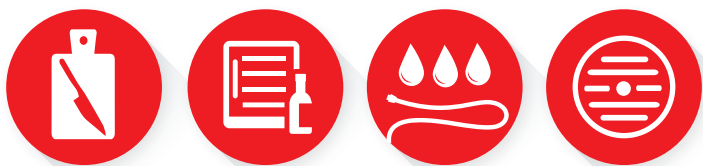


14 Pest Prevention Best Practices for BAR CLEANING & SANITATION



- Clean spill tray drain lines at the counter level daily.** This includes wait stations, bars, glass drying counters/sinks, espresso machines, and soda stations.
- Clean soda guns and soda gun holsters daily.**
- Seal/cover bottles of alcohol, especially at night.** Sugars in alcohol are attractive to small flies. Use flip tops or pour spots to deter activity.
- When not in use, store bar fruits in sealed containers.** Consider refrigerating these items to keep them fresh and keep fruit flies away.
- Clean toasters, cooktops, or other cooking equipment daily.** Crumbs and grease can attract a number of pests, including cockroaches.
- Clean floor drains weekly. Use a stiff drain brush and funnel to prevent splatter.** Wear proper protective equipment. Sanitize brushes after cleaning. Use debris catchers to stop debris before it enters drains.
- Use a biological cleaner, such as Rentokil Steritech's CleanBlitz® products for drains, floors, and areas where organic matter builds up.**
- Correct any conditions creating wet wood.** This may include sealing gaps or fixing leaking beverage lines.
- Seal gaps and cracks along the floor/wall junction.** This will prevent water and organic debris from becoming trapped and limits pest access.
- Do not power spray/hose floors.** This can force organic debris into hard to clean areas. It can also damage grout and flooring.
- Repair damaged grout and tiles.** Cracked tiles, missing grout, and other floor damage can trap organic debris and attract pests.
- Use a commercial-grade floor fan nightly to dry areas that stay wet.**
- Avoid beverage lines running along the floor to prevent organic debris from building up under them.** Use a zip tie to raise lines off the floor. Organic debris build up creates feeding and breeding material for pests.
- Ensure that all equipment has a minimum of 6 inches clearance to the floor for ease of cleaning under equipment.** Whenever possible, select bar equipment on wheels that allows for easy movement; service; and cleaning around, under, and behind equipment.