

Integrated Pest Management for Kitchen Staff

WE ALL HAVE A ROLE IN PREVENTING PESTS

Sanitation

- **Spray-wash** at least twice a year.
- **Sweep and mop** away the accumulated grease and garbage debris in corners at least (3) times per week.
- **Remember** corners under fixed and moveable equipment need cleaning!
- **Clean** the pantry floor along with the rest of the kitchen.
- **Replace** monitoring traps after cleaning a space.
- **Rinse** mops and buckets after use.
- **Store** mops and brushes head-up and off the floor.

Storage

- **Empty** corrugated cardboard boxes and place outside for recycling; do not use this material for storage as it often houses cockroaches.
- **Use** good quality wire shelving, and avoid storing items on the pantry floor and against walls.

Remember Drains

- **Enzymatic cleaners** and scrubbing with a stiff wire brush 2x/year will help prevent drain flies; pouring bleach down drains has no effect on them.
- **Empty and rinse** drain baskets daily to prevent organic debris build-up.

Manage Waste

- **Close** dumpster lids to reduce breeding flies!
- **Shut** back door (or flies from dumpsters get easy access to the food you just prepared!)

Reminders:

Report pests or evidence of pests on pest sighting logs.

Addressing maintenance issues helps prevent pests; report any maintenance problems you find.

{Insert your school name and logo here}