



Keep Your Restaurant Free From Pests

Roaches, flies, mice and rats can make customers sick. Stay pest-free by following these steps:

Shut pests out.

- Seal cracks, gaps and holes in ceilings, walls, floors and around pipes.
- Attach a door sweep to the bottom of the outside door if there is a gap more than 1/8 of an inch.
- Put screens on windows.
- Check deliveries to make sure pests do not arrive in boxes.

Take away nesting places.

- Get rid of clutter, such as broken equipment and piles of papers, boxes or bags.
- Store boxes and other items at least six inches off the floor and away from the wall.

Get rid of pest food sources.

- Store food in pest-proof containers.
- Make a daily cleaning schedule, and stick to it. Scrub grease from walls, floors and equipment.
- Keep your equipment on wheels so that it can be moved to clean hard-to-reach places.
- Manage garbage:
 - Store garbage and recyclables in metal or hard plastic containers with tight fitting lids.
 - Have enough garbage cans to hold at least three days of trash.
 - Line garbage cans with heavy-duty plastic garbage bags 1.9 millimeters thick.
 - Be sure the garbage area is well lit, well ventilated and dry.
 - Use a mild bleach solution to make food garbage inedible. Combine one cup of bleach with two gallons of water. Soak rags in the solution, and place two rags in each garbage bag – one on the bottom before putting trash in and one on top before tying the bag up. Store the bleach solution safely and away from food.
 - Take garbage to the curb as close to pick-up time as possible.

Get rid of pest water sources.

- Wipe up even small amounts of water on counters and floors.
- Repair equipment, pipes and faucets that leak or drip.

Choose a high-quality pest control professional.

- Use a pest management company only if it is registered with the New York State Department of Environmental Conservation. Find this information by calling (718) 482-4994 or visiting <http://www.dec.ny.gov>.
- A good pest-control company will:
 - Give you references. (When you interview the company, ask for these.)
 - Provide a written action plan with regular inspection reports.
 - Price a job according to findings, rather than a flat fee.
 - Provide regular training to employees and educational materials to clients.
 - Take time to inspect your restaurant and point out where pests enter, hide and feed and recommend strategies to prevent them.
- You must have a contract for pest management services. Keep a copy of the contract at the restaurant; you may need to show it to a Health Inspector.
- Never apply pesticides yourself. New York State requires that pesticides be applied only by a licensed pesticide applicator.

Train all employees to be active in stopping pests.

- Encourage everyone to report rodent, cockroach, fly and other insect sightings.
- Teach employees to inspect fresh and packaged food for pests and droppings before using, and to discard contaminated food immediately.
- Monitor employees' compliance with pest-safe practices, including:
 - Sealing food containers
 - Shutting doors and windows
 - Removing food waste and grease as quickly as possible.
- Conduct daily inspections of areas where pests are likely to hide.

Read the regulations.

To read the Health Code regulation on pest control in restaurants, visit nyc.gov/html/doh/downloads/pdf/rii/article81-book.pdf and look for "Integrated Pest Management," Section 81.23.

To read the Health Code regulation on pest management generally, visit nyc.gov/html/doh/downloads/pdf/about/healthcode/health-code-article151.pdf

**For more information and resources on pest control,
visit nyc.gov/health or call 311.**

