

How should pest issues in a facility be managed?

An integrated pest management (IPM) approach should be used. Simply put: don't attract pests, keep them out, and, if they do get in, get rid of them with the safest, most effective methods.

1. Eliminate Harborage Conditions

- Remove grease, food debris, and pooled water from the floor, drains, and under cooking/refrigeration equipment daily.
- Remove cardboard boxes, other packaging materials, and litter from the facility daily.
- Empty garbage cans whenever possible and keep them closed when not in use.
- Remove dead or trapped pests from trapping devices, monitoring devices, and the premises at a frequency that prevents the accumulation, decomposition, or attraction of pests.
- Remove unnecessary items from establishment, such as equipment that is nonfunctional or no longer in use.

2. Keep an Eye Out for Pests

- Routinely inspect incoming shipments of food and supplies.
- Routinely inspect the premises for evidence of pests and use monitoring traps.
- Keep all unpackaged foods in containers with lids.
- Keep doors and windows closed whenever possible.
- Repair holes and gaps in your roof, walls, and foundation.

Is a certified pest control company required?

- KDA recommends having regular pest control services from a licensed Pest Control Operator. They can provide the expert advice and treatments needed.

Can I do my own pest control?

- When using any pesticide, including insecticides, remember the **Label is the Law** and the label instructions must be followed.
- The manufacturer's label instructions must state the product can be used in a food establishment.
- Insect traps (sticky traps, light traps, electric traps) and covered tamper-resistant bait stations are acceptable and can be used in a facility if placed correctly.
- Traps and bait stations must be placed in areas that are not above food, equipment, utensils, linens, and single-service or single-use articles.

How do I know if a pesticide is allowed to be used in a food establishment?

Allowed in a restaurant: The label lists supermarkets, restaurants, and similar food handling establishments as use sites.

Insecticide

FOR USE IN RESIDENTIAL, INSTITUTIONAL, COMMERCIAL, AND INDUSTRIAL AREAS

Use sites include single and multi-family residential buildings, schools, commercial and industrial facilities (including warehouses, apartments, supermarkets, restaurants, motels, hotels, hospitals, food handling/storage establishments), and transportation equipment such as aircraft, trains, ships, boats, buses.

Active Ingredient:

Indoxacarb:

(S)-methyl 7-chloro-2,5-dihydro-2-[[[(methoxycarbonyl) 4(trifluoromethoxy) phenyl]amino]carbonyl]indeno[1,2-e] [1,3,4]oxadiazine-4a-(3H)carboxylate 0.6%

Other Ingredients 99.4%

Total: 100.0%

Not allowed in a restaurant: The label says “For Indoor Residential Use Only.”

