



Good Practices In Managing / Preventing Rat Activity In Food Retail Establishments



1 KEEP COMMON AREA & PREMISES CLEAN AND TIDY



Poor housekeeping & storage of items at common area & above stall

Neat & tidy common area & above stall

3 PRACTISE GOOD REFUSE MANAGEMENT



Rats nibbling on food waste in uncovered refuse bin

Covered refuse bin lined with plastic bag



Uncovered & overflowing bulk bin

Clean & covered bulk bin

2 BE ALERT FOR SIGNS OF RAT ACTIVITIES



Rat caught on glue board



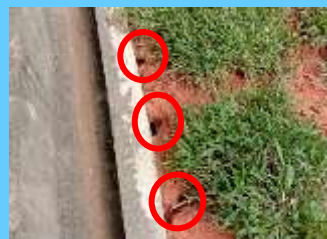
Rat droppings



Rub marks



Gnaw marks



Rat burrows on grass verge



Rat burrow in flowerpot

4 TAKE PREVENTIVE MEASURES



Wire mesh intact & properly secured



Glue board



Rat cage



Conduct monthly pest control treatment



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5 MAINTAIN HOUSEKEEPING AND KEEP PREMISES CLEAN



Missing gully trap cover



Covered gully trap



Food remnants underneath cooking range



Clean floor under cabinet



Food items placed directly on the floor



Food items placed at least 30 cm above the floor



Uncovered soiled crockeries



Soiled crockeries in containers

6 STORE FOOD PROPERLY



Rats nibbling on food left unattended



Food items stored in covered containers



Duck meat left hanging inside food stall overnight



Duck meat stored inside cabinet of food stall overnight



Raw meat left unattended at ambient temperature



Raw meat stored inside chiller



Frozen items left unattended at ambient temperature



Frozen items stored inside insulated container