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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

WS/T 690-2020

**Operating procedures for vector control
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

Drafting organizations of this standard. Shanxi Provincial Center for Disease Control and Prevention, Taiyuan City Center for Disease Control and Prevention, Beijing Municipal Center for Disease Control and Prevention, Yangzhou University, Academy of Military Medical Sciences, Shanghai Center for Disease Control and Prevention.

1 Scope

This standard specifies the principles and operating procedures for the prevention and control of vector organisms in catering service establishments.

This standard applies to the prevention and control of rodents, flies, cockroaches, and mosquitoes, which are the main vector organisms in catering service places.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this document.

For undated references, the latest version (including all amendments) applies to this document.

GB/T 23795 Monitoring method for vector density of cockroaches GB/T 23796 Vector

density monitoring method flies GB/T 23797 Vector density monitoring method for mosquitoes GB/T 23798 Vector density monitoring method Rodent GB/T 27770-2011 Vector density control level rodents GB/T 27771 Vector density control level mosquitoes GB/T 27772-2011 Vector density control level flies GB/T 27773 Vector density control level cockroach GB/T 31714 Vector Biochemical Control Technology Guide Space Spray GB/T 31718 Technical Specification for Integrated Vector Management, Chemical Control of Flies GB/T 31719 Technical Specifications for Comprehensive Management of Vector Organisms Chemical Control of Cockroaches GB/T 31721-2015 Vector control terminology and classification

3 Terms and definitions

The following terms and definitions apply to this document.

Catering services place Areas directly or indirectly related to food processing, production and supply, including food processing areas, dining areas and auxiliary areas.

Note: Food processing area refers to the area where food is stored, processed, and cleaned, disinfected and cleaned tableware (including tableware, containers, tools, etc.). Dining area refers to the area for consumers to eat. Auxiliary area refers to the office, dressing area, entrance hall, lobby lounge, song stage, toilet, non-food warehouse, etc.

Food processing area.

Vector

Organisms that can transmit pathogenic organisms from the source of infection or the environment to humans through biological and/or mechanical means.

Note 1: The vector organisms involved in this standard are mosquitoes, flies, cockroaches and rodents.

Note 2: Rewrite GB/T 31721-2015, definition 2.1.1.

Rodent-proof structure or facilities A device that can prevent rodents from entering indoors or related places.

[GB/T 31721-2015, definition 4.4.3] 3.4 Housefly-proof facilities A device that can prevent flies from entering the room or touching food. Such as screen doors, screen windows, air curtain machines, door curtains, screen covers, etc.

[GB/T 31721-2015, definition 4.4.2]

4 Principles of Prevention

The prevention and control of vector organisms in catering service places should be based on the environmental characteristics and industry requirements of catering service places.

All premises, take prevention-oriented control measures, focus on strengthening environmental governance, and eliminate rodents, flies, cockroaches, mosquito breeding grounds and habitats Sites, establish and improve facilities for preventing rodents, mosquitoes and flies, prioritize physical control, and restrict the use of chemical control when necessary to effectively control vector Material hazards.

5.1.1 Investigation method

5.1.1.1

The indoor and outdoor rat density survey method is carried out according to the rat trace method in GB/T 23798.

5.1.1.2

The investigation of rodent prevention facilities shall be conducted in accordance with Appendix A of GB/T 27770-2011.

5.1.1.3

The method of flies density investigation is as follows.

- a) The outdoor adult fly density survey method is based on the cage trap method in GB/T 23796;
- b) The indoor adult fly density survey method is based on the adult fly visual inspection method in GB/T 23796;
- c) Indoor and outdoor fly larval breeding survey methods are carried out according to the larval visual method in GB/T 23796.

5.1.1.4

The survey of fly prevention facilities shall be conducted in accordance with 4.2 of GB/T 27772-2011.

5.1.1.5

The method of cockroach density investigation is based on the visual inspection method and the stick-trap method in GB/T 23795.

5.1.1.6

The method of mosquito density survey is as follows.

- a) The indoor and outdoor small-scale water mosquito density survey method is carried out according to the path method in GB/T 23797;
- b) The method of investigating the density of mosquitoes in large and medium-sized water bodies indoors and outdoors is carried out according to the larvae scooping method in GB/T 23797.

5.1.1.7

According to local conditions, other methods in the above national standards can be used.

5.1.2 Survey content

5.1.2.1

Breeding environment. Investigate the breeding status of vector organisms in the garbage, stagnant water and other environments in various indoor and outdoor areas.

5.1.2.2

Vector density. investigate the density of rodents, flies, cockroaches and mosquitoes in various indoor and outdoor areas.

5.1.2.3

Construction of protective facilities. Investigate the construction of protective facilities for rodents, flies and mosquitoes.

5.1.3 Survey area and key locations

5.1.3.1

Outdoor environment. food and kitchen waste storage place, debris storage place, green belt, landscape water body, hydroponic plants, water container, ground Down tube wells, drainage ditch (well), etc.

5.1.3.2

Dining area. restaurant entrance, service counter, dining table, ceiling, vents, air conditioning ducts, hydroponic plants, landscape water bodies, Water tanks, etc.

5.1.3.3

Food processing area. the survey area is special rooms (cold food room, raw food room, flower decoration room, central kitchen and group meal delivery unit Packing or packaging room, etc.), dedicated operation area (freshly squeezed fruit and vegetable juice processing and production area, fruit and vegetable platter processing and production area, meal preparation area, etc.), cooking area, Tableware cleaning area, food warehouse, rough processing and production area, cutting and distribution area, tableware cleaning and disinfection area, etc.; key parts are food processing and production facilities Preparation facilities, food delivery facilities, food waste storage, vents, doors and windows, drains, floor drains, etc.

5.1.3.4

Auxiliary area. office, dressing area, foyer, lobby lounge, song stage, toilet, elevator shaft of non-food warehouse, etc.