

Food Code Fact Sheet #15

What you should know about the Code

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FOODSAFETY

Pest Control Plans

OAR 333-150-0000, CHAPTER 6-202.15

(E) Paragraph (D) of section 6-202.15 does not apply:
(1) If flying insects or other pests are absent due to the location of the establishment, the weather, or other limiting condition; and
(2) The establishment develops a pest management plan to control the presence of flying insects or other pests. The pest management plan must be approved by the regulatory authority prior to implementation.^{pf}

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 vigilance in frequent and vigorous cleaning.

Open-air dining increases the likelihood of animals and insects getting into the facility. A pest control plan with specific procedures of how to monitor and respond to any animal/insect activity is necessary to reduce the contamination of food. The plan should include a designated person at specific time periods to monitor and evaluate the dining room, food preparation and food storage areas for animal or insect activity inside the facility. Excluding animals/insects from getting into the facility is one of the critical factors to preventing food contamination and foodborne illness from occurring in your facility.

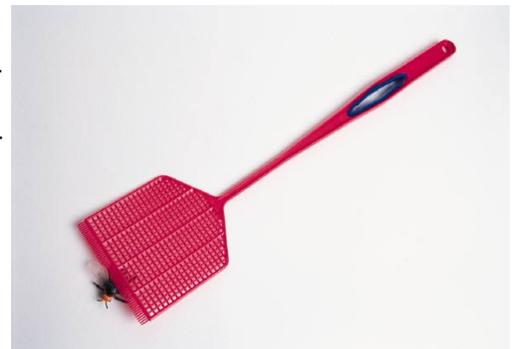
Open-air dining is popular during warmer months. In the past it has been limited to outside seating on sidewalks and patios; however, some restaurants have put in large windows and walls that can be opened to the outdoors. While this may be popular with customers, it does present the operator potential problems with pests that will at some point become a reality. Oregon Food Sanitation Rule 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 service establishments may provide open-air dining via unprotected outer openings if the facility has a pest control plan that has been approved by the local health department 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 food service operator 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 health 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?



Fly swatters are NOT an approved Pest Control Plan!

- 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: <http://www.epa.gov/pesticides/factsheets/ipm.htm>.