

Food retail: areas at risk

Managing a food retail store can be challenging. Safeguard your reputation by eliminating costly encounters with pests such as rodents, birds, and stored product pests.

Discover areas where pests pose the biggest risks using Rentokil's industry-specific risk map – a great resource to share with personnel who oversee your pest prevention efforts.

Top 5 hot spots

1. Food aisles
2. Garbage areas
3. Exit and entry ways
4. Locker rooms and break areas
5. Warehousing and receiving areas / stockrooms



Key risks to your business



Ants - Contaminate food and surfaces. Bites may cause allergic reactions. Known to infest equipment and chew wires, potentially causing electrical disruptions.



Rodents - Contaminate food and surfaces and destroy equipment, wiring, and physical structures. May carry disease-causing pathogens.



Flies - Contaminate food and surfaces, potentially spreading *Salmonella* and other types of bacteria that can make people sick.



Cockroaches - Contaminate food and surfaces. May carry pathogens that can cause disease, such as *E. coli* and *Salmonella*.



Birds - Droppings can be a slip and fall hazard and may contain harmful pathogens. Nesting materials and feathers can damage equipment and pose a potential fire risk.



Stored product pests - Destroy and contaminate products and goods. Can cause significant financial loss.



Bed bugs - One bed bug encounter can seriously impact a brand's reputation, resulting in potential claims and financial loss.

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