

SUMMER PESTS



Information about the pests that could pose the greatest threat to your restaurant this season.

Reference the key on page 5 for more information about prevention tips.



SPIDERS

WHY THEY'RE A THREAT

Spiders commonly enter restaurants through opened or poorly screened windows and doors, as well as cracks and gaps around door and window frames. They can be carried inside on boxes, too. If you see spiders in your restaurant, it could mean you have a larger pest problem – spiders live near their food sources, which are actually insects.

WHERE TO LOOK

Spiders hide in numerous places, including:

- Indoors along exterior walls
- Basements
- Crawl spaces
- Underneath booth seats
- Corner and wall floor junctions
- Sill plates
- Joists

LARGE FLIES

House flies and blow flies

WHY THEY'RE A THREAT

Flies are one of the most frequently encountered pests in restaurants. They're also one of the filthiest; house flies are known to transfer more than 100 pathogens. Bottom line: they can undermine your image, spread disease, breed quickly and contaminate food.

WHERE TO LOOK

- Flies tend to congregate near uncovered food, decaying matter and spilled liquids.
- Flies can be seen resting on floors, walls and ceilings during the day. At night, they tend to nest near sources of food.

TIPS FOR MANAGEMENT

- Structural maintenance plays a role in spider control. Repair damaged and loose-fitting doors, windows, screens, vents, roofing, flashing and exterior sheathing.
- Use a shop vacuum to remove spiders and webs from underneath booth seats and other areas.

PREVENTION TIPS



TIPS FOR MANAGEMENT

Be sure to maintain positive indoor air pressure.

PREVENTION TIPS











STINGING PESTS

Bees and wasps

WHY THEY'RE A THREAT

Bees and wasps can be a danger to your employees and patrons, causing painful stings and sometimes more serious health issues like swelling, infections, nausea and allergic reactions.

WHERE TO LOOK

Nests can be found in the following areas:

- Gutters
- Sidewalk cracks
- In trees especially fruit bearing trees and bushes
- Near brightly colored flowers

TIPS FOR MANAGEMENT

- Always remember that employee and guest safety should be a priority when dealing with bee and wasp activity.
- Contact your pest management professional immediately upon noticing bee and qwasp activity.

- Document areas of activity and what time of the day the bees/wasps are being observed. Report findings to your pest management professional.
- Keep the dumpster lid closed and the surrounding area clean to prevent yellow jackets, which forage aggressively on exposed food products, particularly sugars and carbohydrates.
- The only way to rid bees from your property is to remove the hive entirely. This task requires the correct tools and strategy. It is imperative that a pest control expert be consulted before any bee control technique is attempted.

PREVENTION TIPS



COCKROACHES

German, smoky brown, wood and oriental

WHY THEY'RE A THREAT

Cockroaches are a major health concern. They can spread disease, contaminate food, trigger allergies and even cause asthma. They can enter buildings through cracks, crevices, vents, sewers and drain pipes. These pests reproduce rapidly and are difficult to control.

WHERE TO LOOK

- Cockroaches are nocturnal insects. One seen during the day is a possible sign of infestation.
- They prefer dark, moist places to hide and breed, including behind refrigerators, sinks and stoves, under floor drains and inside motors and major appliances.

 Because they can flatten their bodies to fit into narrow areas, cockroaches may be found hiding beneath rubber mats, behind wallpaper and within wall cracks.

TIPS FOR MANAGEMENT

- Inspect incoming supplies, especially any corrugated boxes.
- Periodically inspect and clean employee lockers.

PREVENTION TIPS











BIRDS

Pigeons and sparrows

WHY THEY'RE A THREAT

Sparrows and pigeons are active this time of year and can be very troublesome for restaurants. Bird-related problems can lead to lost business, contaminated products and expensive damage to building exteriors. Birds can carry more than 60 diseases, and their feathers and droppings can lead to health threats. Sparrows can also be noisy and forage aggressively for food.

