



Managing Pest Control in a Food Establishment

A well managed restaurant pest control program starts with three basic steps:

1. Inspection

- Inspect possible harborages or hiding spots for live pests, feces, cast skins and egg cases. Rodents, roaches and flies usually leave behind some evidence of active infestations.
- Inspect trash bins, sinks, floor drains, kitchen equipment, wall voids, electrical outlets, electrical boxes, any hollow tubing on appliance legs and any other crack, crevice or void where a rodent or insect may have taken up residence.
- Place glue boards near suspected infestations. This will help monitor suspected problem areas. treatments.

2. Proper sanitation

Trash bins, sinks, floors, floor drains and kitchen equipment should be cleaned as often as possible, and especially before leaving overnight.

3. Exclusion or keeping the pests out before they become a problem. Make sure there are tight weather seals around doors and windows; caulk any openings leading to wall voids and never leave doors or unscreened windows open. Treating for pests outside may also stop them from invading indoors.

The three pests that seem to be a problem in almost every food service company are roaches, flies and rodents. When the three steps above are followed consistently over time, in conjunction with proper pesticide application, pest problems *can* be reduced and controlled.