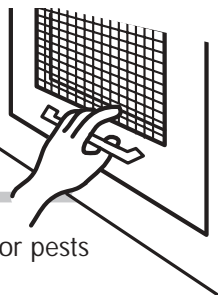




Keep Pests Out of Your Kitchen!

Don't let pests inside!



- Check all deliveries for pests before storage.
- Keep doors shut when not in use.
- Keep window screens closed.
- Keep outdoor garbage containers away from doors and windows.
- Report holes in walls, screens or door seals.

Don't give pests water!

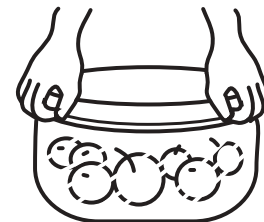


- Clean spills promptly.
- Keep storage and preparation areas clean and dry.
- Clean mops and buckets after each use. Dry buckets and hang mops on a rack above floor drain.
- Report dripping faucets, clogged or slow drains, leaks and other plumbing problems.



Don't give pests a place to live!

- Inspect food storage areas for signs of pests.
- Tell your supervisor about ANY SIGNS OF PESTS.
- Store paper products and cardboard boxes in dry areas, 6 inches off the floors and away from walls.
- Recycle or throw away cardboard packaging as soon as possible.
- Keep trash and recycling rooms clean and dry.
- Keep floor drains, strainers, and grates clean.
- Seal cracks and crevices with caulk or paint.
- Move waste and recyclables off site at least weekly.



Don't feed pests!

- Keep all food in sealed containers made to store food. Cardboard and paper are not pest-proof.
- Use FIFO (first in - first out). Do not mix new food with older stored food.
- Rinse disposable food containers before throwing them away.
- Clean and sanitize food preparation equipment after use.
- Each day, sweep and mop floors and let them dry.
- Clean grease from vents, ovens and stoves.
- Keep indoor garbage in lined, covered containers and empty containers daily.
- Put garbage in sealed plastic bags before placing them in a covered, rodent-proof Dumpster.
- Keep garbage cans and Dumpsters clean.

DON'T USE PESTICIDES IN YOUR KITCHEN.

Only licensed applicators may apply pesticides in Massachusetts schools, day-care centers or commercial kitchens.



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