

Restaurants' Pest Preventative Measures Checklist

Here are ways to prevent pests in your restaurant:

- ☐ Repair significant structural cracks and gaps.
- ☐ Check for pest damage after cleaning desks, lockers, and other personal storage areas.
- ☐ Examine the drains for any pest presence or activity.
- ☐ Empty all outdoor trash bins before closing.
- ☐ Have a regular schedule for garbage pickup.
- ☐ Fix kitchen and bathroom leaks as soon as you notice them.
- ☐ Dim the lights in the kitchen and break areas and use a flashlight to scan the area for any pest activity or presence.
- ☐ Fix air conditioning units that are dripping excessive amounts of moisture onto your property.
- ☐ Inspect for gaps and holes on the screens of your ventilation systems and change them immediately.
- ☐ Use screened doors to ventilate hot kitchens properly and close exterior doors when not in use.
- ☐ Repair cracked or damaged tiles and gapped grout in the kitchen.
- ☐ Clean soda machines frequently and mop spills immediately to avoid floor stains.
- ☐ Practice serving food promptly after it is prepared and avoid recently prepared food being served first.

