

6-202.15 Pest Control Plans

6-202.15 Outer Openings, Protected

- (A) Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by:
- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
 - (2) Closed, tight-fitting windows; and
 - (3) Solid, self-closing, tight-fitting doors.
- (B) Paragraph (A) of this section does not apply if a food establishment opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
- (C) Exterior doors used as exits need not be self-closing if they are:
- (1) Solid and tight-fitting;
 - (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment; and
 - (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.
- (D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:
- (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens;
 - (2) Properly designed and installed air curtains to control flying insects; or
 - (3) Other effective means.
- (E) Paragraph (D) of section 6-202.15 does not apply:
- (1) If flying insects or other pests are absent due to the location of the establishment, the weather, or other limiting condition; and
 - (2) The establishment develops a pest management plan to control the presence of flying insects or other pests. The pest management plan must be approved by the regulatory authority prior to implementation. Pf**

Facility Name: _____ Facility Number: _____

Facility Address: _____ Phone Number: _____

Describe your plan addressing how you are protecting food, when you clean, who is responsible for monitoring and action, identify a professional pest company in case you can't correct problem, etc :

Does this apply to any other facility in Mult. Co? If yes please list name, address and facility number on back side.

Facility Representative Signature: _____

Print Name: _____ Date: _____

Approved by Health Dept Designee: _____ Date: _____