

12/5/2023

Albadawi Restaurant

Pest Control

Objective: To prevent pest entry and pest harborage all areas of food facility or restaurant.

Personnel Scope: Manager or employee

Frequency: Weekly and monthly

Materials: Pest Control Log, pen, gloves, traps

1. **Procedure:** Traps are installed in the following locations within the restaurant for the purposes of monitoring insects and rodents.
2. On a weekly basis, the designated employee will conduct an inspection of all traps and document status/findings in the Pest Control Log with date, trap location and initial.
3. Any pests or insects caught in traps are immediately disposed of outside the restaurant and traps are reset or replaced as needed.
4. All employees must report all pest sightings to the Manager immediately.
5. One shot pest services will provide a log of findings and actions taken on a monthly basis.

Monitoring:

1. On a weekly basis, trap status will be documented in the Pest Control Log with date, trap location and initial of employee conducting inspection.
2. Any pest sightings by employees will be documented in the Pest Control Log.
3. Licenses, permits and agreements from One Shot Pest services company will be kept on file in the office filing cabinet.

Corrective Action:

1. Products affected by compliance failure with the above procedures will be discarded.
2. If affected products have already left the restaurant, recall actions will be considered.

3. Any affected equipment or areas will be cleaned and sanitized.

4. Compliance failure will trigger staff retraining.

Verification: On a monthly basis, Manager will review and initial all Pest Control Logs and inspection records from One Shot Pest Services. If corrective actions occur, supervisor will review the corrective action steps within 7 days and revise as needed.

Record-Keeping: Records and logs in hard copy should be kept in the office filing cabinet.