



MISSION
RESTAURANT SUPPLY

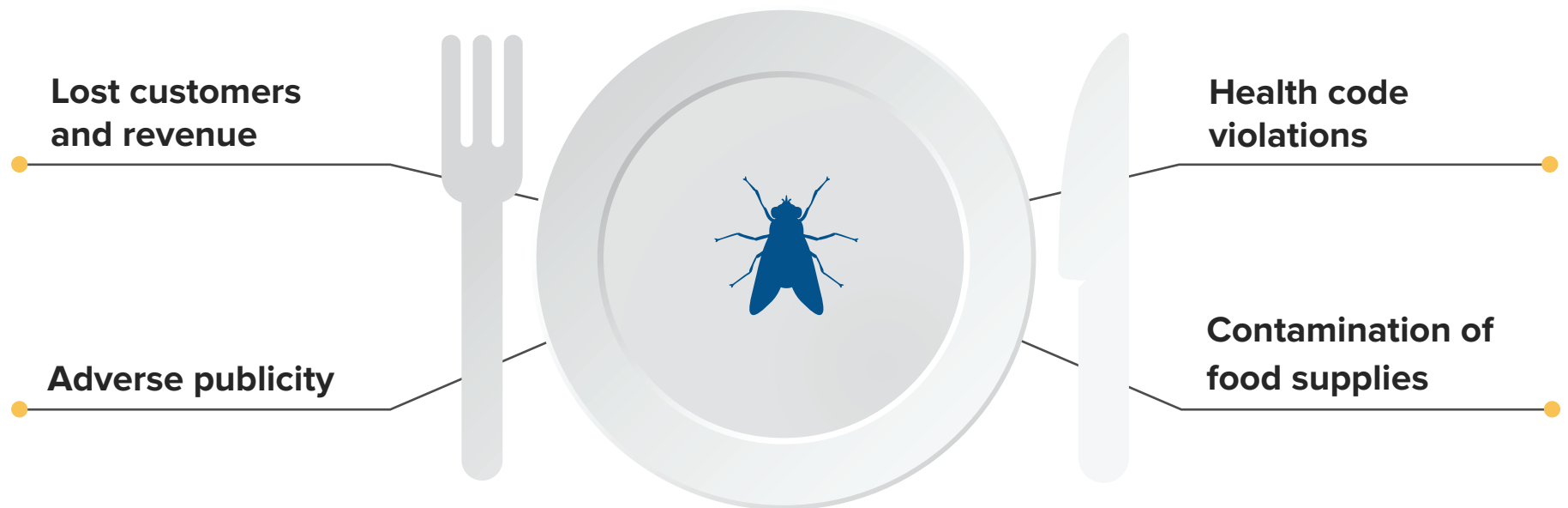
HOW TO

Keep Pesky Pests Out

OF YOUR RESTAURANT

There is nothing more damaging to a restaurant's reputation than evidence of pests.

Whether found during a health inspection or by a guest, they can result in serious problems for your restaurant including:



Read on to learn more about the **five most common pesky pests**, the dangers they pose, and how to rid them from your restaurant.

Flies



Flies are one of the worst types of pests to have. Not only will flies leave your guests swatting at their plates, but they are also a health threat. Flies are capable of carrying and transmitting diseases, such as Tuberculosis, Salmonella, and Typhoid. Bacteria lingers on flies' legs and hairs, and every time a fly lands, it defecates—spreading bacteria within seconds.

SHOO, FLY!: Flies are attracted to unsanitary items, such as garbage and rotting food. Therefore, you should empty trash containers every day, clean drains, mop floors, and carefully inspect incoming food shipments for maggots.

In a recent Orkin survey about **pest sightings** during a restaurant visit,

95% included flies¹



Cockroaches



Like many pests, cockroaches are on the hunt for food and water—and your restaurant is just the place for that. From a consumer perspective, cockroaches are thought to be one of the filthiest and most disgusting pests. They're not wrong! Cockroaches spread bacteria that causes diarrhea, leprosy, plague, and other viral diseases.

