



INTEGRATED PEST MANAGEMENT AND FOOD SAFETY RISK MITIGATION PLAN FOR UNENCLOSED FOOD FACILITIES

Complete and submit this form to San Bernardino County Environmental Health Services (EHS). Approval from EHS is required prior to making changes to a food facility enclosure or operating in any way without full enclosure. All information for EHS permit holders may be available to the public upon request. This form can be submitted via email to EHS.CustomerService@dph.sbcounty.gov. **Please print or type all information.**

FOOD FACILITY OWNER INFORMATION

Name of Business/Doing Business As (DBA):			
Owner's Name:		Phone Number:	
Owner's Address:	City:	State:	ZIP:
Mailing Address (If different from above):	City:	State:	ZIP:
Email:	Website:		
Number of Employees:	Hours of Operation:		

ELIGIBLE FOOD FACILITIES

The [California Retail Food Code Section 114266 \(d\)\(1\)](#) states that a restaurant, which will have the same meaning as a "bona fide public eating place" in [Section 23038 of the Business and Professions Code](#) may operate using open windows, folding doors, or non fixed storefronts during hours of operation if the restaurant can be fully enclosed during hours of nonoperation, has the ability to operate while fully enclosed as necessary, and develops an integrated pest management and food safety risk mitigation plan that must be reviewed and approved by EHS.

"Bona fide public eating place" as defined in [Section 23038](#), means a place which is regularly and in a bona fide manner used and kept open for the serving of meals to guests for compensation and which has suitable kitchen facilities connected, containing conveniences for cooking an assortment of foods which may be required for ordinary meals. The kitchen must be kept in a sanitary condition with the proper amount of refrigeration for keeping food on said premises and must comply with all the regulations of the local department of health.

"Meals" means the usual assortment of foods commonly ordered at various hours of the day; the service of such food and victuals such as sandwiches or salads will not be deemed a compliance with this requirement.

"Guests" means persons who, during the hours when meals are regularly served, come to a bona fide public eating place for the purpose of obtaining, and order and obtain at such time, in good faith, a meal. Nothing in this section, however, will be construed to require that any food be sold or purchased with any beverage.

NOTE: This does not include markets, hospitals, schools, and other licensed healthcare facilities. This also does not include restaurants that operate a satellite food facility. Satellite food facilities can only work in conjunction with a fully enclosed permanent food facility.

VERMIN: DISEASE AND BEHAVIORS

“**Vermin**” means cockroaches, mice, rats, flies, and similar pests that carry disease. The presence of vermin in areas where food is handled, or prepared or where clean equipment and dishware is stored in food facilities, increases the risk of foodborne illness. It is important to keep your food facility vermin-free and to protect your food and food-contact surfaces from contamination by vermin.

House flies can spread harmful pathogens, including bacteria and viruses such as E.coli, Salmonella, Shingella, Typhoid fever, and even parasites like Giardia. These contaminants are often picked up from unsanitary environments such as animal waste, garbage, and spoiled food. Because flies have sticky feet and hairy bodies, they easily collect and carry pathogens from contaminated surfaces to food and clean food-contact areas. In addition, flies can spread contamination through regurgitation. They release digestive fluids onto food to break it down before consuming it, which can deposit pathogens and further contaminate both food and surfaces.



Cockroaches spread pathogens like bacteria and viruses such as E. coli, Salmonella, Shigella, Staphylococcus aureus and even some parasites like Giardia and Entamoeba histolytica. Cockroaches spread diseases to food and food-contact surfaces through their fecal droppings and saliva. Cockroaches can easily infest due to their rapid reproduction and incredible adaptability. They can survive a wide range of temperatures and conditions and eat almost anything. They can enter your food facility through delivery boxes or can come in from the outside via doorways and other small openings like cracks and crevices. A baby cockroach can mature into an adult within a month's time, and the average adult female can produce up to 300 babies during its lifespan. Cockroaches are nocturnal, so by the time you spot an actual live cockroach, there may already be a large infestation. Signs of infestation include shed skins, egg cases, or feces, which are small and resemble coffee grounds or black pepper spotting on surfaces.



