



KEEPING PESTS OUT OF YOUR HOTEL RESTAURANT



Pests can be a real pain anywhere, and hotels are no exception. Hotels may try to diversify themselves in different ways, and one common option is to add a restaurant. Managers may aspire to develop a five-star restaurant, but this establishment will have no stars if pests are crawling through it. Consider these tips to keep pests out of your hotel restaurant.

Common pests

There are a few pests that seem to bother hotel restaurants and their guests time and again. These culprits include cockroaches, rodents, flies and stored-product pests. They love food and water, which any restaurant has an abundance of. All four of these pests can be a problem to any hotel and scare off hungry customers. Whether they crawl through cracks and crevices in hotel windows and walls, or customers accidentally bring them in in suitcases, once they have arrived chaos is bound to ensue.

Pest control tips

Inspect shipments: Many pests make their way into a restaurant by hiding in shipment boxes and crawling out when no one notices. When your restaurant or hotel gets shipments of product, search every single box thoroughly. Rodents will leave droppings inside the box, even if you can't find them. They may have left the box before you opened it. Cockroaches that are hiding in the dark will spring into action if you disturb them and they scurry to find a way back to a dark, quiet place. If you find pests in any of your shipments, make sure to connect with the supplier and learn what they are doing to resolve this issue. Their problems will become your problems.

Keep samples: If you had grains shipped in, product pests or larvae could be hiding within the grain. Instead of sorting through each box of grain with your hands, keep a sample of the grain in a jar. Monitor the jar over a few days to see if any larvae hatch and emerge in the grain. If this is the case, you can throw out the bad batch of grain instead of not discovering it until cooking time.

Keep it clean

Restaurants require daily cleaning schedules. There may be spills in the aisle from a customer or a leaking container of food. With this dirtiness come pests. So, if you see a spill or realize that food is leaking, take it off the floor and clean the spot where the food was. Keep storage rooms clean, dry, and organized. It'll make finding product easier, and save you from a few unwanted surprises. Always inform a supervisor about a leaky faucet or a clogged drain that could create mold and invite unwanted visitors.

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Use drain cleaner: Sometimes cockroaches and flies can emerge through a drain in a restaurant kitchen. Or, they could breed in the wet drain and slowly fly out. To avoid this from happening, use a regular drain cleaner to keep the pipes clean of any flying insects that are eager to feed off your restaurant's dishes. This may include scrubbing drains periodically to remove the gunk, normal to the insides of a drain, where flies breed.

Throw out trash: Each night, throw out all trash and place it in a garbage bin outside of the hotel. Keeping trash in a kitchen overnight is one of the easiest ways to invite in hungry pests.

Fast Response

If pests such as flies, rodents or cockroaches are visible to you or your customers, fast action is required. Your Pest Management Professional must be notified immediately; then take action to crash the pest population quickly. Ensure that your staff is trained to recognize any pest related concerns which they may have and to report it to their managers. It is important to not let any pest concern go un-addressed. Pest populations can grow quickly between monthly visits so don't wait to notify your Pest Management Professional. If pests are visible, this is often a clear indication of inadequate response to pest activity.

Finally, maintaining a hotel requires a joint effort between you and your pest control provider. Modern day pest control using Integrated Pest Management (I.P.M.) includes addressing Pest and Sanitation issues that attract pests and the Structural issues that allow some pests access in the first place. Communicate regularly with your pest control professional, follow the detailed recommendations they provide and you'll be working together to have a beautiful pest-free hotel.

About Abell

Abell Pest Control is a family owned Canadian company dedicated to providing effective, professional and courteous service in pest management. Abell is proud to announce its 90th year of providing quality pest control services to North America. Started in 1924 with one office in Toronto, Abell now employs many hundreds of people with branch offices across Canada and the Northern United States.

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