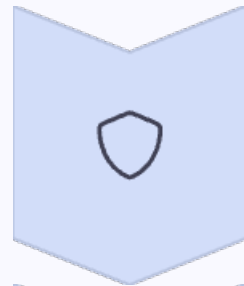




Integrated Pest Management: A Comprehensive Guide

Welcome to our complete guide on Integrated Pest Management (IPM) for food service operations. This presentation will help you implement effective strategies to keep your establishment pest -free and compliant with health regulations.

What is Integrated Pest Management?



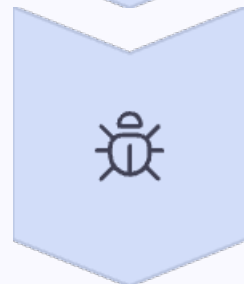
Prevention

Block pest entry points and eliminate attractants



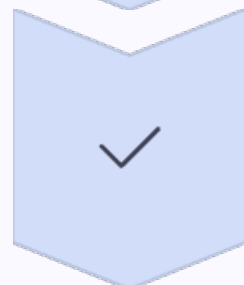
Monitoring

Regular inspection for early detection



Control

Targeted methods to eliminate pests



Evaluation

Assess effectiveness and adjust strategies



Three Pillars of Effective IPM





Monitoring Deliveries



Inspect Every Package

Check all deliveries thoroughly before bringing them inside.



Reject Compromised Items

Look for gnaw marks, droppings, or insects.



Proper Storage

Keep deliveries off floors and away from walls.



Securing Entry Points: Doors & Windows

Keep Closed When Not In Use

Doors and windows should remain shut unless actively in use.

Self-Closing Devices

Install on all exterior doors and between kitchen and restrooms.

Air Curtains

Create invisible barriers that push flying insects out.

Weather Stripping

Seal gaps around door frames and window edges.

Proper Screening

Mesh Requirements

Use screens with at least 16 mesh per inch.

Finer mesh prevents even the smallest insects from entering.

Critical Areas

- Windows
- Exterior vents
- Exhaust fans
- Air intakes

Maintenance

Check regularly for tears, holes, or gaps.

Replace damaged screens immediately.

Sealing Building Exterior



Inspect

Examine building exterior for cracks, holes, and gaps.



Seal

Use appropriate materials to close all openings.



Secure Pipes

Seal around utility lines where they enter building.



Regular Maintenance

Schedule quarterly inspections to maintain integrity.



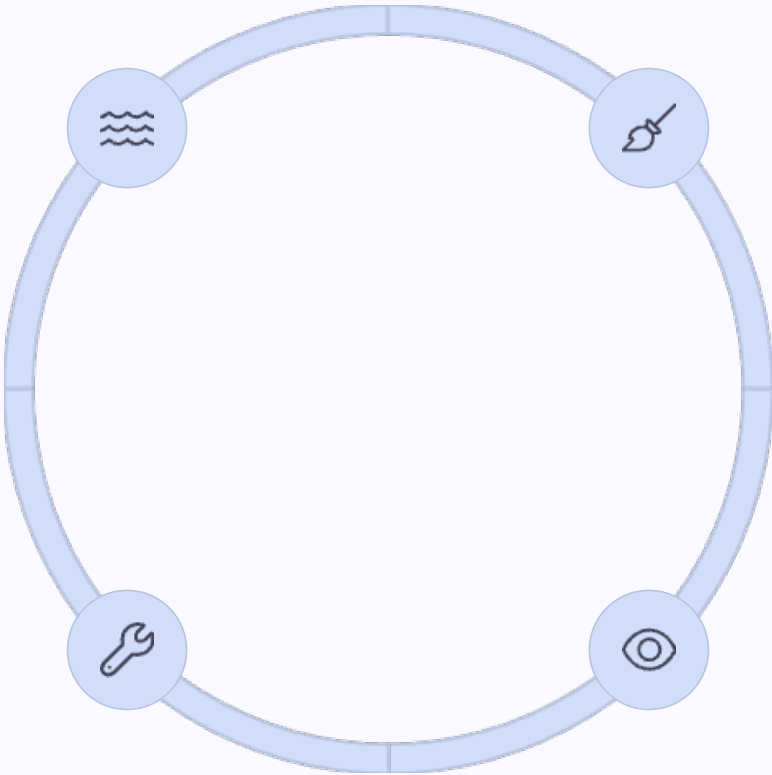
Floor Drain Protection

Tight -Fitting Grates

Cover all floor drains with secure grates.

Maintenance

Repair broken grates immediately.



Regular Cleaning

Clean drains weekly to prevent buildup.

Regular Inspection

Check for signs of pest activity near drains.

Floor and Wall Integrity

1 Repair All Cracks

Fix any breaks in floors, walls, or ceilings promptly.

