



## PEST CONTROL SYSTEMS AT RETAIL FOOD FACILITIES

According to **NAC 446.602—Control of Pests:**

**“The presence of insects, rodents and other pests must be controlled to minimize their presence on the premises by:**

- **Routinely inspecting incoming shipments of food and supplies;**
- **Routinely inspecting the premises for evidence of pests;**
- **Routinely using methods, if pests are found, such as trapping devices or other means of pest control, and eliminating harborage conditions.”**

These three activities are self-explanatory; what is strongly encouraged is the documentation of these efforts by the facility employees in charge of monitoring the facility for pest issues. This can be accomplished in two ways:

- Inspect the facility on a routine, formal basis and on a frequency that is set by the conditions of the facility over a period of time. If no pest activity is observed (crawling or flying insects, rodents or other pests) over a period of time, then the frequency of formal inspection can be relaxed. In these instances where little activity has consistently been observed, once per month is adequate. These inspections should be documented by the facility management on any type of form that they choose, but should contain the following information and maintained on file, on site: *Date of Inspection, Name and Signature of employee performing the inspection, Findings, Locations of Observation and what was observed; Actions taken.*
- As #3 states above, if pests are found on a consistent basis by the employee inspecting the facility, the company/facility is strongly encouraged to hire a Pest Control Service (PCS) to monitor the facility. In some cases, the County Health Inspector **MAY REQUIRE** that a PCS be secured. The inspections should be on a frequency determined by the facility management and the Pest Control Company that will accomplish the goals of pest eradication when it is determined that the pest(s) present a risk of contamination to food products, raw materials or packaging.

If a Pest Control Company is hired, a manual **MUST** be provided to the facility. The following information **MUST** be included in the manual and be specific **TO** the facility, and be maintained **ON PREMISES** of the facility. If a Corporate entity maintains there facility manuals, each facility in the Carson City and Douglas County Health District **MUST** have a copy on site also. This manual **MUST** contain the following information:

- **A Scope of Service Agreement;**
- **A current Site Map of all traps, stations, ELTs, and monitoring stations. This map must be reviewed, dated and signed annually by the facility and the PCC;**
- **Provide a written report of their findings and the inspections and treatments applied;**
- **Current inspection reports maintained for one year;**
- **Current Certificate of Liability Insurance document;**
- **Current Nevada Pest Control company Business License;**
- **Current Pest Control Operator(s) License(s);**
- **Current Material Safety Data Sheets (MSDS) for any restricted use chemicals used in the service**
- **Pest Sighting Map;**
- **Trending document;**
- **Material Usage Report.**

Carson City Health and Human Services  
Environmental Health Division  
900 E. Long St.  
Carson City, NV 89706  
(775) 887-2190



Douglas County  
Environmental Health Department  
1594 Esmeralda Ave.  
Minden, NV 89423  
(775) 782-6207

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## ADDITIONAL INFORMATION FOR THE INSPECTOR AND THE FACILITIES

- Inspections for pest activity should be undertaken on a regular basis by facility staff and the appropriate action taken if pests are present. These inspections should be documented, signed, dated and maintained at the facility.
- Unchecked conditions regarding pests **may lead to temporary closure of the facility or temporary halting of food preparation operations until remedied.**
- Toxic bait/materials in bait boxes or other containers used for pest control are never allowed inside the facility in any instance.
- The premises, its surrounding areas, storage facilities, machinery and/or equipment shall be kept free of waste or accumulated debris so as not to attract pests and vermin.
- The exterior dumpster area must be clean and free of waste and accumulated debris; the lid must remain closed when not in use.
- Identified pest activity shall not present a risk of contamination to food products, raw materials or packaging.
- Food products, raw materials or packaging that are found to be contaminated by pest activity shall be effectively disposed of, and the source of pest infestation investigated and resolved. Records shall be kept of the disposal, investigation, and resolution.
- In the event that pest activity is observed by the Health Department Specialists, corrective action guidance will be given to the employee in charge during the inspection in an effort to alleviate temporary stoppage or closure. This guidance will be detailed in the issued inspection report along with the non-conformance issues noted.

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### Additional information included in this document was sourced from:

NAC 446.602 ([NRS 439.200](#), [446.940](#)), "Control of Pests"

The Food Code 2013, 7-206.11 through 7.206.13 "Restricted Use Pesticides, Rodent Bait Stations, Tracking Powders, Pest Control and Monitoring"

The Safe Quality Food (SQF) Code Version 8, 11.2.12, "Pest Prevention"