

## IPM Operations Plan

A written IPM operations plan includes written policies and procedures to ensure clarity about responsibilities, authorized activities, permitted materials, and other program elements. A plan serves as an accountability mechanism and helps ensure program continuity. Work with your pest control company to write an effective plan.

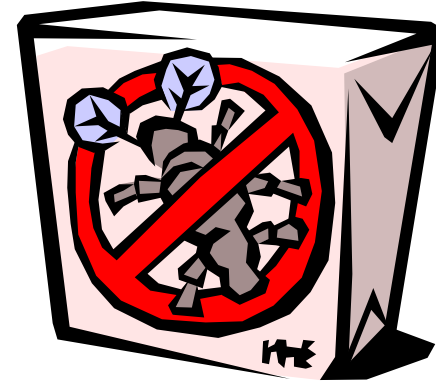
The plan should include:

- Official policies (code requirements)
- Pest management objectives
- The overall IPM process for managing each pest
- Biological and ecological information on the pest
- The monitoring system for each pest
- The record keeping system to be used
- How to interpret field data
- How to obtain, use, and maintain equipment and supplies required to carry out monitoring and treatment
- The range of treatment tactics authorized for use against the pest and how to employ them
- A list of pesticides authorized for use in the district
- Safety procedures and resources for emergencies
- Instructions on how to protect food contact surfaces if pesticides must be applied
- How to evaluate treatment effectiveness



If you have any questions or need assistance in implementing an IPM program at your establishment, please contact the Lexington Health Department at (781) 862-0500, Ext. 200.

Lexington Health Department  
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## How to Reduce Toxics in Your Food Establishment: Pest Control

Lexington Health Department

Funded by the Toxics Use Reduction Institute (TURI) at the University of Massachusetts, Lowell

Many of the products you use in your establishment may be toxic to you and your employees, as well as the environment. Pesticides in particular may pose a hazard in food preparation and service areas.

This booklet will help you create an integrated pest management (IPM) program at your establishment. IPM is an approach to pest control that uses a combination of strategies, such as building maintenance, sanitation, and good retail practices, instead of chemicals, to keep pest numbers low enough to prevent unacceptable damage or annoyance.

The Goals of the program are to reduce your pest management costs, protect human health by suppressing pests that serve as a vector for disease, reduce losses from pest damage, reduce environmental pollution, and minimize human exposure to pesticides.

### **STEP ONE: Deny Entry to Pests**

- ◇ All doors and windows have screens in good repair.
- ◇ All doors and windows are tight fitting.
- ◇ All vents have screens.
- ◇ Holes and cracks in floor, walls, and ceilings are repaired.
- ◇ All missing and cracked floor and wall tiles are replaced.
- ◇ Caulking around plumbing is in good repair.
- ◇ Use reputable product suppliers, and inspect all deliveries for pest infestation.

### **STEP TWO: Deny Food to Pests**

- ◇ Check the following areas that are a popular food source for many pests:
  - Trash cans and dumpsters
  - Food prep areas
  - Sinks and floor drains
  - Dry storage areas
  - Behind fixed equipment
  - Utensil drawers
  - Bulk soda storage areas
- ◇ Have each one of these areas on a cleaning schedule and verify that employees have completed the cleaning before the end of their shift.
- ◇ Keep all food in containers with tight fitting lids and stored at least 6" off the ground.

### **STEP THREE: Deny Water**

- ◇ Check the following areas and procedures that serve as a water source for many pests and make the appropriate corrections
  - Check all types of plumbing for leaks
  - Check for faulty drains
  - Store mops in a way that will let them dry properly
  - Store sponges in an area that will let them dry completely
  - Let clean equipment dry thoroughly before stacking
  - Check drip pans under refrigerators
  - Check pipes for condensation and repair if needed

### **STEP FIVE: Deny Shelter**

- ◇ Check the following areas for harborage conditions:
  - Fix small holes in cabinet doors
  - Check around rubber gaskets around refrigerators and freezers
  - Look behind fixed equipment
  - Do not keep old paper bags and cardboard boxes in the establishment for long periods of time
  - Clean cluttered break rooms
  - Inspect restrooms
  - Repair plumbing holes in walls

### **STEP SIX: Monitor**

- ◇ Work with your pest company to identify appropriate locations for monitoring traps.
- ◇ Perform daily inspections.
- ◇ Keep records.
- ◇ If a pest is found in the traps, try to locate the source and remedy by denying entry, food, water, or shelter.

### **STEP SEVEN: Monitor the pesticide type and application used**

- ◇ Ask your pest control company for the MSDS of all pesticides used.
- ◇ Check the label of the pesticide and make sure it can be used in a food establishment.
- ