

Prevention of Pests

in Food Establishments/Supermarkets



ELIMINATE FOOD SOURCES

1. Store food in covered containers or properly sealed packaging.
2. Clean food/refuse spillage immediately.



ELIMINATE AREAS OF HARBOURAGE AND ENTRY POINTS

1. Dispose empty carton boxes, unusable pallets, newspapers and other unwanted articles.
2. Inspect the storage area at least once a week for signs of pest infestations.
3. Ensure that floor traps, gullies and downpipe are properly covered with grating.
4. Seal any holes or crevices in the ceilings, walls or floors.
5. Install strong wire meshes at potential entry points.



PRACTISE GOOD REFUSE MANAGEMENT AND GOOD HOUSEKEEPING

1. Use pedal refuse bins that are lined with plastic bags.
2. Keep refuse bins covered at all times when not in use.
3. Bag, tie and dispose of all food waste and garbage.
4. Empty refuse bins at least once a day.
5. Store food items at least 15cm above the ground.
6. Clean the drains and floor traps daily.
7. Clean the kitchen and serving area thoroughly at the end of the day's operation and ensure no refuse is left behind.
8. Keep the areas below the cooking range and sinks clean.

