

Pest Control Plans



PUBLIC HEALTH REASONS:

Animals carry disease-causing organisms and can transmit pathogens to humans through direct or indirect contamination of food and food contact surfaces. Animals may deposit liquid or fecal waste, creating a need for vigilance in monitoring animal activity and in frequent and vigorous cleaning.

Open-air dining increases the likelihood of animals and/or insects getting into food facilities. A pest control plan with specific procedures for how to monitor and respond to any animal/insect activity is necessary to reduce the contamination of food.

Preventing animals/insects from getting into the food facility is one of the critical factors in preventing food contamination or foodborne illness from occurring.

FOOD CODE, OAR 603-25-0030, CHAPTER 6-202.15

Open-air dining is popular during warmer months. In the past it has been limited to outside seating on sidewalks and patios; however, some restaurants have put in large windows and walls that can be opened to the outdoors. While this may be popular with customers, it does present the operator potential problems with pests that will at some point become a reality. The Food Code allows for outer openings that are protected with screens or air curtains to prevent flies, rodents, birds and other pests from coming inside.

Food establishments may provide open-air dining via unprotected outer openings if the facility has a pest control plan that has been approved by the ODA Food Safety Program and animals/insects are not present in the facility.

When pests are found in the facility, the operator must have the capability to close all openings to the outside and to act quickly to eliminate the pests and any contaminated food. The operator will also need to have the capacity to clean and sanitize any contaminated utensils, equipment, and any other food contact surfaces.

In creating the Pest Control Plan, you must consider:

- How are you going to protect food during preparation?
- What kind of cleaning schedule will you provide to prevent the collection of food debris throughout the facility?
- What are you going to do when flying insects, birds, or rats gets into the facility?
- How are you going to inspect the facility for pests and how often?
- Who are you going to call to eliminate any pest issues?



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