WHERE TO LOOK

Look for birds or nests in the following areas:

- Roofs
- Ledges
- Outdoor dining areas
- Exterior signs/marquees
- Openings, holes and gaps in building exterior

TIPS FOR MANAGEMENT

- Inspect exterior eaves, soffits, lights and speakers for evidence of nesting and roosting birds.
- Keep dumpsters closed to prevent potential food sources from attracting unwanted birds.
- Inspect for and remove all spilled garbage, grease and exposed food waste in and around the dumpster corral.

PREVENTION TIPS





OCCASIONAL INVADERS

Ground beetles, earwigs, crickets, ladybugs, centipedes, millipedes

WHY THEY'RE A THREAT

Occasional invaders are pests that come inside from time to time due to weather conditions outside. They typically don't pose any serious health or structural threats, but these pests often travel in large numbers and can pose a major nuisance to you and your patrons.

WHERE TO LOOK

- Dark or moist areas, both outside and inside, especially close to any openings like doors, windows and utility penetration points
- Around doors and windows frames
- Around and underneath potted plants, especially those placed at front entrances
- In bathrooms

PREVENTIONTIPS









ANTS

Argentine ants, crazy ants, pavement ants

WHY THEY'RE A THREAT

Ants are resilient and tireless invaders. They can enter restaurants through the tiniest cracks, seeking water and sweet or greasy food substances. Once inside, they can contaminate products and be a general nuisance. While there are several structure-infesting ants, the most common are pavement, Argentine and crazy ants.

WHERE TO LOOK

- Pavement ant nests can be found outdoors under stones, along curbs or in cracks of pavement. They can nest indoors in walls and under floors.
- Argentine ant colonies are massive and may contain hundreds of queens. Nests are usually located in moist soil, next to or under buildings, along sidewalks or beneath boards. Look for ant trails.
- Crazy ants are highly versatile, living in both moist and dry habitats. They nest in rotten wood, soil, the cavities of trees and plants, trash and under rocks and buildings. Nests can be located by following worker ants as they carry food back to their colonies.

TIPS FOR MANAGEMENT

It's important for the General Manager and Restaurant Team to abide by the following good housekeeping practices to help deprive ants of food, shelter and entry points:

- Clean up food particles, grease deposits and other debris under counters and equipment in the servers' alley, expo line, cookline, food prep and dry storage areas.
- Remove potential food sources under dining room booth seats by thoroughly vacuuming on a regular schedule.
- Inspect bars and servers' side stations for debris and spilled liquids under counters and soda dispensing equipment. Clean and sanitize these areas.
- Remove spilled garbage, grease and exposed food waste in and around the dumpster corral.
- Inspect the exterior foundation for foraging ants, loose piles of soil (indicating ant mounds), debris and cracks in the foundation.

PREVENTION TIPS







PREVENTION TIPS KEY



Exclusion

- Install door sweeps, weather stripping and window screens.
- Seal cracks and crevices inside and outside your restaurant.
- Seal entry points around utility penetrations.
- Install air curtains for an added pest barrier.



Sanitation

- Follow a strict daily sanitation regime.
- Thoroughly clean, dust, sweep and mop on a regular basis.
- Remove any clutter like cardboard boxes that offer shelter for pests.
- Remove all food and water spills immediately.
- Store all food and garbage properly in sealed containers.
- Repair leaking faucets, water pipes and HVAC units.
- Get rid of standing water in the parking lot, near the building foundation and on the roof.
- Keep gutters and downspouts clean.



Landscaping

- Move plants away from the restaurant's foundation so they don't touch the building.
- Remove excessive plant cover and wood mulch. Trim overgrown branches, plants and bushes.
- Install a 30-inch wide gravel strip around the immediate exterior of the building to obstruct crawling pests.



Ongoing Inspections

 Inspect your restaurant's exterior and interior for signs of a pest infestation or potential points of entry. Report any findings to your pest management professional.

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