

ServSafe© Food Safety Manager Exam Study Guide

Chapter 12: Pest Management

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Chapter 12: Pest Management

Integrated Pest Management (IPM) Program

- The best way to deal with rodents, insects, birds and other pests is through an Integrated Pest Management (IPM) Program.
- AN IPM has two parts: 1. Prevention measures to keep pests from entering the operation. 2. Use of control measures to eliminate any pests that do get inside.
- Prevention is critical in pest control.
- Always work with a licensed pest control operator (PCO) who uses safe methods, designed for a food service operation, to prevent and control pests.
- There are three (3) basic rules for an IPM program: 1. Deny pests access to the operation. 2. Deny pests food, water, and a hiding or nesting place. 3. Work with a licensed PCO to eliminate pests that do enter the operation.

Keeping pests Out of the Operation

- Deliveries
 - Use only approved reputable suppliers
 - Check all deliveries – cardboard boxes and sacks – before they enter your operation.
 - Refuse shipment for deliveries with any signs of rodent activity.
- Doors, Windows and Vents
 - Screen all windows and vents with at least 16 mesh per square inch screening. Larger mesh can let in mosquitoes or flies.
 - Install self closing devices and door sweeps on all doors.
 - Install air curtains above or alongside doors.
 - Keep all exterior openings closed tightly.
- Pipes
 - Mice, rats and insects all use pipes as highways throughout the facility.
 - Use concrete or sheet metal to fill holes around pipes.
 - Install screens over ventilation pipes and ducts on the roof.
 - Cover floor drains with hinged grates to keep rodents out.
- Floors and Walls
 - Seal all cracks in floors and walls.
 - Seal spaces or cracks where stationary equipment is fitted to the floor.

Denying Pests Food and Shelter

- Garbage disposal
 - Throw out garbage quickly and do not let it accumulate.
 - Keep garbage containers clean and in good condition.
 - Keep containers tightly covered.
 - Clean up spills around garbage containers, including outside disposal containers.
- Recyclables

- Store recyclables in a clean, pest proof container. Store them as far away from the building as regulations allow. Bottles, cans, paper and packaging materials all give pests food and shelter.
- Food Supplies
 - Keep food supplies away from walls and at least six (6) inches from the floor.
 - Keep humidity at 50% or lower – low humidity helps prevent roach eggs from hatching.
 - Store foods such as chocolate, powdered milk, cocoa and nuts in the refrigerator after opening them. Most insects that would be attracted to these types of foods become inactive at temperatures below 41°F.
 - Use FIFO to rotate products so pests do not have time to settle in and around them.
- Cleaning
 - Be sure to immediately clean up all food and beverage spills – including crumbs and scraps
 - Clean toilets and restroom as often as necessary.
 - Train employees to keep locker and break areas clean and orderly.
 - Keep cleaning tools clean and dry.
 - Empty water from buckets to keep from attracting pests.

Working with a Pest Control Operator (PCO)

- Check references and make sure that the PCO is licensed. Also make sure that he/she has experience in handling foodservice operations.
- To work with your PCO effectively, you must learn which type of pests you are dealing with – record the date, time and location of any pest activity and report it to the PCO so that he can address the situation.

Identifying Pests

- Cockroaches – most carry Salmonella, fungi, parasite eggs and viruses. If you see cockroaches in the daytime, you most likely have an infestation.
- The following signs are indications of cockroaches:
 - Strong oily odor
 - Dropping (feces) that look like grains of black pepper
 - Capsule shaped eggs that are brown, dark red or black and may appear leathery, smooth or shiny
- Rodents – They eat and ruin food, damage property, and spread disease. The following signs are indications of mice and/or rats in the building:
 - Gnaw marks .
 - Droppings and urine stains. Fresh droppings are shiny and black. Older droppings are gray.
 - Tracks. Rodents tend to use the same pathways through your operation.
 - Nests. Rats and mice use soft materials such as scraps of paper, cloth and hair to build nests.
 - Holes. Rats usually nest in holes located in quiet places. Nests are often found near food and water and may also be found next to buildings.

Using Pesticides

- Never purchase and apply pesticides yourself. Many areas have regulations that prohibit an unlicensed person from applying pesticides (such as Raid) in a commercial establishment.
- If your PCO decides to use pesticides in your establishment, follow these guidelines:
 - Make sure that you have a record of the date, time and type of pesticide used, as well as the MSDS of the pesticide.
 - Prepare any areas to be sprayed by making sure that all food is removed.
 - Cover equipment and food surfaces that cannot be moved.
 - Wash, rinse and sanitize food contact surfaces if the area has been sprayed.
- Storage. Your PCO should store and throw away all pesticides used in your facility. He should follow local and federal regulations in the disposal of pesticides.