

# 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.



**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.



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



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



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



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

To learn more or schedule a free consultation, call  
**864.695.1448**, or visit **smarterpestcontrol.com**.