Rentokil
Ehrlich | Presto-X | Western

Food processing: areas at risk

Managing a food processing facility 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. Receiving
2. Locker/break areas
3. Processing floor
4. Storage aisles
5. Garbage areas

Key risks to your business

Ants - Contaminate food and surfaces. Bites may cause allergic reactions. Known to infest equipment and cause electrical disruptions.

Rodents - Contaminate food and surfaces and destroy equipment, wiring, and physical structures. Carry harmful diseases and bacteria.

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

Cockroaches - Contaminate food and surfaces. Carry bacteria, such as *E. coli* and *Salmonella*.

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

Stored product pests - Destroy and contaminate products and goods. Known for carrying bacteria that causes food-borne illnesses. Can cause significant financial loss.

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

Don't just imagine your business with no pests... Experience pest-free with Rentokil.
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