
STRATEGIES TO ELIMINATE COCKROACH ACTIVITY IN FOOD FACILITY

Cockroaches are vermin and a public health hazard because they can spread diseases, contaminate food, and create an unsanitary work environment. Permit suspensions are ordered to allow you to immediately abate the issue and protect the public from imminent health risks. Follow these strategies to successfully eliminate cockroaches in order to reopen your facility.

1. Protect foods

- Train all facility staff on proper food supply receiving procedures, including checking for vermin
- Check boxes and bags for signs of vermin
- Evidence of contamination could be roach egg cases, dead roaches and/or feces
- Discard all contaminated foods
- Provide tight-fitting lids and containers for all open food items
- Store all food at least six (6) inches above the floor on approved storage equipment

2. Deep clean and sanitize all food contact surfaces and equipment

- Properly wash, rinse, and sanitize ALL food contact surfaces and equipment
- Store all cleaned equipment and utensils at least six (6) inches above the floor

3. Deep clean and visually inspect all non-food contact surfaces

- Remove grease and/or debris with soap or detergent (do not mix with bleach)
- Sanitize ALL non-food contact surfaces after a detergent wash and rinse
- Clean and sanitize all areas contaminated with cockroach fecal matter
- Mop and sanitize kitchen floors
- Utilize a flashlight to inspect kitchen and other potential harborage areas
- Pay attention to hard-to-see areas (e.g., under-table surfaces, refrigerator door hinges, equipment corners and edges, table legs, refrigerator compressor, behind sink backsplash, caster wheels, within wood cabinetry, electrical conduit pipes, electrical outlets)

4. Eliminate harborage areas

- Seal all exposed holes, cracks and crevices, including gaps on walls, floors, cove base, ceilings, and equipment
- Immediately repair any water leaks

5. Remove unnecessary items and clutter

- Remove all unapproved use of cardboard, newspaper, wood, and aluminum foil
- Remove unused equipment and any unsanitary items

6. Utilize licensed pest service companies

- Contact a pest control company at first sighting of evidence of roaches
- Make onsite appointment with pest service companies *AFTER* deep cleaning
- Recommend relocating food supplies to a protected area before treatment
- Provide pest service documentation at next reinspection
- Do not self-treat facility with residential-use insecticides
- Wait the minimum amount of time recommended by the pest control technician after chemical application before mopping and deep cleaning

Do NOT request for a reopening inspection if any of the above actions has not been completed entirely to satisfaction. Your facility will not be approved to reopen unless all live cockroach activity has been eliminated. There is no service fee for the first reopening request. However, repeat inspections are charged at the department's hourly rate for unsuccessful reopening attempts due to noncompliance, insufficient corrections, and any continued cockroach evidence.