A Relation with the Food Hygiene 7S Seen from Pest Control

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Abstract: The Prerequisite Program (PRP) is one of the most important programs to run HACCP and “Pest Control” is also included in it. In manufacturing sites, the employee of the spot is doing “production of clean manufacturing environment” according to the Sanitation Standard Operating Procedure (SSOP) and rules which are originally defined for each manufacturing site. As a result, the problem of pest control and the causes of contamination also decrease. Therefore, it could be said that the activity can prevent the hazard by the food poisoning bacteria which cannot be seen or chemical substances, and the other hazard by visible foreign substances, such as insects, human hair, and so on. The food safety network advocates that “food hygiene 7S”, which made the keyword 7S, namely Seiri, Seiton, Seisou, Senjyou, Sakkin, Sitsuke, Seiketsu. The food hygiene 7S is hygiene controlling activity aiming at the cleanliness of microbial level. The authors introduce that the activity of the food hygiene 7S becomes a foundation of the chemical-less pest control.

Key words: Food hygiene 7S, prerequisite program, sanitation standard operating procedure, HACCP, pest control.