

BACK TO BUSINESS:

ORKIN CANADA'S GUIDE TO SAFE RESTAURANT REOPENING



GETTING STARTED

The global COVID-19 pandemic has affected companies both small and large in unprecedented ways. It's also raised a host of new concerns about health and safety for employees and customers in the foodservice industry, leaving many restaurant owners wondering if—and when—it will be appropriate to reopen their doors.

When dealing with this kind of uncertainty, the first steps are often the most difficult. That's why it helps to have a partner you can trust.

As an essential service provider, Orkin Canada has been on the front lines since the pandemic began, helping business owners address sanitation concerns and pest-related challenges on the path to reopening. Our trained technicians are on the ground in communities across the country, bringing trusted expertise and services to restaurateurs of all varieties.

Now, we've compiled the learnings of those technicians and other Orkin Canada experts into this digestible guide to help you make informed decisions about reopening your restaurant.

Keep reading to find out exactly what you need to know to conduct healthy operations and deliver crucial peace of mind to your employees and customers.



PEST MANAGEMENT CHECKLIST

Pests never rest—even during a pandemic. In fact, they'll be even more active without the daily routines of occupancy, which means an infestation could occur even faster. Pests like rodents, cockroaches and flies carry a wide range of pathogens, and while it's not proven that they can spread COVID-19, the risks of virus and bacteria transmission still remain.

So, whether your operations have been partially or fully shut down, or you've been operating normally but without the support of your vendor partners, you'll want to make pest management one of your first concerns upon return.

Fortunately, there are a few actions you can take to help restore your pest management program to full capacity. Use this checklist to spot-check key areas of your restaurant:



EXTERIOR

Look for any areas of overgrown trees or shrubbery touching the building, as well as large cracks or gaps in the building's façade. Cut back any overgrown bushes or vines around the building that can attract pests.



OFFICE SPACES & LOCKERS:

Ask employees or tenants to look through desks, lockers and other personal drawers for food left behind and any evidence of pests or pest damage.



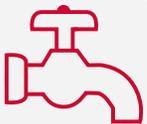
DRAINS

Check for any signs of pest activity surrounding drains. If P-traps in floor drains have dried out during the shutdown, pour at least a quart of water down floor drains to refill them.



TRASH RECEPTACLES

Inspect all trash cans and outdoor receptacles to ensure they were emptied. If not, bag and seal the contents and remove. Arrange for trash pickup if previously put on hold or if garbage has accumulated.



PLUMBING

Spot-check plumbing to ensure no leaks have occurred. Assess the roof to make sure air conditioning units are not leaking or delivering excess condensation. Check rooftop ventilation systems to ensure proper screening and no holes or gaps which can allow for pest entry.



KITCHEN & BREAK AREAS:

Moving slowly, scan these areas with lights off using a flashlight to look for any pest activity such as ants, rodent droppings, cockroaches and beetles. Check for any food items that were left behind by staff as mold attracts fungus beetles, plaster beetles and fungi feeding grain beetles.

SANITATION & DISINFECTION

While there are still many unknowns about COVID-19, one thing is certain—your employees and customers are concerned about their personal health and well-being. Comfort levels with returning to public life will vary between individuals, which is why restaurants must do everything they can to help alleviate virus-related fear for workers and patrons alike.

There's no better way to help ease these concerns than to sanitize and disinfect your entire restaurant. But even if you've sprayed, wiped, scrubbed and washed every corner of your building, you may still be worried about the effectiveness of the methods and materials used.

That's why a professional disinfection service like Orkin® VitalClean™ can be an ideal option. Performed by trained technicians adhering to the latest health and social distancing guidelines, this service offers the following benefits:



Features a product that kills 100% of bacteria and viruses on hard, non-porous surfaces and will also sanitize soft, porous surfaces and is included on Health Canada's list of products that meet their criteria for use against SARS-CoV-2, the virus that causes COVID-19



Eco-friendly, practically non-toxic and not an irritant



Typically dries within 10-15 minutes



No rinse required on food contact surfaces



Of course, there's no silver bullet for stopping the spread of COVID-19, but Orkin® VitalClean™ brings restaurant owners a safe and effective way to help restore confidence in their business.

MOVING FORWARD

While making decisions about reopening can be challenging, it's important to know you're not alone. Following the advice outlined above will help you safely welcome back employees and customers, and if you need professional assistance, Orkin Canada is ready to help.



CANADA™

CALL IN THE PROS

Get in touch with your local branch for a free consultation by calling 800-800-6754 or visiting orkincanada.ca today.

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