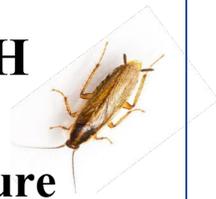


# EFFECTIVE MANAGEMENT OF COCKROACH INFESTATION



## Operator Guidance: Reopening a Food Facility After Closure

### Did You Know?

Cockroaches found in your restaurant can lead to a closure. This bulletin will help:

- Give you some tips on cockroach prevention.
- Help you get re-opened after a closure.

### Human Health Risks:

Cockroaches have the potential to transmit bacteria that cause food poisoning (*Salmonella* spp. and *Shigella* spp.) and disease-causing organisms (*Staphylococcus* spp., *Streptococcus* spp., hepatitis virus, and coliform bacteria). They have also been implicated in the spread of typhoid and dysentery.

Indoor infestations of cockroaches are a known source of allergens and risk for asthma among some populations. Having an ongoing cockroach infestation in a food facility can lead to customers getting sick from contaminated surfaces, utensils, and food.



### Cockroach Behavior and Habitat:

Cockroaches are nocturnal. Daytime sightings may indicate a heavy infestation. They hide in dark, warm areas such as in small and dark crevices/gaps, generally travel along the edges of walls or other surfaces and areas that are close to the food and water sources. An adult cockroach can hide in a crevice as narrow as 1/16 inch wide, and nymph cockroaches can fit into even smaller crevices. Cockroach fecal spotting found on crevices and corners may also indicate an infestation.

### Cockroach Quick Facts:

- Cockroaches are insects that can live in numerous habitats, and unfortunately those sometimes include our places of work and living.
- Some species of cockroaches enter food establishments, contaminate food and eating utensils, occasionally damage fabric and paper products, leave stains on surfaces, and produce unpleasant odors when present in high enough numbers.
- All food facilities must be free of vermin such as cockroaches.

### Cockroach Life Cycle:

German cockroaches are the most frequently observed cockroach species in restaurants and can **complete their development in as little as 3 months**. Cockroaches have a three-stage life cycle: egg, nymph, and adult stage (see below). An adult female cockroach can lay an egg case every six weeks.

Each German cockroach **egg case**:

- ✓ Can hatch 20-50 nymph cockroaches.
- ✓ Hatch 2 days after being laid or sometimes the egg case hatches while it is still being carried by the female.
- ✓ Is protected from environmental factors such as heat, predation, and pesticides.

It is important to ensure that your facility is routinely monitored for vermin activity. Any evidence of egg casing, fecal spotting, and dead cockroaches should be removed immediately from the facility to prevent infestations!



Egg Case



Nymph



Adult

## Reopening Procedures:



**1. Eliminate all live cockroach activity.** Environmental Health recommends utilizing an approved pest control company. When using a pest control service, ensure they are properly licensed and have experience in handling such issues.

PEST CONTROL INVOICE		11222-1234-5678	Your Street
Company Name	your@email.com	your@state.com	City, State, Country
Bill To Name	Street	City, State, Country	ZIP Code
Invoice Number	Invoice Date	Invoice Total	\$0.00
Item	Quantity	Unit Price	Amount

**2. Have a pest control invoice or service record available.** This document should detail what chemicals/pesticides your service provider used during their visit. With many services, a re-entry interval will be associated with pesticides used. The inspector may refuse a reinspection if this documentation is not available.



**3. Remove all dead and dying cockroaches throughout the facility.** Clean and sanitize all affected areas. Be sure to look thoroughly in, behind, and underneath each piece of equipment in your facility.



**4. Complete all prevention techniques as explained below.** Prevention will help you ward off future infestations and assist your facility to succeed at being vermin-free.



**5. Correct all violations explained to you by your Environmental Health Specialist (inspector) prior to calling for a reinspection.** These items will be detailed on your inspection report.

**\*Important\* Do not request a reopening inspection before all steps are completed.** Your food facility will not be reopened during the reinspection if evidence of cockroach activity is observed. Fees may be charged for follow-up inspections.

## How To Control and Prevent Future Cockroach Infestations:

- Remove food and water sources. Thoroughly clean all food residues from floors, walls, and surfaces of equipment. Eliminate any standing water or accumulation of condensation and repair leaking pipes. Place all garbage in sealed plastic bags and dispose in trash cans or dumpsters.
- Eliminate all possible cockroach harborage areas through the removal of clutter such as cardboard boxes, unused equipment, and other debris. Common harborage areas include behind loose FRP and steel paneling, base cove tiles, and equipment.
- Eliminate entry points such as small crevices underneath entrance doors. Areas where the plumbing enters walls are also known to be "highways" for cockroaches to travel into and between facilities.
- Thoroughly look through items brought into your facility especially appliances, furniture, and items that were recently in storage.
- Maintain good facility sanitation and maintenance. Be sure to remove paper boxes when possible. Look inside equipment and move around to see behind, underneath, and between all areas inside your facility.
- Monitor all incoming deliveries and check all boxes for cockroach activity.
- Maintain a monthly pest control service.
- The keys to controlling cockroaches are sanitation and exclusion. Cockroaches, once inside your facility, will remain and reproduce if a habitat contains its primary needs: food, water, and shelter.