

PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 4 | Pest Control

Overview

After completing this lesson, you should be able to:

- Identify the common pests that can compromise food safety.
- Describe the three basic goals of integrated pest management.
- Explain the best practices for preventing pests within a food establishment.
- Describe the proper use and storage of pesticides.

Lesson 1: Pests

- Food managers should focus pest control efforts on preventing the spread of disease.
- **Pest:** An animal, bird, or insect capable of directly or indirectly contaminating food.

Lesson 1: Pests

- Cockroaches - Physical characteristics
 - ½ to 1 ¾ inches in size
 - Dark brown or black in color
 - Strong oily odor
 - Feces look similar to black pepper
 - Leave egg casings



Lesson 1: Pests

Rodents - Physical characteristics



- Light to dark brown in color
- Brown rice-shaped feces
- Leave urine trails
- Good climbers, jumpers, and swimmers
- Nocturnal
- Mice – hairless tails and large ears
- Rats – up to 9 inches in length

Lesson 1: Pests

- Flies
 - Bodies covered with debris and feces
 - Vomit on food prior to ingestion



CHAPTER 4: Pest Control

Lesson 1: Pests

Ants

- Like sweets
- Generally do not carry disease



Lesson 2: Integrated Pest Management

- **Integrated pest management**, or IPM, approaches pest control with a wide range of practices to prevent or solve pest problems.
 - The strength of IPM is in preventing an occurrence in the first place.
 - Prevention works to keep pests out, and control removes those that get in.
 - Successful implementation of IPM balances prevention with control.

CHAPTER 4: Pest Control

Lesson 2: Integrated Pest Management



CHAPTER 4: Pest Control

Lesson 3: Pest Prevention

- Keep the facility clean, waste out of reach, and potential entrances closed off.



Lesson 3: Pest Prevention

- Waste management
 - Clean and secure waste containers
 - Spotless food preparation areas
 - Covered recyclables
- General housekeeping
 - Employee lockers and break areas
 - Immediately clean up spills
 - Check restrooms frequently
 - Storage and maintenance of cleaning materials

Lesson 3: Pest Prevention

- Prevent pest entrance
 - Seal walls
 - Patch cracks
 - Repair leaks
 - Maintain door and window seals
 - Maintain screens
 - Install air curtains
 - Check drain covers
 - Seal pipe and duct gaps
 - Post signs



Lesson 3: Pest Prevention

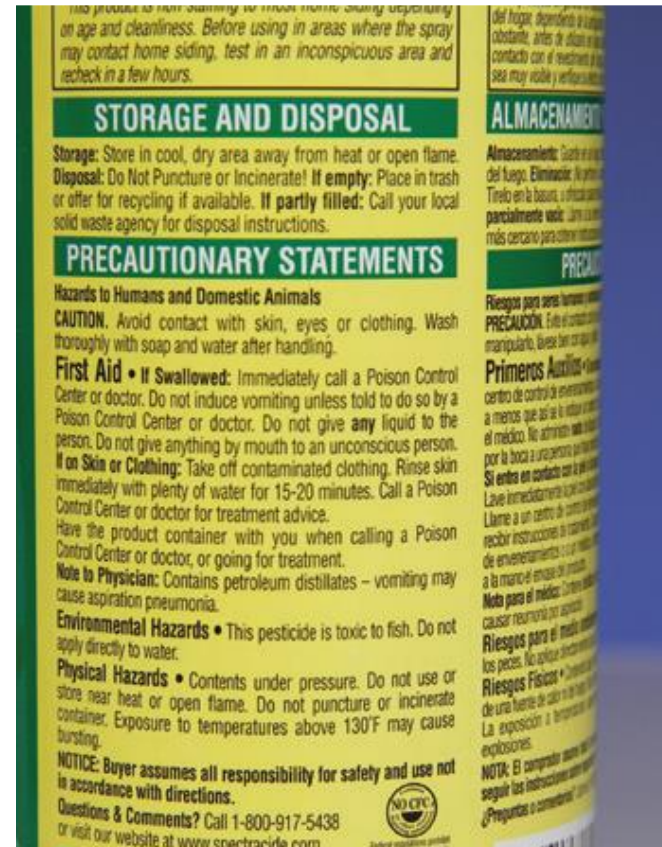
- Deliveries
 - Select reputable suppliers
 - Check supplier pest control plans
 - Inspect deliveries
- Outside areas
 - Bus and clean tables immediately
 - Maintain landscaping
 - Keep areas dry and picked up
 - Frequently check outside waste containers
 - Discourage the feeding of wildlife



CHAPTER 4: Pest Control


Lesson 4: Pesticides

- **Pesticides:** Chemicals used to kill pests
- Pesticides can cause serious illness and physical conditions in humans, and must be handled properly.



CHAPTER 4: Pest Control

Lesson 4: Pesticides

Safety Data Sheet		
according to ANSI Z400.1 -2004 and 29 CFR 1910.1226		
WEYLAND'S ANT KILLER 16 - UNSCENTED		
Version 1.0	Print Date 03/04/2011	
Revision Date 04/11/2008	SDS Number 350000009774	
1. PRODUCT AND COMPANY IDENTIFICATION		
Product information		
Trade name	: WEYLAND'S ANT KILLER 16 - UNSCENTED	
Use of the Substance/Preparation	: Insecticide	
Company	: Weyland Products, Inc. 1234 Random Street Anytown, AB 12345-1234	
Emergency telephone	: 24 Hour Transport & Medical Emergency Phone (123) 555-2368	

CHAPTER 4: Pest Control

Questions

