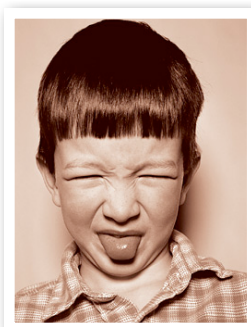


HIGH-END GROCERY STORE CLOSED OVER INSECT INFESTATION

Pest control in the food business is important; be extra vigilant with hygiene and storage practices



Pusateri's, an iconic high-end grocery store in Toronto was ordered to shut its doors following a routine inspection that revealed an insect infestation.

According to Rishma Govani, a spokeswoman for Toronto Public Health, "TPH responded to a complaint today and has subsequently issued a closure order for the store due to poor sanitation and pest infestation. It is up to the operator to improve their services and arrange a re-inspection"

John Mastroianni, general manager of Pusateri's responded in an interview, "We are all here and we will be here through the night. There are maintenance issues and pest control and so on that has to be rectified. All our staff and our maintenance

people are working as diligently as possible."

The grocery store reopened three days later after passing a re inspection.



Pest control is often ignored until pests and their damage are discovered

- *Don't just employ temporary measures to eliminate the pests; spend time to correct the reasons behind the infestation.*
- *Holidays are often time of year when large quantities of food will be bought in bulk resulting in additional places for pests to hide.*
- *Increased business puts extra pressure on storage space and facilities.*

What you can do

- *Inspect incoming food for evidence of insects or rodents before storing it.*
- *Rodent-proof rooms*
- *Store food off of the floor.*
- *Keep storage rooms clean, and inspect for insect and rodent activity on a regular basis.*