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CREATED BY:



## **Pest Control & Hygiene Policy**

### ***Purpose***

Underdog Crew Studios operates from a converted rural barn environment where occasional rodent activity can occur due to surrounding countryside conditions. This policy outlines the preventative and control measures implemented to maintain a safe, hygienic and well-managed environment for all visitors, participants, and staff.

### ***Pest Prevention Measures***

Over the past year the studio has undertaken structural improvements and installed professional pest control measures to reduce access and remove rodents where necessary.

- Potential entry points throughout the building have been identified and sealed.
- 10 professional-grade internal rat control boxes have been installed.
- Rodent control stations are inspected and monitored regularly by staff.
- Any trapped rodents are safely removed and disposed of immediately.
- Building proofing and environmental monitoring are ongoing.

### ***Kitchen Hygiene & Food Safety***

The studio maintains a separate kitchen and food training environment. All staff working in this area hold Food Hygiene Level 2 certification and follow strict food safety procedures.

- All food preparation surfaces are disinfected before and after every session.
- High-grade antibacterial cleaning products are used throughout the facility.
- Food waste is removed promptly to eliminate pest attraction.
- Strict controls are in place to prevent biological, chemical, and environmental contamination.

### ***Environmental Responsibility***

Operating in a rural barn environment means pest prevention must be proactive. The studio therefore maintains layered control systems combining structural proofing, monitoring, sanitation, and professional pest control measures.

### ***Commitment***

Underdog Crew Studios remains committed to maintaining a safe, clean, and hygienic environment through continuous monitoring, preventative maintenance and responsible pest control practices.