



## Rats and Rodents Management Checklist for Food & Beverage Industry

Rats and mice can be a devastating problem for restaurants, jeopardising food safety, damaging reputation and impacting your bottom line. It's essential for restaurants to proactively implement a robust rodent control plan to protect the health of their patrons and prevent operational disruptions. Contamination from rodent fur, droppings and urine can lead to severe health hazards, including salmonellosis, rat-bite fever and murine typhus, all transmissible through contact with infected rodents and their secretions. Unchecked rodent infestations can have severe repercussions, including:

- **Damage to Reputation:** Negative customer reviews and loss of repeat business.
- **Unfavourable Media Exposure:** Public health alerts and negative press coverage about pest issues.
- **Regulatory Penalties:** Fines, temporary closures and potentially permanent closure of your restaurant.

### Innovative Rat Control Solutions

At Innovative Pest Management, we understand the unique rodent control challenges faced by restaurants. We offer solutions to address those challenges, as well as expert knowledge for the restaurant's management.

Our specialised services include:

- **Thorough Site Evaluation:** We conduct detailed site evaluations to identify sources of attraction, nesting areas and specific rodent species present.
- **Customised Treatment Plans:** We develop tailored rodent control plans specific to your restaurant's layout, operations and service schedule.
- **Discreet 24/7 Remote Monitoring:** We can install a 24/7 surveillance system, which enables a discreet approach and minimal disruption to your business while maintaining rodent control.
- **Expert Consultation & Training:** We work with your staff to create operational changes and ensure that the restaurant is rodent free.
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Call Innovative at (65) 6909 0988 to speak with our experienced pest control specialists and develop a customised rodent control plan for your restaurant. Let us help you protect your reputation, patrons and business.

# DAILY RESPONSIBILITIES

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**Immediate Spill Cleanup:** Promptly remove food and liquid residues to make the environment less appealing to rats.

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**Proper Waste Handling:** Use secure, tightly sealed bags and place rubbish into bins fitted with secure lids.

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**Leak Prevention:** Detect and repair leaks immediately to prevent moisture buildup that attracts rodents.

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**Surface Sanitation:** Regularly wipe down all food preparation surfaces and floors, especially under cooking stations and sinks.

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**Access Control:** Ensure that all entrances such as doors and windows are fully closed at closing times.

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**Inspection of Food Stocks:** Regularly examine supplies for signs of rodent damage, such as gnaw marks or bite holes.

# W E E K L Y   M A I N T E N A N C E

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**Storage Area Upkeep:** Organise storage spaces, remove unnecessary items from the floor to eliminate hiding spots.

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**Cooling and Dry Storage Checks:** Look for nesting materials like shredded paper or fabric within walk-in freezers or dry storage.

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**Drains and Pits Check:** Keep drainage systems, gullies, and floor traps clean and free of debris.

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**Surface Examination:** Look for visual signs like fresh droppings, gnaw marks, or rub marks around storage and shelving.

# MONTHLY INSPECTION ROUTINE

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**Structural Sealant:** Inspect utility entry points and seal any visible gaps with suitable sealants.

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**Container Integrity:** Ensure trash receptacles are intact without holes or cracks.

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**Building Perimeter & Exterior:** Check walls, roofing and external structures for openings, cracks or potential entry points.

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**External Environment:** Look for active burrows, runways or evidence of recent rodent activity outdoors.

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**Facility Surfaces:** Conduct detailed inspections of vulnerable areas such as loading bays, piping, switch boxes and support pillars.

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**Storage and Waste Zones:** Thoroughly clean storage rooms, loading zone walls, dumpster areas and remove any signs of nesting or debris.

# Y E A R L Y   E V A L U A T I O N S

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**Waste Management Review:** Service or replace dumpsters, evaluate the overall waste disposal system.

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**Contract and Site Review:** Collaborate with our pest management provider to review past activity, update strategies and refine site protections.

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**Comprehensive Site Survey:** For ongoing or recent rodent sightings, conduct a detailed assessment to identify and address new risk zones.

# ADVANCED TECHNOLOGY & SOLUTIONS



**InnoSight Rodent AI Monitor:** A smart surveillance system employing advanced AI for real-time detection, ensuring intelligent rodent watch with unmatched efficiency.



**InnoTrap Precision Sensor:** A cutting-edge trap sensor delivering reliable, precise detection to effectively capture rodents using innovative tech for modern pest control.



**InnoHeat Thermal Vision:** An advanced thermal camera providing invisible intruder alert by detecting heat signatures, ensuring proactive rodent identification in any environment.

## Important Notes:

- **Documentation:** Maintain a detailed log of all inspections, findings (including any rodent sightings or evidence) and corrective actions taken. This log should be readily available for health inspections.
- **Staff Training:** Provide regular training to all restaurant staff (including kitchen, serving and cleaning staff) on rodent awareness, prevention practices and reporting procedures. Training should cover proper food storage, waste disposal and cleaning protocols.
- **Professional Partnership:** Partner with a qualified pest control company specialising in the food and beverage industry for ongoing monitoring, preventative treatments and expert advice on maintaining a rodent-free environment.
- **Compliance:** Ensure all rodent control practices comply with local food safety regulations and health codes. Maintain appropriate licenses and permits as required.

Contact Innovative Pest Management at (65) 6909 0988 to speak to our pest control specialists. This checklist aims to help Restaurants and the Food and Beverage industry implement the document checklist to achieve and maintain a pest-free commercial environment. By staying organised and contacting pest control at Innovative Pest Management you are ensuring a clean environment.