2 Seal Baseboards

Maintain tight seals where floors meet walls.

3 Fill Holes

Patch even tiny openings that could admit pests.

4 Schedule Inspections

Check facility integrity monthly.



Waste Management

Frequent Removal

Remove garbage from prep areas immediately. Empty indoor containers often.

Proper Container Use

Use leak-proof, durable containers with tight -fitting lids.

Cleaning Schedule

Clean and sanitize garbage containers regularly.

Outdoor Management

Keep dumpsters closed and away from building entrances.



Managing Recyclables



Dedicated Area

Store recyclables away from food preparation zones.



Regular Cleaning

Rinse containers and clean storage areas daily.



Covered Storage

Keep materials in closed, pest-resistant containers.



Frequent Pickup

Schedule regular collection to prevent accumulation.



Proper Food Storage

6

Inches Off Floor
Minimum height for all stored items

6

Inches From Wall
Required space between stored items and walls

1st

In, First Out
FIFO rotation system prevents old stock

41°F

Or Below
Ideal temperature for refrigerated storage



Cleaning Protocols



Immediate Spill Response

Clean all spills as they happen



Daily Cleaning Schedule

Regular attention to all areas



Deep Cleaning Program

Thorough cleaning of hard - to - reach spots

Exterior Grounds Maintenance

Landscaping

- Mow grass regularly
- Trim shrubs away from building
- Remove weeds promptly

Water Management

- Eliminate standing water
- Fix leaky outdoor faucets
- Ensure proper drainage

Outdoor Dining Areas

- Clean tables and chairs daily
- Use approved pest barriers
- Empty trash frequently



Identifying Common Flies

Type	Appearance	Habitat	Signs
Houseflies	Gray, 1/4 inch	Garbage, food waste	Flying insects, buzzing
Fruit Flies	Tan/brown , tiny	Produce, drains	Swarms near fruit, beverages
Drain Flies	Moth -like, fuzzy	Drains, moist areas	Near sinks, floor drains

Cockroach Identification



Cockroaches are nocturnal, preferring dark, warm, moist areas. Look for droppings resembling black pepper, egg cases, and a distinct oily odor.

Rodent Recognition

Rats

Larger bodies (7 - 10 inches) with blunt snouts and thick tails.

- Leave larger droppings
- Can climb and swim
- Require larger entry points

Mice

Smaller bodies (2 - 4 inches) with pointed snouts and thin tails.

- Leave rice - sized droppings
- Excellent climbers
- Can squeeze through dime - sized holes

Warning Signs

- Droppings near food areas
- Gnaw marks on packages
- Grease marks along walls
- Nesting materials
- Scratching sounds



Signs of Pest Infestation



Droppings

Look near walls, in drawers, and under equipment.



Gnaw Marks

Check packaging, wires, and wooden structures.



Unusual Odors

Notice musty, oily, or ammonia -like smells.



Nesting Materials

Shredded paper, fabric, or insulation in corners.

Working with Pest Control Operators

Selection
Choose licensed, insured PCOs
with foodservice experience

Monitoring
Review service reports and
evaluate effectiveness

Inspection
Schedule comprehensive
facility assessment

Treatment Plan
Review proposed IPM
strategies and schedules



Choosing the Right PCO



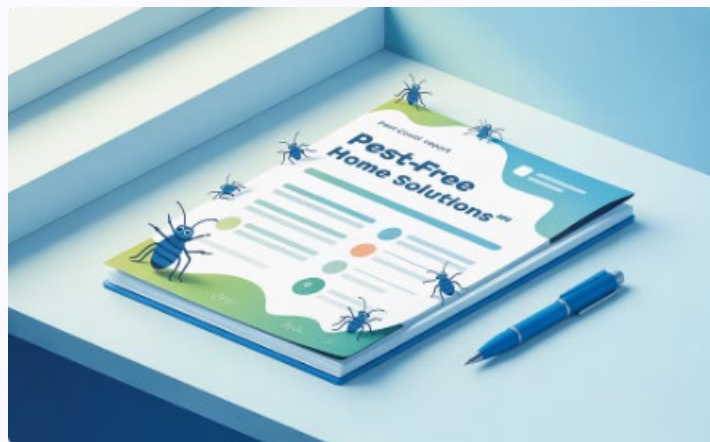
Verify Credentials

Ensure proper licensing and certification for your state.



Check Experience

Ask for references from other foodservice clients.



Review Documentation

Evaluate sample reports and treatment plans.

