



Catering Facility Pest Inspection

For catering, canteens and central production kitchens. A structured inspection across receiving, storage, prep, cooking, service and waste.

Facility / Site:		Date:	
Completed by:		Signature:	

Zone	Check point	OK (Y/N)	Pest signs?	Action
Receiving	Deliveries inspected, no pests on packaging			
Dry store	Stock sealed, rotated, off floor, no gnawing			
Cold store	Door seals intact, no rodent runs at levellers			
Preparation	Surfaces clean, no debris behind equipment			
Cooking	No grease harbourage, extract clean			
Service	No flies, fly units working			
Dishwash	No cockroach harbourage in warm wet areas			
Waste	Bins closed, area clean, drains covered			
External	No harbourage, refuse controlled, proofing intact			