

August 2024		NQMH - Pest control Policy	
Pest proofing of premises.	Weekly checks of kitchen area to be made every Friday morning before kitchen preparation for the weekly market.		
Housekeeping	Check all food stock for any sign of pest damage. Check around and under food waste containers. Check floor, around base of fridges, worktops and inside cupboards.		
Checking and inspection	Check all stored food packaging. Check around windows, doors and cupboards.		
Weekly Record	A weekly checklist to be kept , dated and signed by user/volunteers etc.  Checklist to be kept in the fridge/freezer file kept on top of the display fridges, with the weekly cleaning checklist.		
Notes			