



# School IPM for Kitchen Staff

## Inspect and clean from a pests perspective



### Pest hot zones:

- 👉 Corner clean, debris collects in corners. Corners under fixed equipment are protected harborage areas.
- 👉 Drains, scrub out floor drains with a wire brush at least twice a year, this removes the scum and slime later that drain flies breed in. Drains should be left clean and free of debris at the end of each day. Clean drain baskets daily.
- 👉 Waste management, locate dumpsters at least 50 ft from the back door. Dumpster lids should be kept closed.

### Reminders:

- ☀ Report pests or evidence of pests on pest sighting logs.
- ☀ Replace monitoring traps after cleaning a space.
- ☀ Report maintenance issues on a work order form.
- ☀ Clean mops and buckets after use and store mops and brushes up off the floor.
- ☀ In the pantry, avoid storing boxes or items on the floor against walls. Use good quality lifters and wire shelving so all of the floor area can be cleaned and completely free of debris.
- ☀ Rotate stored items and remove cardboard boxes when possible.

Thank You for Caring for Our School

