

### PEST INSPECTION/SANITATION REPORT

Date August 22, 2023 Time: \_\_\_\_\_  
 Inspector Harold Inspection Type Initial Quality Control Routine

Evidence of Infestation(s)

Pest	Location(s)	Pest	Location(s)
Ants	Near storefront windows	Fleas	
Cockroaches		Stored Product Pests	
Mice		Pigeons	
Rats		Other	

Sanitation Survey

Food Preparation	Yes	No	Receiving	Yes	No
Equipment clean	✓		Floors clean	✓	
Appliance drip pans clean	✓		Clutter		✓
Floors clean	✓		Empty boxes stored in cold storage		✓
Floor drains clean	✓		Empty boxes stored away from kitchen	✓	
Sink drains clean	✓		<b>Staff Areas</b>		
Counters/Tables clean	✓		Bathrooms clean	✓	
Food stored in pest-proof containers	✓		Plumbing leaks	-	-
Perishables stored in refrigerator	✓		Teacher's areas clean	-	-
Garbage removed daily before closing	✓		Food stored properly in teachers' areas	-	-
Spillage cleaned regularly	✓		Food stored in student, staff, or teacher desks	-	-
Standing water	✓		Trash removed daily before closing	✓	
Plumbing leaks		✓	Janitorial closet clean	-	-
Windows/Door screened	✓		Pest Proofing needed		✓
Gaps around/under doors or windows		✓	<b>Exterior</b>		
Pest proofing needed		✓	Garbage cans cleaned weekly	✓	
<b>Storage Areas</b>			Garbage cans have lids	✓	
Floors clean	✓		Lids closed on garbage cans	✓	
Floor drains clean	✓		Garbage area downwind from kitchen	-	-
Food stored in pest-proof containers	✓		Garbage area clean	✓	
Recyclables cleaned before storing	-	-	Garbage removed at least weekly	✓	
Spillage cleaned regularly	✓		Pet waste removed daily	-	-
Items stored 6" to 8" off floor	✓		Gaps under/around doors		✓
Items stored 12" to 18" away from wall	✓		Area is trash- and weed-free	-	-
Stock rotated	✓		Standing water		✓
Clutter		✓	Pest proofing needed		✓
Pest proofing needed		✓	Outside eating area cleaned daily	✓	
<b>Other</b>			<b>Other</b>		

Comments/Recommendations \_\_\_\_\_  
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## PEST INSPECTION/SANITATION REPORT

Date September 25, 2023 Time: \_\_\_\_\_

Inspector Harold Inspection Type Initial Quality Control Routine ✓

### Evidence of Infestation(s)

Pest	Location(s)	Pest	Location(s)
Ants		Fleas	
Cockroaches		Stored Product Pests	
Mice		Pigeons	
Rats		Other	

### Sanitation Survey

Food Preparation	Yes	No	Receiving	Yes	No
Equipment clean	✓		Floors clean	✓	
Appliance drip pans clean	✓		Clutter		✓
Floors clean	✓		Empty boxes stored in cold storage		✓
Floor drains clean	✓		Empty boxes stored away from kitchen	✓	
Sink drains clean	✓		<b>Staff Areas</b>		
Counters/Tables clean	✓		Bathrooms clean	✓	
Food stored in pest-proof containers	✓		Plumbing leaks	-	-
Perishables stored in refrigerator	✓		Teacher's areas clean	-	-
Garbage removed daily before closing	✓		Food stored properly in teachers' areas	-	-
Spillage cleaned regularly	✓		Food stored in student, staff, or teacher desks	-	-
Standing water	✓		Trash removed daily before closing	✓	
Plumbing leaks		✓	Janitorial closet clean	-	-
Windows/Door screened	✓		Pest Proofing needed		✓
Gaps around/under doors or windows		✓	<b>Exterior</b>		
Pest proofing needed		✓	Garbage cans cleaned weekly	✓	
<b>Storage Areas</b>			Garbage cans have lids	✓	
Floors clean	✓		Lids closed on garbage cans	✓	
Floor drains clean	✓		Garbage area downwind from kitchen	-	-
Food stored in pest-proof containers	✓		Garbage area clean	✓	
Recyclables cleaned before storing	-	-	Garbage removed at least weekly	✓	
Spillage cleaned regularly	✓		Pet waste removed daily	-	-
Items stored 6" to 8" off floor	✓		Gaps under/around doors		✓
Items stored 12" to 18" away from wall	✓		Area is trash- and weed-free	-	-
Stock rotated	✓		Standing water		✓
Clutter		✓	Pest proofing needed		✓
Pest proofing needed		✓	Outside eating area cleaned daily	✓	
<b>Other</b>			<b>Other</b>		

Comments/Recommendations \_\_\_\_\_  
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### PEST INSPECTION/SANITATION REPORT

Date October 22, 2023 Time: \_\_\_\_\_  
 Inspector Harold Inspection Type Initial Quality Control Routine

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Mice		Pigeons	
Rats		Other	

Sanitation Survey

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Equipment clean	✓		Floors clean	✓	
Appliance drip pans clean	✓		Clutter		✓
Floors clean	✓		Empty boxes stored in cold storage		✓
Floor drains clean	✓		Empty boxes stored away from kitchen	✓	
Sink drains clean	✓		<b>Staff Areas</b>		
Counters/Tables clean	✓		Bathrooms clean	✓	
Food stored in pest-proof containers	✓		Plumbing leaks	-	-
Perishables stored in refrigerator	✓		Teacher's areas clean	-	-
Garbage removed daily before closing	✓		Food stored properly in teachers' areas	-	-
Spillage cleaned regularly	✓		Food stored in student, staff, or teacher desks	-	-
Standing water	✓		Trash removed daily before closing	✓	
Plumbing leaks		✓	Janitorial closet clean	-	-
Windows/Door screened	✓		Pest Proofing needed		✓
Gaps around/under doors or windows		✓	<b>Exterior</b>		
Pest proofing needed		✓	Garbage cans cleaned weekly	✓	
<b>Storage Areas</b>			Garbage cans have lids	✓	
Floors clean	✓		Lids closed on garbage cans	✓	
Floor drains clean	✓		Garbage area downwind from kitchen	-	-
Food stored in pest-proof containers	✓		Garbage area clean	✓	
Recyclables cleaned before storing	-	-	Garbage removed at least weekly	✓	
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Clutter		✓	Pest proofing needed		✓
Pest proofing needed		✓	Outside eating area cleaned daily	✓	
<b>Other</b>			<b>Other</b>		

Comments/Recommendations \_\_\_\_\_  
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