



Pest Control Inspection Checklist

FK-CL-PC01
v1.0

This checklist is designed to ensure a pest-free environment and top hygiene standards through regular inspections. Answer each question with yes or no, and use the notes/action section to address any identified issues promptly.

Template
Document

Date:		Location:	
Inspector:		Reviewed By:	

Question	Yes	No	Notes/Action
Are there any signs of pest activity (droppings, nests, carcasses)?			
Are all food storage areas clean and free from spills or debris?			
Are all doors and windows sealed properly to prevent pest entry?			
Are pest control devices (traps, bait stations) properly placed and maintained?			
Is the exterior of the building free from standing water or waste that may attract pests?			
Are garbage bins properly sealed and regularly emptied?			
Are all deliveries checked for signs of pests before being brought into storage areas?			
Are staff trained to identify and report signs of pest activity?			
Are there any signs of pest damage to food packaging or storage containers?			
Are the pest control records up-to-date and reviewed regularly?			

Manager/Supervisor Sign-off

Date:		Initials/Signature:	
Corrective Action / Notes			



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