Cockroach Control: Be sure to check all food shipment packaging for cockroaches or eggs, use gel baits and sprays, clean floors of excess food and water, and rake mulch away from your building foundation.

Cockroaches can run up to

3 miles in an hour

which means they can **spread germs and bacteria** throughout a restaurant very quickly.²



Rodents

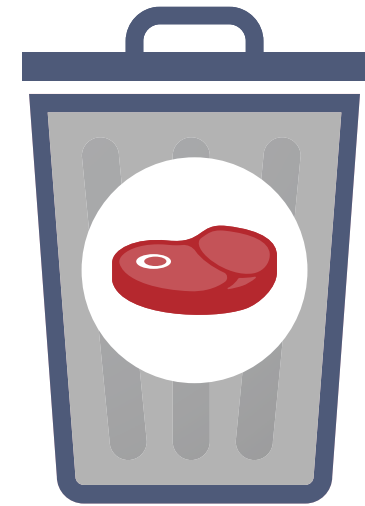


A rodent sighting is a quick way to lose customers—since many people associate rodents with dirty conditions and disease. Capable of squeezing through the tiniest holes and cracks in your building, rodents leave behind urine and feces, spreading bacteria and disease. The seemingly endless supply of food, water, and places to nest make your restaurant an attractive destination for rodents.

Win the Rat Race: Make sure that all cracks and holes in your foundation are sealed with caulk, set snap or sticky traps, and use rodent poison to rid them from your restaurant.

The amount of **food destroyed by rodents** each year in the United States would feed more than

