



# PEST CONTROL MANAGEMENT

WHERE TO CHECK FOR PESTS IN  
**FOOD ESTABLISHMENTS**



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CONTROL

## WHERE TO CHECK FOR PESTS IN FOOD ESTABLISHMENTS

Pest control services provided to the food service industry are critical and vital in preserving public health and businesses running, and pest control companies are the first line of defence against potential pest-borne illnesses.



Pest can:

- Cause hundreds or even thousands of dollars worth of damages.
- Contaminate food, surfaces, and equipment.
- Spread diseases to humans.
- Potential food loss occurs as a result of poor food packing.
- Damage equipment and property.

## THE FIRST STEP IS TO PREVENT PESTS FROM ENTERING BUILDINGS

Preventative maintenance strategies can substantially limit pests from entering and infesting a food establishment. Sound pest control management begins with assessing the state and condition of the building, and frequently conducting checks and controls of several key spaces/areas to ensure they are in sanitary conditions.

## KEY AREAS TO INSPECT FOR PESTS IN FOOD ESTABLISHMENTS

### WINDOWS AND DOORS

- When not in use, doors and windows should be kept closed and tightly sealed.
- If doors are regularly used, air curtains or plastic strips should be added to act as a barrier against flying insects.
- Employee entrances self-closing systems are recommended.
- Areas around the doors, both inside and out, are kept clean and free of pest attractants or harbourage.
- Conveyors, pipes, wires, and gates that access the company.



## OUTSIDE STORAGE

All outside storage of food, utensils, equipment, and machinery is discouraged since it provides a breeding ground for pests.

If outside storage is required, ensure it is elevated and properly covered.



## PROCESSING AREAS

- Perimeter walls should be monitored for signs of pest infestation and accumulation of food residues.
- Inspection of walls, ceilings and floors to ensure are free of holes and cracks, and any structural defects should be sealed to prevent pest harbourage.
- The space around pipes or tubes that enter or exit processing areas should be properly sealed.
- Equipment, tables, and utensils need to be kept in a clean and sanitary manner.
- If any equipment needs to be installed, should be done in a way that allows easy access for inspection and cleaning.
- Overhead lights, pipes, structures, electrical boxes should be kept clean.
- Floor drains must be covered.

## COOLERS/FREEZERS

- Coolers and freezers need to be inspected for cleanliness and structural soundness. (Rodents can survive within this type of equipment by nesting in the insulated walls or beneath the floor).
- Doors leading into coolers and freezers must be properly sealed to prevent pest entry.

## INTERIOR WASTE AREAS

- Areas where waste or contaminated items are stored must be kept as clean as possible, and free of pest-infesting materials.
- All trash containers are fitted with lids and cleaned on a regular basis to prevent debris build-up that contributes to pest problems.

## OTHER AREAS TO INSPECT

- Heaters
- Behind shelves
- Workbenches
- Storage spaces
- Secluded spaces
- Lunchroom, locker rooms, and washrooms
- All lockers are cleaned out on a regular basis and examined for evidence of pests
- Office spaces

**A PROACTIVE PEST CONTROL PROGRAM STARTS WITH SANITATION, SANITATION, SANITATION!**

//// This guide is for informational purposes only ////

