

Pest Control Checklist

A record of all pest control measures, whether carried out by the Public Eating Establishment Operator or a Licensed Pest Control Operator should be kept in a file or binder and made available to the Public Health Inspector to Review during inspection. This form will assist you in tracking pest control activity and is based on Integrated Pest Control best practices.

Name of Establishment: _____

Completed by (manager/supervisor): _____ Date: _____

Management of Physical Facility	Yes	No
Is there debris or garbage accumulation around outside of building?		
Are outside garbage containers clean and properly covered?		
Are the doors or other openings to the outside of the building tightly fitted (no visible light showing through)?		
Are all screens for windows and doors in place and tight fitting and in good repair?		
Is there an accumulation of spilled food, liquid, or dust?		
Do all food containers have lids?		
Are all food products stored off the floor?		
Are all interior garbage's being emptied and removed from the facility daily?		
Are dirty dishes being cleaned prior to the facility being closed at night?		
Are all hard to reach areas of the facility (under grill lines, prep tables, and shelving units) being cleaned on a frequent enough basis to prevent build up?		

Investigating for Evidence of Pests	Yes	No
Is there any evidence of mouse droppings or mouse urine staining?		
Are chew marks visible on any boxes or materials in the facility?		
Are there insects present on sticky traps throughout the facility?		
Is there evidence of nesting (piles of dust, debris, insulation etc in quiet areas)?		

If your answer to any of the above falls into a shaded area, please describe below what corrective actions you have taken: _____
