Pest Control Plans

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 Oregon Food Code 6-202.15 allows for outer openings that are protected with screens or air curtains to prevent flies, rodents, birds and other pest 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 Oregon Department of Agriculture and insects and rodents 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 take action 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.

As the person in charge of the food establishment, it is your responsibility to keep pests out of the facility. When you find a problem, you are responsible to take care of it immediately. Do not wait for the food safety inspector to find the pest problem.

In creating the Pest Control Plan, you should consider:

- How are you going to protect food during preparation?
- How often will you evaluate all the food preparation areas and food storage areas for pest activity?
- 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 the problem?

For more info, visit the EPA website at: [https://oda.fyi/safepestcontrol](https://oda.fyi/safepestcontrol)