

This manual is to be used as a Guidance Document only and does not replace the actual Rules and Regulations as written in Chapter 511-6-1 for food service establishments

SECTION O - INSECT AND RODENT CONTROL

REFERENCES (Chapter 511-6-1)

.07 Physical Facilities:

- (2) Design, Construction, and Installation (k) Insect Control Devices, Design and Installation (m) Outer Openings, Protected (n) Exterior Walls and Roofs, Protective Barriers**
- (6) Poisonous or Toxic Material (c) Storage and Separation (d) Restrictions (s) Stock and Retail Sale**

I. General Requirements: *Preventive measures during design and construction of a food establishment are essential to eliminating and controlling pest problems. Food establishments should be designed and constructed to restrict the entrance of pests. The presence of pests shall be controlled throughout the premises. See Illustrations O-1 through O-8.*

II. Openings to the Outside:

1. *Openings to the outside shall be effectively protected against the entrance of pests. Openings to the outside shall be protected by the installation of tight fitting, self-closing doors; closed windows; self-closing windows at drive-thrus; screening; controlled air currents; vestibules; or other means approved by the Health Authority.*
2. *Screen doors shall be self-closing and screens for windows, doors, skylights, transoms, intake air ducts, exhaust vents and other openings to the outside shall be tight fitting and free of breaks. Screening material shall not be less than sixteen mesh to the inch. Openings around pipes, conduit or wiring must be sealed.*
3. *Loading docks and delivery doors must be provided with effective air curtains or vestibules with self-closing doors to preclude the entrance of insects.*
4. *Openings between the floor and bottom of the doors to the outside shall be adequately flashed with rodent proof material/weather stripping to eliminate any opening.*

III. Insect Control:

1. *Insect control devices* may be used as tools in controlling *flying insects that have already entered a food service establishment*. Electrocuting units shall be designed to retain the insect within the device.
2. Insect control devices *may not be located over a food preparation area* and should be installed in accordance with the manufacturer's recommendations.

