



Rats and Rodents Management Checklist for Hotels and Resorts, Hospitality Industry

Pests can be a critical issue for hospitality and tourism properties, jeopardising guest comfort, damaging reputation and impacting your bottom line. It's essential to proactively implement a robust pest control plan to protect the health and safety of your guests, maintain a positive image and prevent costly disruptions. Contamination from pests, their droppings and shed skins can lead to guest complaints, negative reviews and regulatory penalties.

Unchecked pest infestations can have severe repercussions, including:

- **Guest Dissatisfaction:** Negative reviews and complaints due to uncomfortable, unsanitary conditions.
- **Damage to Reputation:** Loss of customer trust, negative word-of-mouth and decline in bookings.
- **Regulatory Penalties:** Fines, temporary closures and potential loss of licenses due to health code violations.

Innovative Rat Control Solutions

At Innovative Pest Management, we understand the unique pest control challenges faced by hospitality and tourism industry. We offer customised solutions to address those challenges, as well as expert knowledge for maintaining a pest-free environment that enhances the guest experience.

Our specialised services include:

- **Thorough Site Evaluation:** We conduct detailed site evaluations to identify sources of attraction, nesting areas, entry points and specific pest species present. This includes all rooms, pool and food storage.
- **Customised Treatment Plans:** We develop tailored pest control plans specific to your property's layout, guest traffic, service schedule and seasonal variations.
- **Discreet 24/7 Remote Monitoring:** We can install a 24/7 surveillance system that is discrete. This approach will limit the disturbances and maintain the positive image of your brand.
- **Expert Consultation & Training:** We work with your staff to create operational changes that limit the growth of pests and ensure that the facility is pest-free. Training in high traffic areas is a must to know the source of the infestation.

Call Innovative at (607) 522 6622 to speak with our experienced pest control specialists and develop a customised pest control plan for your hospitality and tourism industry. Let us help you protect your guests, your reputation and your business.

DAILY RESPONSIBILITIES

- Immediate Spill Cleanup:** Promptly remove all food and beverage spills, especially in guest rooms, dining areas and poolside areas.
- Surface Sanitation:** Regularly clean all surfaces in guest rooms, lobbies, restrooms and food preparation areas with approved cleaning and disinfecting agents.
- Access Control:** Ensure all entrances, windows and doors are properly sealed. Use screens and door sweeps to prevent pest entry.
- Laundry Practices:** Wash all linens, towels and bedding at high temperatures with appropriate detergents to eliminate potential pest infestations.
- Proper Waste Handling:** Use closed containers for all waste and empty them frequently. Keep dumpster areas clean and free of spilled garbage.
- Guest Room Inspections:** Train housekeeping staff to identify and report signs of pest activity in guest rooms.

WEEKLY MAINTENANCE

- Storage Area Upkeep:** Organise storage spaces to prevent pests from being attracted to such areas.
- Surface Examination:** Look for visual signs of pest activity, including pests and droppings in and out of sight.
- Cooling and Dry Storage Checks:** Inspect the hotel areas and ensure all materials are sanitised.
- Drains and Pits Check:** Inspect pool and ensure the drainage systems, floor drains and trenches are clean and is taken cared of.

MONTHLY INSPECTION ROUTINE

- Structural Sealant:** Inspect utility entry points, wall penetrations and foundation cracks, as well as every corner. Seal any visible gaps or openings with rodent-proof or insect-proof materials.
- External Environment:** Look for active trails or other evidence of pest activity in the gardens, landscaping or surrounding outdoor areas.
- Facility Surfaces:** Conduct detailed inspections in food facilities to ensure the service is smooth.
- Building Perimeter & Exterior:** Inspect loading docks and the building perimeter to ensure the services are goods are in good condition.
- Container Integrity:** Inspect and clean the area at any cost for the guests to enjoy the hotel or facility.

YEARLY EVALUATIONS



Waste Management Review: Inspect the cleanliness of the hotel at all areas. Service or replace trash often if needed.



Comprehensive Site Survey: The site or facility has to be comfortable. Ongoing inspection ensures every area has great service.



Contract and Site Review: Inspection from the previous activities and ensure everything runs smoothly.

ADVANCED TECHNOLOGY & SOLUTIONS



InnoSight Rodent AI Monitor: A smart surveillance system employing advanced AI for real-time detection, ensuring intelligent rodent watch with unmatched efficiency.



InnoTrap Precision Sensor: A cutting-edge trap sensor delivering reliable, precise detection to effectively capture rodents using innovative tech for modern pest control.



InnoHeat Thermal Vision: An advanced thermal camera providing invisible intruder alert by detecting heat signatures, ensuring proactive rodent identification in any environment.

Important Notes:

- **Documentation:** Maintain a detailed log of all pest inspections, findings and corrective actions taken. Keep this log readily available for health inspections, internal audits and staff training purposes. Include dates, times, locations and specific details about each incident.
- **Staff Training:** Provide comprehensive training to all hotel staff on pest awareness, prevention practices and reporting procedures. Training should cover proper food storage, waste disposal, guest room cleaning protocols and early detection of pest activity.
- **Professional Partnership:** Establish a strong partnership with our qualified pest control company specialising in the hospitality industry. Our experts will provide ongoing monitoring, discreet and targeted treatments, proactive recommendations and expert advice on maintaining a pest-free environment that enhances guest satisfaction.
- **Compliance:** Ensure all pest control practices comply with local health codes, food safety regulations and environmental standards. Maintain appropriate licenses, permits and documentation as required, including safety data sheets (SDS) for all pest control products used.

Contact Innovative Pest Management at (607) 522 6622 to speak to our pest control specialists. This checklist aims to help hospitality industries, hotels and resorts to implement the document checklist to achieve and maintain a pest-free commercial environment.