



10 Best IPM practices

For a Pest Free Kitchen

1. Equipment Cleaning

- remove grease build up

2. Housekeeping

- Remove waste, clean up spillage and trash immediately, keep garbage area clean, lids tight, wipe sink dry at the end of each day

3. Good storage practices

- FIFO— first in, first out, store goods off the floor
- Discard damaged goods, remove products from cardboard whenever possible

4. Routine, sweeping & mopping

- Thoroughly sweep and mop corners to remove pest pheromones

5. Drain Cleaning,

- Flushing out sinks & floor drains periodically
- Removing food scraps from floor drains will prevent roach activity, floor drains are harborage areas for roaches

6. Clean and dry mops and mop buckets promptly after use.

7. Reduce harborage

- Keep lockers, desks, closets and storerooms clutter free
Cultural Sanitation practices

8. Structural repairs

- Report structural damage, tiles missing, leaking water, gaps beneath entrance doors, cracks and holes to the custodial engineer

9. Follow HACCP procedures

10. Contact Pest Management if pest activity increases

What a pest needs to survive



The IPM Pyramid

Sanitation



Cultural Sanitation

Mechanical controls

