

F&B Premises Pest Preventative Measures Checklist

You can keep pests away from your F&B facility by following these tips:

- ☐ Train your cleaning personnel to clean effectively and efficiently.
- ☐ Conduct a regular maintenance checklist.
- ☐ Place door sweeps or weatherstrip door gaps.
- ☐ Ensure there is enough ventilation.
- ☐ Secure the gaps around pipes, cables, or any penetration into the structure.
- ☐ Close any structural crack or hole wider than a quarter inch.
- ☐ Trim plants beside the building.
- ☐ Check and remove any stagnant water in or outside your building.
- ☐ Repair damaged screens that cover the ventilation or exhaust fans.
- ☐ Check for any blocked or faulty drainage pipes and channels, and repair them if needed.
- ☐ Thoroughly examine packages entering the facility to check for the presence of insects that may infest the goods.
- ☐ Clean food storage areas thoroughly and frequently to prevent pests from thriving.

