



Guidance Document for Insect Control in Food Establishments

Pests in a Food Establishment are a health hazard for multiple reasons. They may carry food-borne pathogens, adulterate food products with foreign substances such as eggs, larval skins and waste; and may be an indicator of unsanitary conditions. This document will help you understand where specific pests come from and how to keep them out of the Food Establishment.

Outer Openings

- Holes and other gaps along floors, walls and ceilings shall be filled or closed;
- Windows shall be closed and tight fitting; and
- Exterior doors shall be solid, self-closing and tight-fitting.
 - Doors used as a designated emergency exit does not need to be self-closing if it is solid and tight-fitting.

Windows/Doors Open for Ventilation

These openings shall be protected using one of the following;

- 16 mesh to 25.4mm screens;
- Properly designed and installed air curtains; and
- Other effective means.
 - Must be approved by Environmental Health before installation.

Restrooms Located Within the Facility

- Completely enclosed; and
- Doors shall be tight-fitting and self-closing.

Commercial Insect Control Devices

- Control devices used to electrocute or stun flying insects shall be designed to retain the insect within the device;
- Control devices shall not be installed over a food preparation area; and
- Control devices shall be installed so that dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Refuse Containers and Storage Area




Indoors:

- Floors, walls, and ceiling material shall be smooth, durable, cleanable and nonabsorbent; and
- Containers shall be durable, cleanable, insect and rodent-resistant, leak-proof, and nonabsorbent.

Outdoors:

- Storage area shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain; and
- Containers shall be designed and constructed to have tight-fitting lids, doors, or covers

Pest Control for Common Pests Found in Food Establishment

Type of Pest	Description	Breeding Site	Photo
House Fly	House flies can be easily identified by the four dark, lengthwise stripes on top of the upper/middle body region. They cannot bite. These flies can only ingest liquid food. They feed on solid food by regurgitating saliva on it.	Food wastes (garbage) and/or animal feces	
Dump Fly	A glossy black fly, the adult dump fly is similar in appearance to the adult house fly. They prefer dark locations and stay close to the ground.	Animal feces, decaying garbage, and other decaying organic matter	
Blow Fly	Blow flies are slightly larger than true house flies, and the bodies of many are metallic blue or green in color.	Food wastes, trashcans, spilled trash and animal feces	
Flesh Fly	Flesh flies usually have gray bodies with three black stripes on the thorax. The abdomen has a light and dark gray checkerboard pattern and is often red at the tip.	Decaying vegetable matter and animal flesh or meat	
Drain fly	Drain flies, also known as moth flies, are small flies with short, hairy bodies and wings giving them a "furry" moth-like appearance.	Fine slime layer that develops along the water surface in floor drains or drain pans under refrigerators.	
Cockroach	There are several different types of cockroaches. The German cockroach is the most common in food establishments. They are light brown in color and two dark brown strips behind its head.	Cockroaches are known as "hitchhikers", they tend to travel with incoming supplies such as cardboard boxes. Sewer lines and floor drains provide travel routes between buildings. They hide in dark, warm areas such as cracks in the floors and walls.	

Food Establishment Site Plan

