

Pest Surveillance Checklist for Food Premises



As per Section 13 of Ontario Regulation 493/17: Food Premises, every Operator of a food premise shall maintain records of all pest control measures undertaken in the premise and retain such records for at least one year after completion. Records must be kept on-site and readily available to a Public Health Inspector upon request.

Facility name: _____

Address: _____

Date check conducted: _____ Check conducted by: _____

Exterior Checks	Interior Checks
<input type="checkbox"/> Perimeter is free of spilled food/drink	<input type="checkbox"/> Facility is clean and free of food debris or spilled drink
<input type="checkbox"/> Garbage area(s) are clean and garbage bins properly covered	<input type="checkbox"/> Garbage areas are clean and garbage bins properly covered
<input type="checkbox"/> Building is free of pests and entrance/exit doors are structurally sound (in good repair)	<input type="checkbox"/> Facility is structurally sound (walls, ceilings, floors in good repair)
<input type="checkbox"/> Perimeter is free of nesting material (unused items, garbage, wood)	<input type="checkbox"/> Premise is free from nesting material, unused equipment, and garbage
<input type="checkbox"/> Doors, screens, and windows are tight fitting and in good repair	<input type="checkbox"/> All food/drink is stored off the floor and protected from contamination
Other:	Other:

Trap Location/Activity Checks

Trap site/description	Activity found? (Yes/No)	If yes, specify (i.e., droppings, rodent/roach found etc.) and note actions taken

For more information on how to keep your premises pest-free, contact a Public Health Inspector at 705.522.9200, ext. 464 or email Health_Protection@phsd.ca.