ILLUSTRATION O-1
Self Contained Insect Device



ILLUSTRATION O-2
Door Sweep



ILLUSTRATION O-3
Gaps Under Entrance Doors

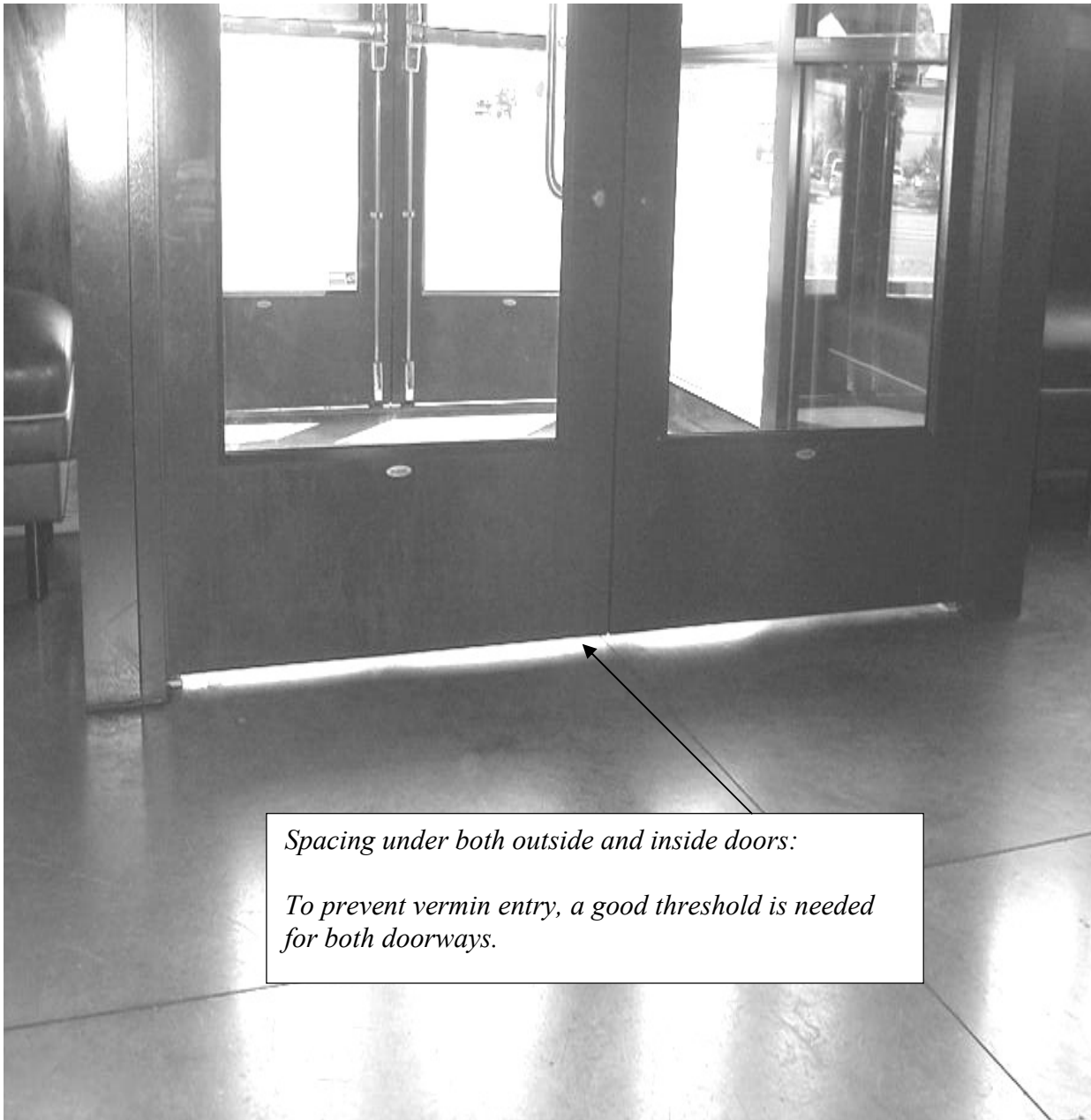


ILLUSTRATION O-4
Air Curtain



3. *Air curtains, whether installed over drive-through windows or doorways, must be sized for the opening to be protected against flying insects. These units must be auto activated whenever the door or window is opened. Air currents must blow downward and slightly outward. The units must be wired to the switch box directly so the unit cannot be deactivated at the door.*

ILLUSTRATION O-5
Holes around Conduits



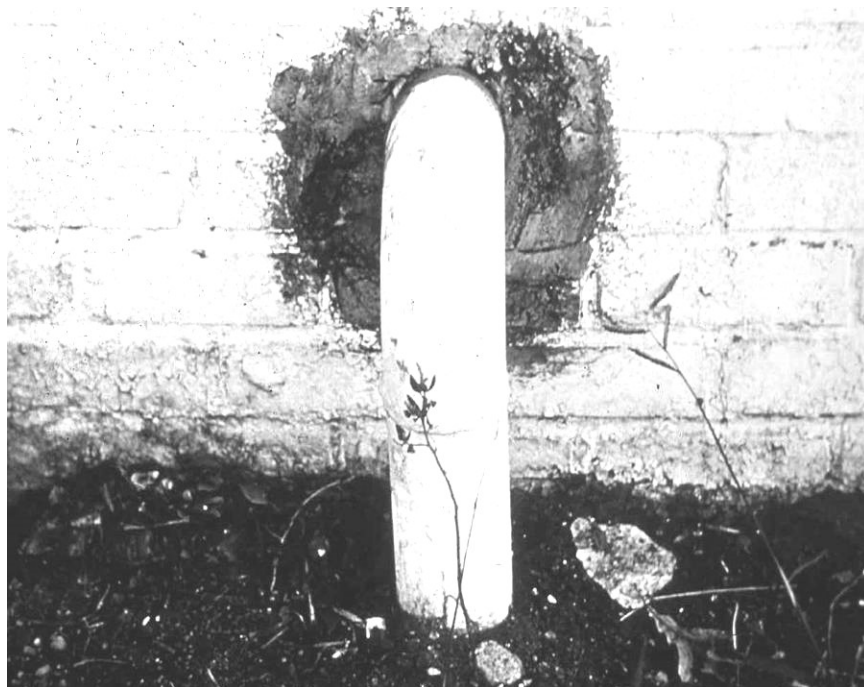
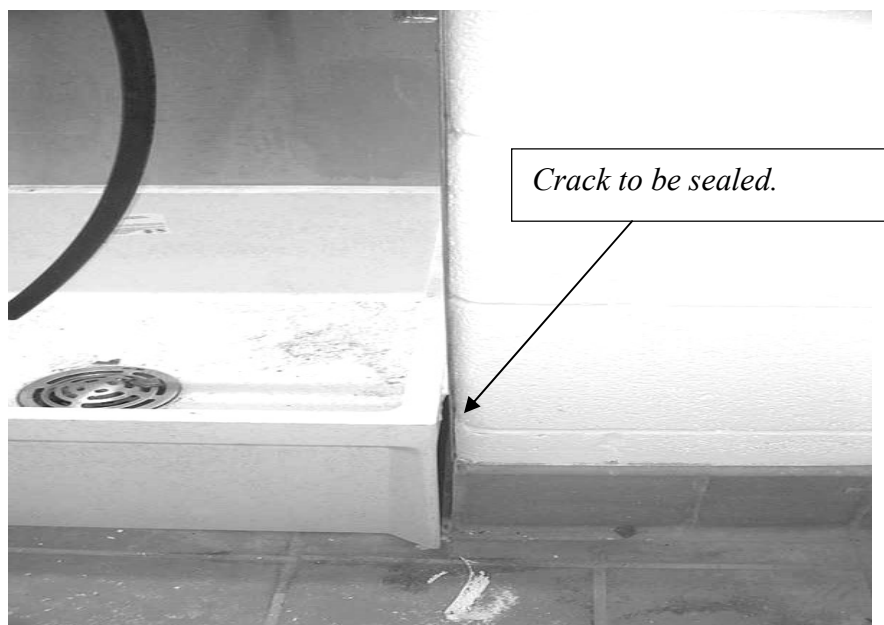
Mechanical rooms and conduits areas are sometimes overlooked and are easy access points for most pests. Openings around conduits leading into walls or ceilings must be sealed off.

ILLUSTRATION O-6
Outside Doors and Landscaping Considerations



Outside landscape material should be small enough not to create void spaces for pests to travel and hide. Shrubbery and trees should be kept at a minimum and away from the building if possible. Loading and supply areas such as the above cargo bay door need special consideration when examining the type of flashing or other gasket type finishes are installed.

ILLUSTRATION O-7



By sealing off cracks around equipment and utility lines, vermin entrance and harborage opportunities are eliminated.

ILLUSTRATION O-8



Properly constructed solid waste and recyclable storage facilities will deter vermin attraction and vermin harborage.