Rodents (mice and rats) spread pathogens like bacteria and viruses such as Leptospirosis, Salmonella and Hantavirus. They spread diseases to food and food contact surfaces via their feces, urine and saliva. Rodents are nocturnal and

are generally scared of humans, so it is rare to see live rodents during the day. Other signs of their presence include droppings, gnaw marks on food or food containers, nests built from fine shredded paper or other fibrous materials, rub marks on the walls caused by greasy rat fur or sounds in the floors or walls.



	INITIAL
I have read the above information and understand that the presence of vermin, or evidence of their presence, where there is a possibility of contamination of food or food-contact surfaces in the food facility is an imminent health hazard that can directly contribute to foodborne illness.	
GENERAL REQUIREMENTS	
Please read each statement carefully and initial to confirm your understanding of the requirements and information provided. Contact EHS with any questions.	
I UNDERSTAND THAT:	INITIAL
Approval from EHS is required <u>prior</u> to operating the restaurant without a full enclosure.	
The final approved Integrated Pest Management and Food Safety Risk Mitigation Plan for Unenclosed Food Facilities must be made available upon request by EHS at any time.	
The food facility must be fully enclosed during non-operational hours.	
The plan must be reviewed and updated annually or whenever there is a change to the facility or the operation.	
The restaurant must be closed upon observation of vermin (rodent, cockroach or flies) activity inside the facility, including droppings or markings, and remain closed and not operate until all vermin are eliminated.	
Staff must be trained upon hire and annually on pest prevention practices, the restaurant's pest control procedures and the employee's individual responsibilities in maintaining a vermin-free environment.	
A contract with a licensed pest control provider is required. It is required to maintain a log of all the dates of their site visits and a description of exclusion or treatment events performed. Copies of the detailed service reports must be kept on site. Each report must be available for review for a period of 12 months.	
Pest control service frequency must increase if any conditions increase the risk of vermin infestation, including, but not limited to, an adjacent vacant business, nearby construction or other environmental factors where the presence of vermin increases.	
Not fully enclosing the restaurant increases the risk of vermin entry and infestation.	
This written plan does not guarantee that the restaurant will not experience a vermin infestation. EHS is not responsible for the success of the mitigation plan.	
This Integrated Pest Management and Food Safety Risk Mitigation Plan for Unenclosed Food Facilities, and the ability for the restaurant to operate unenclosed, can be revoked or suspended if the approved plan is not followed, if vermin are observed during an inspection or if complaints of vermin presence are verified.	
The facility is subject to full enclosure requirements if all parts of the plan are not followed.	

FOOD/FOOD-CONTACT SURFACES PROTECTION FROM CONTAMINATION

Using the provided space below, describe how food will be protected from vermin (such as rodents, cockroaches, flies, etc).

Example: Food will be covered with a lid, food-grade wrapping, etc.

Describe how food-contact surfaces will remain clean and sanitized in the section below.

Example: Staff will wipe down surfaces if they observe a fly come in contact with the surface.

PREVENTING VERMIN HARBORAGE

Describe how food and water sources for vermin will be eliminated in the section below.

Example: Food will be covered and put away at the end of the night.

PREVENTING VERMIN HARBORAGE (continued)

Describe how food and water sources for vermin will be eliminated in the section below.

Example: Cracks, holes and crevices will be sealed as they are identified. Unused equipment will not be stored in the facility.

Describe how vermin will be prevented from entering the kitchen in the section below.

Example: All deliveries/boxes will be inspected for cockroaches at receiving. Bushes, shrubs, or other foliage will be maintained where rodents can gain access to the building.

Describe the procedures for inspecting the facility and the surrounding areas for vermin harborage. Include who will conduct the inspection, how the inspections will be documented, and the tools to be used to conduct a thorough inspection.

Example: Prior to opening, the designated Person in Charge (PIC) will check underneath and around all equipment and storage areas using a flashlight and an inspection/telescoping mirror.