200 million people³



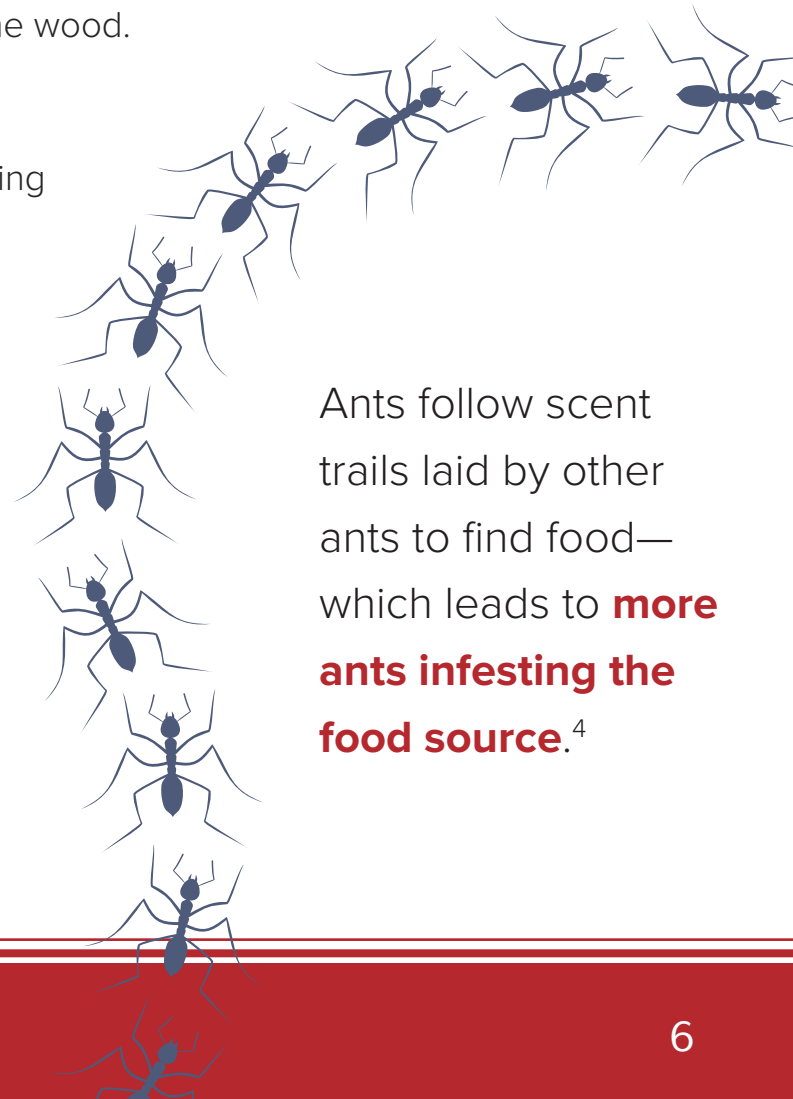
Ants



Ants may be small, but they are mighty. For restaurants, they are one of the hardest pests to get rid of. Ants invade food and storage areas in mass quantities on the hunt for food, water, and shelter, and can destroy a building foundation by infesting the wood.

Ants Go Marching One by One:

Rid your restaurant of ants by cleaning up spills and crumbs immediately, washing floors and food prep areas regularly, discreetly install traps around areas such as windows, doors, and trash cans, and use sealant to close cracks and holes.



Ants follow scent trails laid by other ants to find food—which leads to **more ants infesting the food source.**⁴

Mosquitoes and Bees (Patio Dining)



During the summer months, managing pests on your patio is a necessity for customer safety and satisfaction. Bees and mosquitos spread disease, trigger dangerous allergic reactions, and are quite simply annoying. In addition, patio pests drive customers indoors, resulting in reduced seating capacity, longer wait times, and decreased revenues.

Buzz Off: For mosquitoes, replace fluorescent lights with sodium vapor bulbs, cover trash cans, remove standing water, and make sure bushes are kept away from your patio. Bees are attracted to bright objects. Avoid bright colored plants and flowers, and choose neutral colors for patio furniture. Clean up spills immediately, such as water and sweet drinks to avoid attraction.

At least

40 deaths

occur each year in the United States due to insect sting reactions.⁵



Prevention is Key

Pests are a serious concern for your restaurant's health code compliance and reputation. They compromise the sanitation of your restaurant and leave your guests questioning the quality of the food they are eating.

Be proactive! Keep floors and kitchen prep areas clean, take the trash out frequently, and carefully sanitize surfaces daily. As Benjamin Franklin said,

“an ounce of prevention is worth a pound of cure.”





MISSION
RESTAURANT SUPPLY

About Mission Restaurant Supply

Mission Restaurant Supply is known for our dedication to extraordinary customer service, a family-like atmosphere, and strong commitment to the industry. Our team is comprised of restaurant equipment and supply experts that are focused on our customers' success. Long-term relationships and customers have helped us grow, and we're committed to continuing that personal service. From our website to our stores to our team, we aim to provide the best. Our charitable way has become a defining component of our company culture and we are honored to be able to donate 15% of our after-tax profit to charities across Texas.

How can we help you?



Store
Locations



Leasing



Design &
Layout



Custom Metal
Fabrication



Service
Department

1-800-319-0690

Learn more about
Mission Restaurant Supply
and the services we offer.

Visit Our Online Store



Sources:

¹ <http://www.orkin.com/commercial/articles/restaurant-patrons-swatting-away-flies-much/>

² <http://www.pestworld.org/news-hub/pest-articles/fascinating-cockroach-facts/>

³ <https://www.jppestservices.com/blog/6-surprising-statistics-about-pest-infestation>

⁴ <http://insects.about.com/od/antsbeeswasps/a/10-cool-facts-about-ants.htm>

⁵ <http://acaai.org/allergies/types/insect-sting-allergies>

<http://restaurant-hospitality.com/how/how-keep-ants-out-your-restaurant>

https://pestcontrol.basf.us/content/dam/cxm/agriculture/pest-control/us/en/multimedia-and-resources/pdf/Inspection_Tips_for_Commercial_Kitchen_Accounts.pdf

<http://www.restaurantreport.com/departments/restaurant-pest-patio-dining.html>