

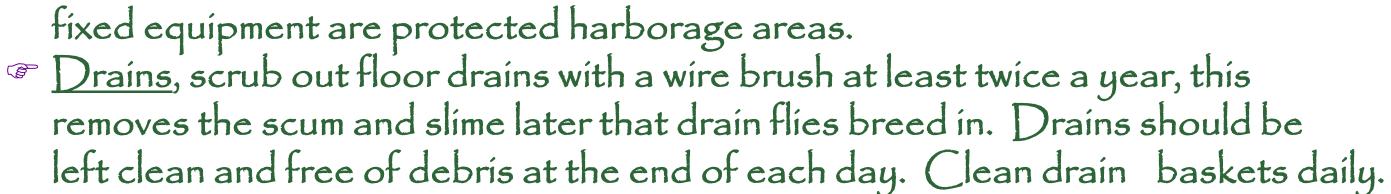
School IPM for Kitchen Staff Inspect and clean from a pests perspective





Pest hot zones:





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.