PREVENTING VERMIN HARBORAGE (continued)

Describe how often a licensed pest control company will service the facility. Include the communication plan with the company so necessary information can be shared, including areas that need cleaning or sealing.

Example: Our food facility will be serviced every two weeks as part of our company's preventative care plan. The PIC will call the technician in the morning after the service is completed to discuss the findings. Additional services can be requested as needed.

CLEANING/SANITATION

List all the areas that will be cleaned. Include the frequency of the cleanings and the staff position responsible for each cleaning. Use the table below to complete this section. Attach additional pages if necessary.

LOCATION	HOW WILL IT BE CLEANED	CLEANING FREQUENCY	WHO WILL CLEAN

TRASH/COMPOST AREAS MAINTENANCE

Check all that apply regarding trash or organic waste recycling in your facility.

The food facility:

- Has its own designated outdoor dumpster/trash receptacle.
- Shares an outdoor dumpster/trash receptacle with neighboring businesses.

If the food facility shares trash receptacles, how many other food businesses share the receptacles? _____

What is the current trash and organic recycling pickup frequency from your waste hauler? _____

Do you have the option to increase the frequency of pick up as needed? _____

Describe how outdoor trash/compost areas will be secured. Include how both areas will be kept clean.

Example: There will be a lock on the dumpster lids at all times. The designated PIC will check the trash areas for debris and ensure dumpsters remain locked.

If a trash area is shared, describe how the facility will ensure the area is maintained and secured even with shared use.

Example: Staff will take responsibility for the area and ensure that the area is maintained, regardless of whether they were caused by our staff or not.

Describe how trash/organic waste will be managed inside the food facility during daily operations.

Example: The food waste will be wrapped in paper towels to limit odors and vermin attraction.

TRAINING AND LICENSING	INITIAL
I have attached a copy of the staff training plan that will be provided to all employees upon hire and annually.	
LICENSED PEST CONTROL	INITIAL
I have attached a copy of the current contract with a licensed pest control company, including a sample of the detailed receipt that will be maintained on-site associated with the pest control site visits.	
RECORD KEEPING	INITIAL
I have attached a copy of the log that will be used to record the dates and times of self-closure events related to vermin activity. A log of all site visits by licensed pest control, including a description of the exclusion or treatment measures that were performed, will be kept.	
FACILITY LAYOUT RISK ASSESSMENT	INITIAL
I have attached a copy of the facility's layout and surrounding environment. The areas that pose a risk for vermin entry or harborage have been labelled.	
OBLIGATION TO CLOSE	INITIAL
<p>The food facility must self-close if the following vermin (e.g., rodent, cockroach, flies) related conditions exist in food preparation or in open utensil storage areas. This includes evidence of:</p> <ul style="list-style-type: none"> • Vermin infestation, including live or dead bodies in food preparations or open utensil storage areas. • Infestation, including droppings or fecal spotting in food preparation or open utensil storage areas. • Gnaw marks on food products, nesting materials, and/or rub marks. • House flies landing on open food and/or making food contact. • Environmental conditions that could lead to increased vermin activity. (Example: Trash pickup day or overflowing trash of a nearby property.) • Environmental conditions, such as wind or rain, create potential contamination on food-contact surfaces. 	
ACKNOWLEDGEMENT	
<p>I understand and agree that any changes to the Integrated Pest Management and Food Safety Risk Plan for Unenclosed Food Facilities will require prior approval from EHS. I also understand that the approval to operate the food facility without a full enclosure is based upon adherence to the California Retail Food Code and all information provided in this document. Failure to operate in accordance with this plan may result in permit suspension and/or the repeal of approval to operate without full enclosure. It is my responsibility to obtain approvals or licenses from all other applicable agencies, cities, or landlord(s) prior to operation without full enclosure. I understand and hereby consent to any information I provide on this procedure to be considered a public record subject to disclosure under the California Public Records Act.</p> <p>Signature: _____ Date: _____</p> <p>Print Name: _____ Title: _____</p>	
OFFICE USE ONLY	
Service Request Number (SR): _____	
Reviewer's Name: _____ Signature: _____ Date Approved: _____	