



Kitchen Pest Inspection Checklist

For commercial kitchens, restaurants and hospitality. A quick daily or weekly walk to catch pest risks early.

Facility / Site:		Date:	
Completed by:		Signature:	

#	Check point	OK (Y/N)	Action
1	No food debris or grease behind and under equipment		
2	Bins closed, emptied and clean; bin area tidy		
3	No standing water; drains clean and covered		
4	Dry goods stored sealed and off the floor		
5	Doors and windows screened, self-closing, no gaps		
6	No cockroach signs in warm wet areas (dishwash, motors)		
7	No rodent droppings, gnawing or grease marks		
8	Fly units working and clean		
9	No cardboard or clutter harbourage		
10	Deliveries checked for pests on arrival		