HOW TO DEAL WITH RODENTS AND OTHER PESTS

In the event that rodents or other pests find their way into your kitchen or food storage area, it is important to take swift action to stop their populations from spreading and ensure your food and your facilities remain safe and uncontaminated.

Here's what you should do if you encounter a pest control problem:

- ✓ Let your Breakfast Club of Canada coordinator know about the situation right away.
- ✓ Put all serveware (glasses, utensils, plates, trays, etc.) in hermetically sealed plastic containers.
- ✓ Close off any points of entry to your facilities. An extermination consultant can be called in to take the necessary preventive and corrective measures (traps, treatment methods, etc.).
- ✓ Opt for prewrapped, single-use utensils, if necessary, until the situation has been resolved. Your BCC coordinator can support you in making changes to your menu as needed.
- ✓ Refer to and follow all of the MAPAQ's recommendations if an inspection is conducted. Ask your BCC coordinator for guidance as needed.

If the infestation persists or gets worse and the premises haven't already been inspected by the MAPAQ, BCC may ask them to do so to obtain the required support and recommendations.

For more information about best practices and protocols aligned with MAPAQ standards, please refer to BCC's ***hygiene and sanitation guidelines*** and the MAPAQ's Guide to *Good Hygiene and Food Safety Practices* (French only).

Some pest prevention pointers:

- > Regularly check the premises for signs of any insects or animals.
- > Cover any openings or vents with mesh, screens or other appropriate materials.
- > Check boxes and bags for pest-related damage (gnawing, holes, droppings, etc.) and discard any products that show signs of infestation.
- > Remove any refuse or litter from the grounds to avoid attracting pests.
- > Unpack food products from shipping boxes before placing them in the refrigerator.
- > Rinse all produce before cutting and serving.
- > Keep all containers of unrefrigerated food items at least 10 cm (4 inches) above the ground.
- > Clean all tables and work surfaces with a diluted sanitizing solution before and after they come in contact with food.
- > Ensure all waste, recycling and composting bins are securely covered and closed, and empty them on a regular basis. Avoid having any waste build up.
- > Keep all food products in hermetically sealed containers. Don't leave any food out in the open.
- > Instruct students to never leave any food behind and tell them to report anything unusual they observe or encounter.
- > Call in a professional service to inspect the site and provide preventive pest treatment as appropriate.

Remember: the best way to keep your kitchen and food storage area clean, sanitary and pest-free is by working together to run a tight ship!