



**Keeping you**

open for business



Industrial • Hotels • Bars/Restaurants • Offices • Food Processing • Pharmaceutical • National Food Retail • Local Food Retail • Public

# Protecting your business



**Running a successful pub, restaurant or bar is demanding at the best of times, and complying with food hygiene regulations is an essential part.**

Your customers can now see how well you comply with these regulations, through the 'Scores on the Doors' scheme run by your local authority. Environmental health officers are responsible for inspecting all food businesses to ensure that they meet the legal requirements on food hygiene. Under the new scheme, each food outlet is given a score that reflects the inspection findings, which may be displayed at the point of sale. The scores are also available on a website, which can display scores for all businesses in a local area.

The 'Scores on the Doors' scheme allows consumers to make more informed choices about the places from which they purchase food, and so can have a major impact on the success of your business.

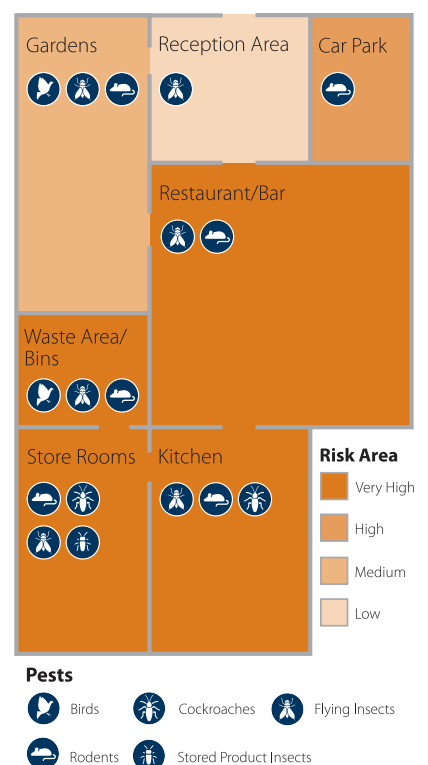


# Pest Risk Map

**Pest problems are the last thing you need, as these will have a negative impact on your 'Scores on the Doors' rating.**

Common areas for concern include:

- Food storage – attracts pests and is a potential source of new infestations
- Food preparation – pests can be the cause of contamination and even legal action
- Restaurant/ bar area – annoying pests can be the only thing that your customers remember
- Waste area – an open invitation to feast for many pests



# Keeping pests away

## Bar and restaurant locations

**With experience in dealing with over 250 types of pest, our knowledge really is second to none. Here are some common pest risks found within most pubs, bars and restaurants:**

**Birds:** Can carry human bacterial and viral pathogens such as salmonellosis and paratyphoid fever, as well as various parasites. Protection systems prevent birds from landing, perching or nesting.

**Stored Product Insects:** A wide range of pests whose presence can lead to the loss of food and drink as well as health risks. Includes biscuit beetles, Indian meal moths, bean weevils and larder beetles. We use pheromone baits and traps to monitor and control potential infestations.

**Crawling Insects:** Includes cockroaches and ants, as well as silverfish and carpet beetles. Our combined lures and glue traps provide early indications of problems and advanced control products get rid of them quickly.

**Rodents:** Carry a range of bacterial and viral pathogens and pose a real threat to health and hygiene. Protection provided using discreet bait boxes.

**Flying Insects:** Provide a high risk of contamination, particularly of food stuffs in bar and restaurant kitchen areas. The **Luminos** range of fly control units use a patented adhesive film technology that reduces the risk of contamination.

## Our offer

### **Our standard programme includes:**

- Initial site 'Scores on the Doors' risk profile survey, with improvement recommendations
- Prevention and control programme tailored to your site – 8 visits a year
- Free call out facility in case of problems
- Monitoring your premises for insects, especially cockroaches, using specially designed bait stations
- Reporting – record books demonstrate EHO compliance and highlight risks that may impact your star rating
- 24 hour response to problems

### **Optional additions include:**

- Control of other pests including flying insects, stored product insects and birds
- PestNetOnline web based reporting system
- Staff training sessions
- Our Luminos range of fly control units

# Cost effective pest control

**Our flexible offer not only meets all your needs and provides complete peace of mind, but also represents great value. For around £1 a day\* you get regular pest prevention visits from one of our experienced local Technicians and a fast, reliable response should a problem arise.**

## Key benefits

- Helps get and keep a good 'Scores on the Doors' rating
- Reduce how often the EHO visits – good results mean less audits
- Ongoing peace of mind if problems do occur – quick response
- Deal with problems quickly – our advanced monitoring and treatment solutions

\* Final price depends on the outcome of our initial survey

Contact us today to arrange  
a free survey of your premises.

Call us on **0800 218 2242**  
Visit us at **rentokil.co.uk**



Processing • Pharmaceutical • National Food Retail • Local Food Retail • Public & Municipal • Other Retail • Industrial • Resident