Restaurant Inspection Resource

The grade your restaurant receives is more than a letter. The grade represents your brand and your reputation. It is about your commitment to your customers and your commitment to good, clean food. Due to the significant amount of importance that the city, state and consumers place on this grade, **scoring well translates into positive reviews, loyal customers and more business.** Standard Pest Management is happy to provide you with tips and resources to contribute to your restaurant’s success. For more tips and information, you can visit our blog and browse the [NYC Dept. Of Health](https://www1.nyc.gov/site/doh/pest-management.page) website.

What you need to Know
The NYC Department of Health prohibits roaches, mice, rats and even flies from dwelling in food establishments because these pests can spread diseases and sicknesses. For consumer safety, restaurants must maintain a clean and orderly environment that will not attract pests and immediately exterminate any pests that are found. Any practices and conditions that lead to pests must be discontinued and eliminated.

What Restaurant Inspectors look for
- Evidence of Rodents (mice or rats) or live Rodents present in the facility’s food and/or non-food areas.
- Live roaches present in facility’s food and/or non-food areas
- Filth flies or food/refuge/sewage-associated flies present in facility’s food and/or non-food areas
- Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist

The Food Establishment Inspection
Here are the measures inspectors take when searching for evidence of pests in a restaurant. You can simulate these steps to look for any issues so you can treat them and be able to do well on your actual inspection.

Live pests
- Look for live roaches, rats, mice and flies. Use a flashlight to look in dark areas including under and behind equipment where pests are likely to hide.
- Crouch down to examine areas that are otherwise hard to see.
- Check food storage areas and food containers.
- Look in sinks, floor drains and garbage areas.

Evidence of rats and mice
- Look for rat and mouse droppings.
  - Rat droppings are typically a ¼ to ½ inch in length and capsule-shaped with blunt ends.
  - Mouse droppings are generally about 1/8 to 1/4 inch long and rod-shaped.
- Search for rat and mouse grease tracks along walls.
  - A rat’s track will generally be ⅓ of an inch to an inch above the floor and may be accompanied by a track on the floor made by a dragging tail.
  - A mouse’s wall track will typically be 3/8 of an inch above the floor or less.
- Check any holes for gnaw marks.
  - Holes gnawed by rats are usually about 2 inches or more in diameter with rough edges.
  - Mice gnaw small, clean holes about 1-1/2 inches in diameter.
• Depending on the establishment’s location, check the outside area around the establishment for rat burrows.

**Conditions that promote pests**
• Check for cracks, holes or other openings that would allow pests to enter the establishment, including from other areas within the building.
  o Rats can enter through a hole the size of a quarter and mice fit through a hole the size of a dime.
  o Roaches and flies can fit through any size opening.
• Check the bottoms of doors that lead from the outside into the establishment to see whether these are equipped with required barriers, such as anti-pest tension brushes or a space no larger than 1/8 of an inch.
• Look for accumulated cardboard, papers, old equipment or other garbage creating areas where pests can take shelter, hide, breed or establish nests.
• Check for presence of old food and grease build-up on walls or equipment.
• Examine food containers to see whether they are tightly closed and food stored out of pest-resistant storage containers.
• Inspect for sources of water including dripping, plumbing or standing water.

Violating the safety rules can create health hazards and result in the DOH closing your food establishment, which is why we would like to remind you that every restaurant is required to enter into a contract with a [pest management professional](https://www.ny.gov), licensed by [New York State Department of Environmental Conservation](https://www.dec.ny.gov), to provide preventive measures and extermination services. We are proud to be able to offer you these services and you can request more information or get a free estimate by [contacting us](mailto:info@yourcompany.com).