



Food and beverage processing: areas at risk

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

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

Top 5 hot spots

1. Receiving and garbage areas
2. Exterior break areas, landscaping, and roof
3. Raw product/ingredient storage and transfer areas
4. Processing floor
5. Dry/cold storage areas and packing stations



Key risks to your business



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



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



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



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



Cockroaches - Can contaminate food and surfaces. May carry bacteria, such as *E. coli* and *Salmonella*.



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

Experience our difference.

855.847.1348 | rkenvironmental.com