Effective Pest Treatment Approaches



Non -Chemical Methods First

Start with traps, barriers, and sanitation



Targeted Applications

Use precise treatments for specific pests



Minimal Chemical Use

Apply least toxic effective options



pest-b-gone®
keeping your space happy & healthy

Safe Pesticide Application



Pre-Application

- Remove or cover all food
- Cover food - contact surfaces
- Clear treatment areas
- Post required notices



During Application

- Only licensed PCOs apply pesticides
- Staff should vacate treatment areas
- Ensure proper ventilation



Post-Application

- Wait specified reentry period
- Clean and sanitize surfaces
- Document application details

Pesticide Storage and Disposal

Original Containers Only

Never transfer pesticides to unmarked bottles. Keep original labels intact.

Secure Storage

Store in locked cabinets away from food, utensils, and preparation areas.

Inventory Management

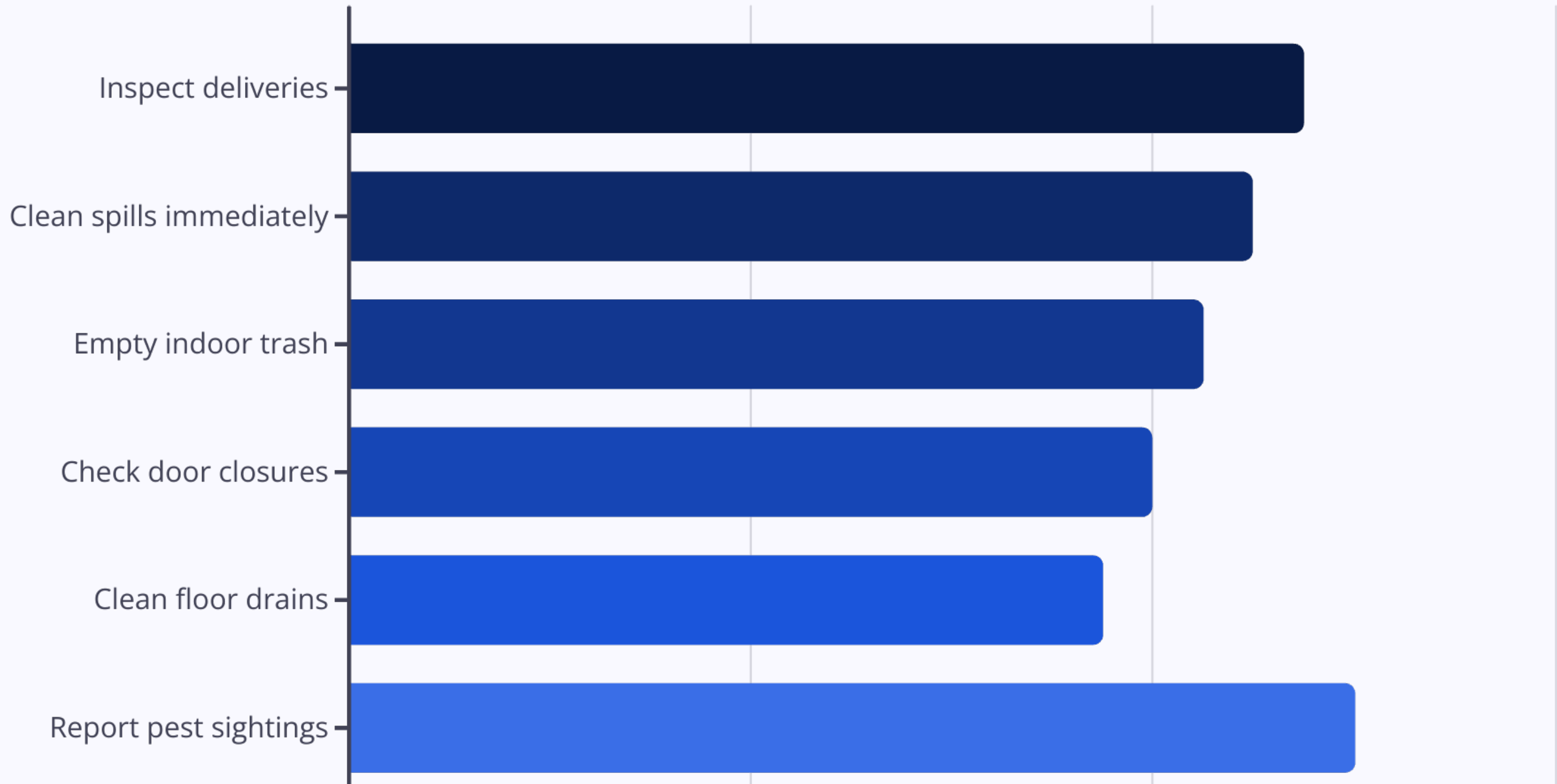
Track usage and disposal dates. Minimize quantities stored on site.

Proper Disposal

Follow label instructions and local hazardous waste regulations.



Daily IPM Checklist



IPM Program Success



Implementing a comprehensive IPM program protects your business, customers, and reputation. Consistent application of these practices will ensure long - term success in pest prevention.