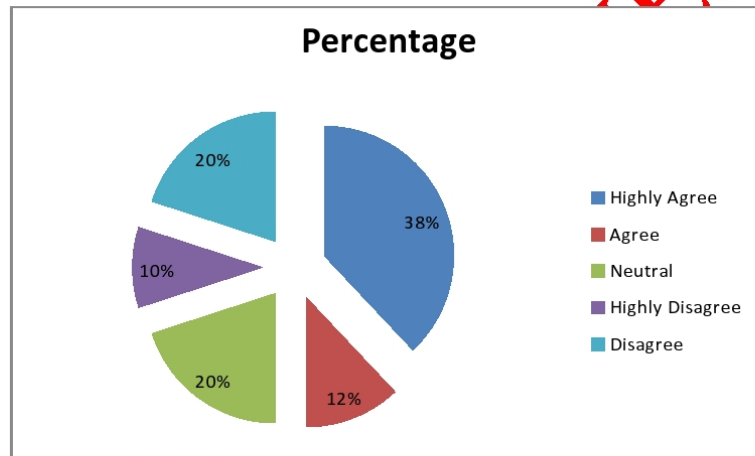
As per given in the above pie chart 30% of the respondents highly agree with the Food can become contaminated at any point during production, unsanitary conditions coupled with disease-carrying pests in food facilities can cause widespread outbreaks. 20% of the

respondents neutral with the same and 10% of the respondents highly disagree with the above statement.

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Q2.Pest management can be challenging even on a small scale and may seem overwhelming in larger instances such as in food processing facilities, warehouses and the like?

Criteria	Frequency	Percentage
Highly Agree	19	38%
Agree	6	12%
Neutral	10	20%
Highly Disagree	5	10%
Disagree	10	20%



ANALYSIS:

As per given in the above pie chart 38% of the respondents highly agree with the Pest management can be challenging even on a small scale and may seem overwhelming in larger instances such as in food processing facilities, warehouses and the like. 12% of the respondents agree, 20% of the respondents neutral with the same and 10% of the respondents highly disagree with the above statement.

CHAPTER - 6

FINDINGS AND RECOMMENDATIONS

- 30% of the respondents highly agree with the Food can become contaminated at any point during production, unsanitary conditions coupled with disease-carrying pests in food facilities can cause widespread outbreaks. 20% of the respondents neutral with the same.
- 38% of the respondents highly agree with the Pest management can be challenging even on a small scale and may seem overwhelming in larger instances such as in food processing facilities, warehouses and the like. 12% of the respondents agree, 20% of the respondents neutral with the same and 10% of the respondents highly disagree with the above statement.
- 28% of the respondents highly agree with the Managers of food and beverage processing facilities and warehouses are required to adhere to a number of health codes, but pest management is among the most important and most challenging. These types of facilities provide the perfect conditions for a variety of pests, offering rodents, flies, cockroaches and stored product pests such as beetles and Indian meal moths plenty of food, water and hiding spots for nesting. 12% of the respondents agree with the same.

Recommendations

CHAPTER – 7

CONCLUSION

The Study is contributes towards indentify points at each stage in the operations that are Critical to the safety of food, including in the supply chain.

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CHAPTER – 8

LIMITATION OF THE STUDY

- ◆ The study was restricted to the particular area only.
- ◆ The size of the research may not be substantial and it is limited to a specific area.

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REFERENCES

- AIB International. 2010. The AIB International Consolidated Standards for Prerequisite and Food Safety Programs, AIB International, Manhattan, Kan.
- Campbell, J.F. 2006. Stored-product insect behavior, pp. 39-54, In: J.W. Heaps (Ed.), Insect Management for Food Storage and Processing, 2nd Edition. American Association of Cereal Chemists Press, St. Paul, Minn.
- Campbell, J.F., and M.A. Mullen. 2004. Distribution and dispersal behavior of *Trogoderma variabile* Ballion and *Plodia interpunctella* (Hübner) outside a food processing plant. J. Econ. Entomol. 97: 1455-1464.

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ANNEXURE

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QUESTIONNAIRE

DEAR RESPONDENTS,

I, a student of I am underlying a project named “**STUDY ON PEST MANAGEMENT IN A FOOD ESTABLISHMENT**” So by filling this questionnaire please help me in completing my research project.

Name:

Age :

Gender: Male

Female

Education:

Organization:

Designation:

No of years in the organization:

Q1. Food can become contaminated at any point during production, unsanitary conditions coupled with disease-carrying pests in food facilities can cause widespread outbreaks?

- Highly Agree
- Agree
- Neutral
- Disagree
- Highly Disagree

Q2. Pest management can be challenging even on a small scale and may seem overwhelming in larger instances such as in food processing facilities, warehouses and the like?

- Highly Agree
- Agree
- Neutral

- Highly Disagree
- Disagree

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