

RESTAURANT SANITATION

PROACTIVE PREVENTION

An established pest prevention program is the best way to prevent pests from ever entering your restaurant. This program employs sanitation and facility maintenance practices to block pests' access to your restaurant. By restricting access to the basics needed for pests to survive and reproduce, treatments are used only as a last resort. This is an important goal for any food service establishment and a better practice for the environment.

FACILITY MAINTENANCE CHECKLIST

The best way to keep your restaurant pest-free is to keep them from ever getting inside in the first place. Apply the following facility maintenance checklist to restrict pest access to your building and property.

- Inspect the exterior of the building for cracks that might provide a place for pests to enter. If a hole is larger than a pencil, fill it in with weather-resistant sealant.
- Consider limiting landscaping near entrances to your restaurant. If you do have landscaping, keep it three feet from the building. Thick vegetation that grows close to the ground creates places where rodents can live and enter your building unnoticed.
- Choose flowers and shrubs that are less fragrant and brightly colored so you don't attract as many flying and stinging pests.
- Install an automatic door at the main entrance to make sure it remains closed when not in use by patrons. Install door sweeps to seal the openings, gaps or cracks under loading dock or other delivery doors.
- Never allow your employees to prop doors open when they take breaks or accept deliveries.
- Cover trash cans with tightly sealed lids to contain odors and empty several times a day. Ensure trash is sealed in plastic bags and tied tightly before disposal.
- Position dumpsters at least 15-20 feet away from your building.
- Empty and power wash bins and the ground around them at least once a week.
- Keep parking and sidewalk areas free of trash and regularly hose them down.

Fact 1:

MICE ONLY NEED A HOLE APPROXIMATELY THE SIZE OF A DIME TO SQUEEZE INSIDE, AND RATS, THE SIZE OF A QUARTER.



Mice

Rats

SANITATION STANDARDS CHECKLIST

Proactive sanitation ensures cleanliness in your restaurant and helps eliminate crumbs and other food debris attractive to pests. Also, cleaning all work surfaces will help rid your restaurant of any bacteria brought in by patrons or pests. Work with your staff daily to implement practices below.

IN THE KITCHEN

- Clean above, below and inside shelving storage units to keep them free of crumbs that attract ants.
- Thoroughly clean all cooking appliances.
- Do not leave any dirty dishes out overnight.
- Keep all food containers properly sealed.
- Locate storage containers as far away from the building exterior as possible.
- Wipe underneath cabinets and food storage containers to eliminate leftover food.
- Toss produce that is no longer fresh – this is a direct invitation for fruit flies.
- Empty the trash nightly, if not more often, to prevent cockroaches and flies.
- Remove food debris from floor drains, clean and disinfect to prevent flies, roaches and other insects.
- Clean and disinfect drains, as they not only provide a food source for fruit flies but ideal conditions for breeding.

DINING ROOMS

- Immediately clean up any spills.
- Promptly bus all tables to keep leftover food from sitting out and providing a feast for pests.
- Wipe down tables and chairs to remove any residue.
- Regularly sanitize condiment bottles, salt & pepper shakers and sugar caddies.
- Thoroughly mop, sweep or vacuum the dining room floor at the end of the night to clean up any dust, debris or food particles.
- Invest in a HEPA (high efficiency particulate air) filter vacuum to reduce the amount of airborne particles created by vacuuming.
- Ensure that the floor is properly dried; a wet floor makes an excellent water source for thirsty pests.
- Empty mop bucket water after each use and hang mop to dry.

Fact 2:

PEST PROBLEMS USUALLY START WHERE THE FOOD IS!



SANITATION STANDARDS CHECKLIST, CONT'D

BEHIND THE BAR

- Wipe bar top after each guest and sanitize nightly to reduce buildup.
- Properly refrigerate sliced fruit or other cocktail garnishes which lure insects.
- Rinse glasses immediately after use to remove sugary liquids.
- Clean and disinfect bar wells daily to prevent fruit flies.
- Clean beer tap and soda fountain nozzles daily.
- Wipe shelves where glasses and bottles are stored to eliminate sticky surfaces.
- Keep soda, liquor and wine bottles properly sealed.
- Sanitize ice machines monthly, if not more often, to monitor for contamination.

Outside, there are fewer barriers to block out pests, which means easier access to the food and water sources pests are attracted to. Once they are drawn to your patio, there is a greater chance they'll be drawn inside your establishment, too.

ON THE PATIO

- Clear plates as quickly as possible.
- Clean up all spills immediately, even water.
- Wipe down tables and chairs in between customers to keep crumbs to a minimum.
- Replace any fluorescent lights outside with sodium vapor bulbs, as flies are less attracted to these.
- Hose down patio nightly and pressure wash regularly to remove crumbs and debris.
- Replace torn screens. Keep all doors and windows without screens closed.
- Choose umbrellas, awnings or outdoor décor with dark or neutral colors to further discourage stinging pests.
- Avoid planting brightly colored or fragrant flowers and trees near the patio

Fact 3:

PESTS PRESENT A FOOD SAFETY AND HEALTH RISK WHETHER THEY ARE INSIDE OR OUTSIDE.



IDENTIFYING THE CULPRITS

It's extremely important to take precautions in order to help prevent pests from entering your establishment. If you're already facing the presence of unwanted pests, you need to quickly identify the intruders and uncover the attracting factors that keep them coming back for more. Here is an overview of what to look for and where.

FLIES

There's nothing more unappetizing than a fly landing on your food. Each time they land on a surface, flies deposit bacteria laden particles. If you're experiencing frequent fly sightings, here's what it could signal:

- » Spoiled produce
- » Unsanitary countertops, tables or floors
- » Trash cans aren't securely closed
- » Water accumulation
- » Unclean bar well
- » Dirty drains



STINGING PESTS

Though most bee or wasp stings results in only mild discomfort, some cause severe allergic reactions. If stinging pests are threatening your diners, these could be the causes:

- » Spilled drinks
- » Puddles of rain water
- » Flowers and trees near the patio or entrances

CRAWLING PESTS

Ants and cockroaches can be found wherever food is present. Cockroaches are capable of carrying a number of disease-producing bacteria on their bodies, which can cause illnesses such as diarrhea, food poisoning and pneumonia. If you see these pests crawling across your floor, it's likely due to these attractions:

- » Crumbs and debris on your patio
- » Food containers not tightly sealed
- » Mulch where ant nests or mounds might be found
- » Trash accumulation

Fact 4:

HOUSE FLIES ARE CAPABLE OF CARRYING MORE THAN 100 DIFFERENT PATHOGENS INCLUDING E. COLI, SALMONELLA TYPHI, STAPHYLOCOCCUS AND SHIGELLA.