



The Society of  
Food Hygiene  
and Technology

# Rodents and Rodent Control; Getting the Risks in Proportion

Conference & Exhibition

Thursday 6th March 2014

Yew Lodge Hotel, 33 Packington Hill, Kegworth, Derby, DE74 2DF

Recent years have seen a dramatic loss in rodenticide products, and the imposition of increasing regulatory restrictions on the way in which the products remaining may be used. In addition, client-imposed restrictions, in the form of the many food industry standards and codes of practice, further limit the toxic and non-toxic options available to pest controllers for monitoring and controlling rodents.

In this seminar we will review the current situation, and examine whether the pendulum has swung too far in terms of regarding the risks of controlling rodents as being greater than those posed by the rodents themselves.

## Programme for the day:

08:45 – 09:30 RECEPTION AND EXHIBITION

09:30 – 09:35 SOFHT Introduction

### Morning sessions:

09:35 – 10:00 Rodent activity in the food industry; how widespread and important is it?  
Dr John Simmons – Acheta

10:00 – 10:50 Rodenticides; what we've lost, what we have left, and how best to use them  
Adrian Meyer – Acheta

### MORNING BREAK AND EXHIBITION

11:15 – 11:55 Rodenticides; the impact of recent and future rodenticide label changes  
Dr Alan Buckle - Alan Buckle Consulting

11:55 – 12:30 The practicalities, legalities and ethics of trapping rodents  
Paul Butt – Natural England

12:30 – 13:45 LUNCH AND EXHIBITION including a live hawk flying demonstration showing the use of hawks in pest control

### Afternoon sessions:

13:45 – 14:45 Balancing the risks of rodents and their control; has the food industry got it right?  
Ian Abbotts – Ian Abbotts Consulting Ltd  
Rory Hope – Check Services Ltd

14:45 – 15:45 Open discussion forum with a panel comprising the speakers, plus representatives from the food and auditing sectors

15:45 – 16:15 ROUNDUP AND CLOSE

## DO NOT MISS!

Hawk Flying  
Demonstration  
by



Hawkdrift

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**Fax:** 01827 875 800, Email: [admin@sofht.co.uk](mailto:admin@sofht.co.uk) or **Phone:** 01827 872 500

Exhibitor space available - please contact Phil Shaw: 07818 571261

If you require any further information, please contact:

The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs B78 2BD  
Tel: 01827 872500 Fax: 01827 875800 Email: [admin@sofht.co.uk](mailto:admin@sofht.co.uk) Website: [www.sofht.co.uk](http://www.sofht.co.uk)

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**Reservations and directions** - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

**Fees** - Member of SOFHT **£99 + VAT** Non member\* **£145 + VAT** Student **£35 + VAT**

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology.

Alternatively charge the following credit card for £.....

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**Continuing Professional Development:** Certificates of attendance will be available for collection at the end of the meeting.

**Data Protection:** The personal information provided by you will be held on a database. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information.

**Please note:** The organizers reserve the right to modify the programme or speakers without prior notice.

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