

Keep Pests Out of Your Establishment

Everyday tasks for staff



Store food at least **6 inches** off the ground in tightly sealed containers.



Make sure trash containers have tight-fitting lids. Schedule regular waste pick-up.

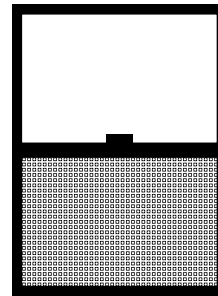


Clean kitchen and storage areas regularly.

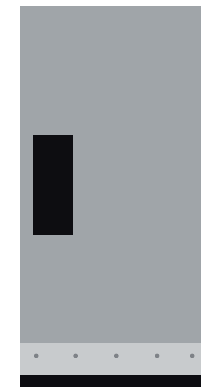
Building maintenance & management



Coordinate pest control with your neighbors, or hire a pest control service for preventative visits.



Seal openings and add screens to windows and doors.

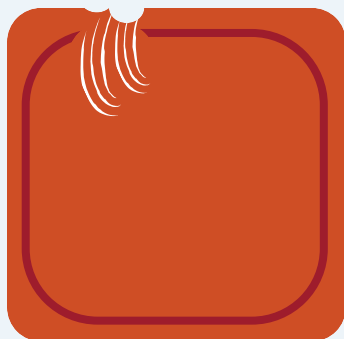


Put sweeps on all doors.

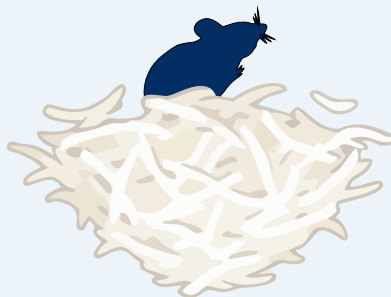
If you see the signs...



Droppings or urine stains



Gnaw marks



Webbing or nesting



Smudges on baseboards and openings

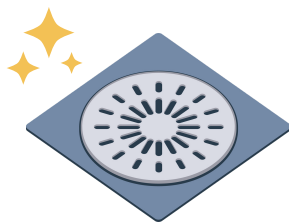


Dead pests

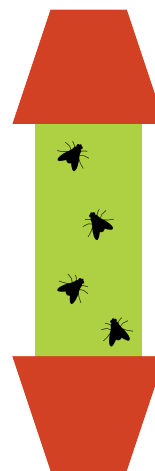
Take action immediately!



Clean and sanitize kitchen & storage areas.



Clean drains regularly.



Use traps and insect control devices away from prep areas.



Call a professional to come as soon as possible.