

Rodent prevention from the source in food establishments



Identifying signs of rodent presence

In addition to hiring qualified persons to carry out regular inspections, we can determine whether the establishment is infested with rodents according to the following signs:



Rodent droppings



Gnaw marks



Grease stains from rodents



Live/dead rodents



The sector has the responsibility to develop effective management plans for pest prevention and control:

- ① Maintain the cleanliness and neatness of establishments to ensure environmental hygiene.
- ② Clean up food debris and garbage regularly to cut off food sources for pests.
- ③ Check and maintain anti-pest tools regularly to ensure their effectiveness.
- ④ Move large items (such as refrigerators, shelves, etc.) and clean their bottoms and wall-to-wall areas regularly to reduce hiding space.
- ⑤ Check hidden places of air conditioners and wiring ducts regularly to prevent pest invasion.