



100-15 Ditmars Blvd
East Elmhurst, NY
11369

Kitchen Pest Control Standard Procedures:

1) How to deny access to pests in the kitchen area?

1. Always make sure to use reputable suppliers for all raw material deliveries.
2. Physically check all deliveries for any contamination or pests before they enter the restaurant.
3. Immediately refuse the shipments that have signs of pest infestation, such as gnaw marks on the cardboard containers used to supply the raw materials.
4. Keep all exterior openings closed tightly.
5. Check doors for proper fit as part of the regular cleaning schedule.
6. Report any signs of pests to the Housekeeping Manager or to the pest control manager.
7. Report any openings, cracks, broken seals, or other opportunities for pest infestation to the maintenance team.

2) How to deny pests on food, water and identify pest hiding or nesting place in the kitchen area?

1. Make sure to dispose of garbage as per the standard and correctly on the designated areas.
2. Keep garbage containers clean, in good condition, and tightly covered in all areas, this applies to both indoor and outdoor area.
3. Always clean up any spills around garbage containers immediately.
4. Wash the containers thoroughly, rinse them and sanitize containers regularly.
5. Store recyclables in clean, pest-proof containers away from the building.
6. Place food and supplies after delivery as quickly as possible into the appropriate storage area.