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.

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