Questionnaire for Restaurants: Assessing Understanding and Implementation of SGAR Amendments

Instructions: Please provide feedback based on your experience in British Columbia (B.C.) on behalf of Restaurants Canada. Please ensure your responses are specific to B.C. unless comparing with other provinces. If seeking opinions from the sector to support this questionnaire, please consolidate feedback into one response on behalf of the sector. When answering the following yes or no questions, please include the percent of restaurants who responded yes or no if possible. When answering questions, please do not include any personal or identifiable information.

Please complete and return the questionnaire to muhammad.sarfraz@gov.bc.ca by August 2.

Purpose and Background of the Questionnaire

In January 2023, the B.C. Ministry of Environment and Climate Change Strategy (ENV) made regulatory amendments that restricted the use of certain rodenticides (second-generation anticoagulant rodenticides or SGARs). These changes were made to mitigate significant wildlife poisoning caused by SGARs, while still allowing their use in essential service operations (such as health services, emergency response services, agriculture and food, transportation, and sanitation service locations).

We are conducting this questionnaire to gather your feedback regarding the impact of these amendments on pest management practices. Specifically, we seek insights on awareness, operational impact, and support needs from essential service partners like you. Your feedback will assist ENV in assessing the effectiveness of the amendments, improving support for rodent management practices, and ensuring sustainable pest management practices that protect BC's wildlife, particularly birds of prey, from poisoning.

The information in the questionnaire will be summarized and feedback will be anonymized by sector.

For more information on these regulatory changes, please visit our website at www.gov.bc.ca/RodentIPM.

1. Organization Information:

- Organization Name:
- Contact Person* (optional):

 Cor 	Title* (optional):
	ntact Email* (optional): ntact Phone Number* (optional):
*Optional	information. If provided, we may contact you with follow-up questions.
2. Awar	reness of New Rules
-	ou aware of the new rules regarding the use of SGARs (Second Generation lant Rodenticides)?
	Yes
1 🗆	No
2.2. Are yo	ou aware of the rodent management guidance on our website?
	Yes
1 🗆	No
2.3. Are yo	ou aware that essential services, such as restaurants, can still use SGARs?
	Yes
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4. Rodent Population Observations

recently?
□Yes
□ No
4.2. If yes, is the increase specific to:
□ Indoor mice
□Outdoor rats
☐Other (please specify):
4.3. How does your current rodent pressure compare to before the temporary ban in 2021/amendments in January 2023?
☐Much higher
□Slightly higher
☐ About the same
□Slightly lower
□Much lower
4.4. Based on your sector's experiences have you identified any geographic hotspots within B.C. where rodent populations have increased?
\Box Yes
□ No
If yes, please specify the areas:
4.5. Based on your sector's experiences have you identified any specific areas where there has been an unusual volume of rodent complaints?
□Yes
□ No
If yes, please specify the areas:

5. Challenges and Support Needs

5.1. Have the amendments created any specific challenges when managing rodents in restaurants?
□Yes
□ No
If yes, please describe the challenges:
5.2. In what areas do you feel you need more support or information? (please select all that apply)
☐ Integrated Pest Management (IPM) implementation strategies ☐ Rodent Prevention checklist
☐ Understanding of the new rules
☐Other (please specify):
5.3. How can ENV best support information sharing and adoption of the new rules?
☐Update guidance materials
☐ Develop new guidance materials
☐Other (please specify):
5.4 Please list any suggestions for new guidance materials or updates to existing guidance that would help in adoption and understanding of the new rules:
5.5 Would you like to share any other concerns about rodent populations or rodent management that will assist ENV in better supporting the sector in adapting to the recent rodenticide rules?

Thank you for your participation! Your feedback is crucial in helping us support the restaurant industry effectively during the implementation of the new rules.