Restaurant pest control checklist

CHECKLIST TEMPLATE

Check this template against your local regulations and your own policies before you use it.

Business _____ Location _____ Date _____

Weekly check

Once a week, before service

TASK	TIME	INITIALS
Signs of pests		
☐ Check under equipment, in stores and behind appliances for droppings		
☐ Check for gnaw marks on packaging, cockroaches or egg cases		
☐ Check fly lights are working and empty the trays		
Entry points		
☐ Check doors close fully and their seals and brushes are intact		
☐ Check window and vent screens aren't torn		
☐ Check for gaps around pipes and cables		
Storage and waste		
☐ Check food is stored off the floor in sealed containers		
☐ Check bins have lids and are emptied and cleaned		
☐ Check the grease trap and drains are clean		
Pest contractor		
☐ Check bait stations are in place and undisturbed		
☐ Check the contractor's last report and fix what they found Call the contractor at once if you find live pests.		

Completed by _____ Checked by (manager) _____ Date _____ Notes _____