



Building Your Pest Control Plan

If you want to have open-air dining, the rules require that a pest control plan be approved by the local health department prior to operation in this manner (OAR 333-150-0000, Chapter 6-202.15). The guidelines/questions below will help you to develop a pest control plan for your facility as well as start the discussion process with your local health department.

1. Create a diagram to show how you will be opening up your facility to provide an open air dining experience.
2. How you will be protecting your food preparation and storage areas when the facility has areas open to the outside environment? For example, use of air curtains, fans, screens, etc.
3. Who is responsible for routinely monitoring areas open to the outside when your facility is operating with the doors/windows open?
4. What will your designated worker use as the inspection checklist to monitor areas open to the outside environment? It must include how often they will be assessing the area.
5. What is your cleaning schedule and how it will eliminate sources of food and shelter for pests? Please include your cleaning schedule/checklist that employees will use for the areas open to the outside.
6. What action will be taken if you find pests in your facility? You must be able to close all the openings until the pests are removed. Remember this includes birds as well as insects and rodents.
7. Do you have a pest management professional on contract? If so, provide their name and phone number.