

Pest Control Practices for Food Establishments

A formalized preventive pest control program should be maintained in the retail food establishment or food processing plant by in-house or contracted services. The food establishment should maintain written procedures outlining the requirements of the program to reduce the potential for product contamination from pest activity or the use of materials and/or procedures designed to control pest activity. Pest control activities should be conducted in total compliance with the regulatory requirements of the agency controlling such procedures. In addition, specific programs and procedures should include as a minimum:

1. Pesticide applications made within and/or around the exterior of the retail food establishment **shall** be undertaken by a licensed pest control contractor or properly licensed or trained in-house employee, where such licensing provisions are required by government codes. In the absence of such regulatory requirements, applicators **shall** demonstrate they have received proper training in the proper and safe use of pest control materials by attendance at a recognized seminar or have documented training and be under the supervision of a licensed applicator, where required by government codes. Pesticides designated for "Restricted Use" **shall** only be used by trained, licensed pest control applicators, where a license is required by government codes.

2. The retail food establishment serviced by in-house personnel (licensed or trained pesticide applicator or applicators) **shall**:

a. Maintain a file of sample labels and Material Safety Data Sheets (MSDS) information for each pesticide used and **shall** maintain pesticide usage records as well as records on maintenance of the safety and protective equipment used.

b. Maintain and enforce written procedures for the application of all pesticides.

c. Maintain accurate records of application of pesticides as outlined in section 3.d. below.

3. Retail food establishments serviced by a contracted licensed pest control company **shall** maintain the following:

A contract describing the specific services to be rendered, including materials to be used, methods, precautions, and Material Safety Data Sheets (MSDS) required by government regulations.

Sample labels for all pesticides used. Sample labels **shall** be kept on file for the time specified by regulatory codes.

Accurate and complete service records describing current levels of pest activity and recommendations for additional efforts needed to correct conditions allowing a potential for pest activity.

Accurate documentation of all pesticide applications, including rodenticides made in or around the facility. Documentation **shall** be maintained in accordance with government regulations and must document, at a minimum:

- Materials applied
- Target organism
- Amount applied
- Specific area where pesticide was applied
- Method of application
- Rate of application or dosage
- Date and time treated
- Applicator's signature

A copy of the current liability insurance and evidence of a current applicator's license, where a license is required. All retail food establishments **shall** establish effective preventive programs for the elimination of pest activity. The effectiveness of the programs **shall** be measured by the lack of observation of pest activity and evidence. Specific procedures include but are not limited to:

1. If necessary, outside bait stations for the control of rats and mice. Bait stations **shall** meet tamper resistance standards and be properly positioned, anchored in place, locked, and properly labeled in compliance with regulatory requirements. The bait stations **shall** be installed around the exterior perimeter of the retail food establishment at 50-100 foot intervals, where allowed by local ordinance. Properly maintained mechanical rodent control devices may also be used, where allowed by government regulations.

Lids to the bait stations **shall** be locked with devices supplied by or recommended by the manufacturer. The use of reusable plastic ties or other easily cut or tampered with materials **shall not** be used. Baits used **shall** be rodenticide or monitoring (nontoxic) feeding blocks meeting relevant legislation or the appropriate regulatory agency. Service conducted on the monitoring devices **shall** be in line with levels of rodent activity in the stations. However, all stations **shall** be inspected and serviced no less than once per month. Each service and the results of the service **shall** be documented for each station or device and maintained on file.

Internal measures **shall** comply with government regulations. Unless prohibited by regulatory requirements, internal control programs **shall** consist of the use of mechanical traps, extended trigger traps, or glue boards, but **shall not** include feeding stations of any kind.

Internal devices used for routine monitoring purposes should be positioned at 20-40 foot intervals along exterior perimeter walls. In any area where there is a potential for rodent activity, such as raw material storage areas within a facility, rodent control devices should be installed along interior walls. The contractor or retail food establishment personnel **shall** inspect and clean the devices at least once a week.

