

INFORMATIONAL BULLETIN No. 2008-14-04

Cockroach Fact Sheet

Cockroaches, sometimes called water bugs, are pests that are known to be disease carriers. They crawl across filthy or contaminated surfaces and then contaminate food or food contact surfaces they crawl on. A food facility that is operating with cockroaches in their facility is in violation of the California Health and Safety code and will be closed immediately. The health permit is temporarily suspended, and the facility will remain closed until a representative of the City of Long Beach, Bureau of Environmental Health determines the conditions which prompted the closure no longer exist.

Signs of Infestation

Cockroaches typically live in dark, warm, humid spaces like under sinks, near cabinet hinges, and under large appliances.

Look for the following common signs of a cockroach infestation:

Sightings: Cockroaches are nocturnal; however, they are commonly seen at other times when there is an infestation.

Spotting: Cockroach fecal matter. Spotting resembles pepper. Fecal matter releases a chemical that attracts cockroaches.

Egg Casings: Casings are approximately 8mm long.

Odor: Cockroaches release a musty odor.



Spotting/Fecal Matter

Prevention

Cleaning: Maintain a clean facility. Keep a cleaning log or schedule.

Maintenance: Repair or replace torn foundation vents or vents with holes larger than ¼ inch. Keep dumpster area clean and the lids closed. Remove piles of debris and trash around the property. Seal gaps in the ceiling and walls. Remove cardboard from the facility immediately after a delivery.

Pest Control: Contract a reputable pest control company for routine services. Ask your pest control company for advice to keep pests out of your facility.

What do I do if my restaurant/market has a cockroach infestation?

1. Immediately close your restaurant as instructed by the inspector and call your licensed pest control company.
2. Follow the advice of your inspector and pest control company. (seal holes, clean, etc.)
3. Eliminate the cockroach infestation using approved methods.



4. Clean and sanitize the entire facility including all food contact areas with an approved sanitizer solution of 100 ppm of chlorine, 200 ppm of quaternary ammonia, or 25 ppm of iodine.
5. Call (562) 570-4129 to request a re-inspection/re-instatement of your health permit.
6. **DO NOT** open your facility or begin preparing food without written approval by a representative of the City of Long Beach, Bureau of Environmental Health.