

**In a nutshell:** Keeping pests and pet animals away from kitchen and food preparation areas.

Pests spread diseases through germs and their excreta, and they can cause food poisoning as well as damage to equipment and premises. Flies, cockroaches, rats and ants are the most common pests.



Fly



Cockroach



Ant



Rat



Cats, dogs, tortoises, birds and other pet animals must not be present in food preparation areas because they may carry germs or parasites.

In order to prevent the proliferation of pests, the following measures should be taken:

- All facilities and equipment, such as the building structure, furniture and windows, must be in good condition.
- Maintain a clean outdoor environment and prevent pests from entering by installing mosquito nets and drainage grilles.
- Clean and disinfect the hidden areas, such as the back and bottom of a machine, regularly.
- Discard food that is suspected of being contaminated by pests.
- Poison baits should be handled with care by pest control experts. They should be stored in designated storage areas that are locked and away from food.
- Store and cover food as appropriate, and handle leftovers properly.
- Carefully cover the trash can and tie up the trash bag to prevent pests from feeding on trash and food residues.



Food establishments may consider employ the company with the implementation of the Integrated Pest Management (IPM) to conduct pest control measures.