

HOW TO KEEP YOUR RESTAURANT PEST-FREE

Working in a fast-paced environment, you have a lot on your plate. And the last thing you need is a pest problem upsetting guests or docking points on your next inspection. So, we've created these best practices to help you stay one step ahead of potential pest threats:



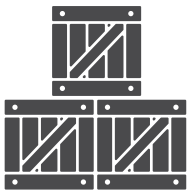
FACILITY MAINTENANCE

- Fix cracked or missing grout lines in tile. Debris can build up in these small areas and attract pests.
- Seal holes, cracks and gaps in walls, as these can provide easy access to pests and even provide them shelter.
- Repair torn window and door screens.
- Make sure there are no cracks in your exterior foundation that could let ants in.
- Trim back tree branches so they don't touch the building exterior.
- Avoid overwatering indoor and outdoor plants, as this can lead to problems with fungus gnats.



WASTE MANAGEMENT

- Keep dumpsters as far from the building as possible, as odours and waste are a major pest attractant.
- Empty trash and recycling bins daily.
- Regularly remove organic debris buildup in garbage cans and set a schedule for regularly cleaning the units.
- Fit all trash cans with lids that seal tightly and always use plastic liners.
- Degrease and hose down the interior and exterior of your trash compactor regularly.



SHIPMENTS

- Inspect all incoming shipments for signs of pests. Containers should be airtight and undamaged.
- Keep your receiving area clean and dry.
- Remove empty boxes and other debris to minimize potential rodent nesting sites.



MOISTURE MANAGEMENT

- Keep all areas in the restaurant dry to prevent mold and other fungi.
- Use fans at night to dry areas that are wet or damp after cleaning. Fans will also help dry any condensation spots like sweating pipes or dishwashing areas.
- Repair leaking taps and pipes.
- Empty the mop bucket daily – either after mopping or at the end of the day. Stale mop water provides breeding grounds for small flies.



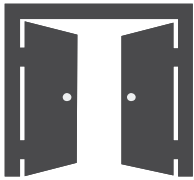
FOOD STOCK ROTATION

- Use the “first in, first out” rule for managing your pantry. The longer food sits in storage, the more vulnerable to a pest infestation it becomes.
- Use the oldest food in storage first to help keep produce healthy and prevent bad odours.



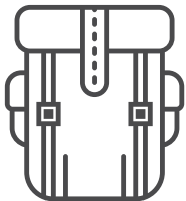
FLOOR DRAINS

- Clean floor drains regularly. Debris in drains provides breeding grounds for pests like small flies, which lay their eggs in the buildup.
- Maintain screens on all floor drains to prevent food particles and debris from getting inside.
- Use a drain cleaner that can break down and remove organic waste.



EXTERIOR DOORS

- Keep doors closed as much as possible. Rodents and flying insects can easily enter through open doors.
- Set a policy that prohibits propping doors open.
- Install door sweeps to eliminate the gaps under doors that may allow pest entry.



PERSONAL ITEMS

- Keep personal items stored securely. Many pests are hitchhikers and can make their way into your restaurant on clothing, purses, backpacks and other bags.
- Set a designated area for storing personal items to confine potential pests to that area.



BAR AREA

- Clean up drink spills immediately.
- Repair leaks from ice or beverage machines right away.
- Establish a daily schedule for draining and cleaning beverage fountains and dispensers.
- Drain empty beverage bottles and cans before recycling them.

Call Orkin Canada to learn how we can become your partner in delivering a five-star guest experience.