

FOOD OUTLETS IN IRELAND CLOSED OVER COCKROACHES

Pest control in the food business is important; be extra vigilant with hygiene and storage practices during the busy holidays

Files from Food Safety Authority of Ireland and University of Georgia food science extension



Three food outlets in one of Ireland's most expensive shopping centres were forced to close their doors after health inspectors discovered they were infested by cockroaches. The two restaurants, and one cafe, all located in

Dublin's Powerscourt Townhouse Centre, were closed for several days last month but have since been given the all clear and allowed to reopen.

The Food Safety Authority (FSA) issued a warning to the whole industry yesterday about hygiene standards over the busy festive period.

The cockroaches were first detected in Cafe Fresh, a vegetarian eatery on the second floor of the mall, and was shut down November 13. Further inspections found the infestation had spread to the Quiznos and La Corte restaurants.

Dr John O'Brien, chief executive of FSA, described it as a serious infestation which posed a "grave danger to public health." The inspector was left with no option but to close them down until they had eradicated the insects.



Pest control is often ignored until pests and their damage are discovered

- *don't just employ temporary measures to eliminate the pests; spend time to correct the reasons behind the infestation*
- *this is the time of year when large quantities of food will be bought in bulk and prepared several hours before consumption*
- *increased business puts extra pressure on storage space and facilities*

What you can do

- *inspect incoming food for evidence of insects or rodents before storing it*
- *rodent proof rooms*
- *store food off the floor*
- *keep storage rooms clean, and inspect for insect and rodent activity on a regular basis*