MaintenX Offers Tampa Restaurants Suggestions for Effective Pest Control as Summer Winds Down

*The company wants to help local restaurants take proactive steps to stop pests.*

Tampa, Florida ([PRWEB](http://prweb.com)) September 20, 2017 -- Pests and rodents don’t discriminate. Whether you are the facility manager of a restaurant that offers fine dining or fast food, it’s important to take proactive measures to keep unwanted visitors from invading themselves to your table. MaintenX International, a Tampa-based facilities repair company, wants to help local restaurants take proactive steps to stop pests as summer winds down.

“Nothing will ruin an appetite more quickly than seeing pests in a restaurant,” said Bill Schaphorst, VP of Business Development at MaintenX International. “Proper pest and rodent control is especially crucial for restaurants as it can extend beyond an unsettling occurrence into significant financial repercussions and damaged reputations. It’s important to take a proactive approach to pest control because once you or a diner see a problem, the damage is already done.”

MaintenX International has been helping Tampa restaurants with proper pest control for more than 30 years. Here are a few tips to protect your restaurant against rodents and pests:

1. **Use Door Sweeps**
   Doors offer an easy entry point for rodents and pests to enter your restaurant. All doors should remain closed when they are not in use and should be equipped with high-grade pest-proof door sweeps. Also, all wooden doors should be surrounded by iron sheeting to prevent rats or termites from gnawing at the doors’ edges.

2. **Protect your Pipes**
   Pipes serve as an easy entrance for cockroaches and rats. Drain pipes should be protected with perforated covers to prevent any unwanted guests from sneaking in to your restaurant.

3. **Shield Air Vents**
   Air vents and ventilation grates also serve as a perfect gateway for pests. Make sure that these areas are protected with exclusion materials, such as vent covers or proper lining materials. This will seal any cracks that would allow critters to creep in.

4. **Prevent Standing Water**
   Standing water can attract bugs and pests almost immediately. Be sure that your restaurant’s gutters are free of debris that could prevent water from being directed away from the building. This also means you should immediately fix leaking pipes to prevent standing water inside your facility.

5. **Keep Food Stored Properly**
   Unsurprisingly, pests are attracted to the smell of food. Make sure that all food items are properly stored and sealed. It is also wise to keep food in secure plastic or metal containers that pests can’t get in to.

For more information on MaintenX International, visit: [http://maintenx.com](http://maintenx.com).

ABOUT MAINTENX INTERNATIONAL:
MaintenX International is a fully licensed, facilities repair company. As one of the largest national self-performing facility maintenance and repair companies in the U.S., MaintenX has created a wide network of knowledgeable and professional technicians throughout the country. With their team of well-trained technicians, MaintenX self-performs and manages facility maintenance for their clients. In the event there is not a MaintenX technician in an area, the company has established a network of preferred vendor partners throughout the country for continued superior service for their clients. For over 30 years, MaintenX has been expertly serving multi-location retail stores, restaurant chains and Fortune 500 companies nationwide. MaintenX International is headquartered in Tampa, Florida.
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