

Pest Control SOP

Pest control includes taking measures to prevent pests from entering the establishment, and prevent pests from contaminating or adulterating food items.

Purpose

To control pests in the establishment and reduce the chance of food-borne illness, and loss of product due to pests.

Scope

This procedure applies to foodservice employees who prepare or serve food.

Key Words

Pest Control, Contamination, Food-Borne Illness

Instructions

1. At receiving docks, incoming materials and foods will be inspected for any evidence of pests. Any deliveries suspected of harboring pests will be refused.
2. Door and loading dock doors will be kept shut whenever not being utilized for deliveries, in order to keep pests outside of the establishment.
3. Food Service Custodians and building custodians will maintain a clean and sanitary environment throughout the kitchens.
4. Dumpsters will be closed whenever not in use, to prevent the attraction of pests.
5. Any pest activity will be noted on a Pest Control Log.
6. Traps will be set to capture any rodents or mice if they are visually spotted on the premises, or if fresh droppings are discovered.
7. A pest control/exterminator company will be called in, if staff is not able to sufficiently control the pests.
8. Procedures when finding Pest/Rodent Evidence:
 - a. Block off perimeter and if in the processing area, stop production.

- b. Clean and discard any pest/rodent material.
- c. Wash and sanitize the area.
- d. Document finding.
- e. Create a plan of action in order to prevent any further occurrence.

Monitoring

- 1. Monitor areas for signs of pests.
- 2. Document findings.

Corrective Action

- 1. If any pests are noted on the establishment, their presence will be noted and recorded, and efforts will immediately begin to reduce the pest’s ability to enter the establishment.
 - a. These efforts may include coordination with custodial staff, more frequent trash and compost removal, traps, and other measures as necessary.

Verification and Record Keeping

- The Pest Control Log for the kitchen will be verified within 7 days of any pest activity being noted on the Pest Control Log, or after being brought to the attention of management.

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____