



Consumer Protection fact sheet:

Integrated Pest Management (IPM)

Integrated Pest Management (IPM) is a system for pest control that combines preventive tactics with control measures to reduce pest infestation. That means the pest control company and technician and the food service operator must work together as a team. The IPM approach includes:

1. correcting sanitary procedures (such as cleaning up and storing items off the floor at least 6 inches)
2. use of non-chemical solutions (such as the use of glue boards and snap traps)
3. sealing or plugging of holes, cracks and crevices and use of chemical treatments
4. Pesticides should be used only as a last resort, and should only be applied by a Pest Control Operator (PCO). PCOs must go for training every year in order to maintain their licenses.

Rub marks, gnaw or chew marks, and rodent droppings are evidence of rodent infestation. Glue boards are non-toxic and are used for sampling - to see what specific pests are in the establishment; snap traps should be placed at right angles to the wall with the snap wire snapping towards the wall.

Training for employees must be continuous; a new employee should be trained as soon as possible using a variety of training tools such as group sessions, videos or slides, and one-on-one training with a more experienced worker (sometimes known as the magic apron technique). However, in one-on-one training, the manager should be careful that the new employee does not learn any bad habits from the experienced worker. One of the most important things for a manager to do is to set an example by his/her own behavior and attitudes for all employees to follow.

Of the 3 levels of government inspection agencies – Federal, State, and Local - the Local Health Department has the most influence on, and is the most important to, retail businesses. According to the Food & Drug Administration (FDA) Food code, food establishments should be inspected at least 2 times a year (every 6 months).