2. Maps or schematics showing the locations of the rodent control devices **shall** be maintained and kept current.
3. A record of the service and cleaning of each rodent control device **shall** be maintained in each pest-monitoring device. The service documentation **shall** include the findings from the device inspections.
4. Rodent burrows, rodent runs, and any conditions attracting rodents or other pests both inside and outside the retail food establishment **shall** be eliminated.
5. Electric flying insect monitors should be used as needed to identify flying insect entry into the facility. Units **shall** be installed so insects are not attracted from outside the retail food establishment. Units **shall not** be placed within 10 feet of exposed product in a preparation or storage area. All units should be listed on the Master Cleaning Schedule for cleanout on a weekly schedule during peak insect season. These should be cleaned monthly during off-peak season. Installation and use **shall** follow all local regulations.
6. Birds **shall** be controlled by exclusion: netting, screening, mechanical traps or avicides, if legal and practical. The use of avicides **shall not** be permitted inside the retail food establishment.
7. All pesticide containers and application equipment **shall** be properly labeled to identify the contents. Insecticides or herbicides each require separate equipment for application. All equipment used for pesticide application **shall** be properly maintained in serviceable condition.
8. Pesticides stored in a retail food establishment **shall** be stored in a locked enclosure, preferably in an outside building away from preparation areas. Easily understandable labeling warning of the contents and limiting access **shall** be posted on the exterior entrances to this enclosure. The storage enclosure **shall** be adequate in size and construction and well ventilated. The enclosure **shall** contain the necessary materials to control spills or leakage and to avoid injury to personnel.
9. Disposal of pesticides, pesticide containers, and pesticide residues **shall** be done in a manner that meets all regulatory guidelines and must be consistent with the instructions included on the label for the material.
10. Pest monitoring devices and appropriate integrated pest management strategies should be properly used to provide ongoing monitoring for pest activity and to design an effective control program to eliminate pests and the potential pest activity.

SAMPLE IPM ACTION THRESHOLDS

Ants (common house-infesting)

Classrooms and other public areas:	5 ants per room
Infirmary:	5 ants per room
Kitchen:	5 ants per room
Maintenance and storage areas: square feet in two successive monitoring periods	20 ants per 100
Outside grounds:	2 field ant mounds per 250 square feet

Ants (Carpenter)

Classrooms and other public areas:	3 ants per room
Infirmary:	3 ants per room
Kitchen:	5 ants per room
Immediate action if ant colony inside or within 25 feet of any building	

Ants (Fire)

Classroom and other public areas:	3 ants per room
Infirmary:	3 ants per room
Kitchen:	3 ants per room
Maintenance and Storage areas:	10 ants per 100 square feet in two successive monitoring periods.
Outside Grounds:	Any fire ant mound

Bees (Honey)

Classrooms, Infirmary, Kitchen and Public Areas:	3 bees
Maintenance areas:	10 bees
Outdoors:	No Action unless children are threatened and to be relocated by qualified beekeepers whenever possible. Handled by a qualified beekeeper whenever possible.

Cockroaches (German)

Classrooms and other public areas:	4 per room
4-10 cockroaches track down infestations, review sanitation, trash handling, clutter, open equipment, check accessible areas; vacuum and otherwise clean room and apply containerized baits or baits/gels for crack and crevice treatment	
Infirmary:	3 cockroaches per room
Kitchen:	3 cockroaches per room
Maintenance areas:	5 cockroaches per room

Grain and Flour pests

Found in food for human consumption:	1 per package or container
Pet food:	1 if escaping from packaging

House Flies

Classrooms and other public areas:	5 flies per room
Infirmary:	2 flies per room
Kitchen:	2 flies per room
Maintenance areas:	8 flies per room
Outside grounds:	10 flies around any one trashcan or 20 flies around a dumpster.

Mice:

Indoors:	Any mouse sightings or evidence of mice (droppings, tracks, etc) triggers pest management action.
Outdoors:	Any noticeable burrows or activity in student areas

Rats

Indoors:	Any rat sighting or evidence of rats (such as droppings, tracks) triggers pest management action
Outdoors:	Any active burrows or activity

Yellow-jackets/Hornets

Classrooms and public areas:	1 yellow jacket or hornet and any area if children are threatened.
Outdoors:	Action necessary if nests are present in or near student activity area.
Trash can or dumpster:	10 in 10 minutes at trash can or dumpster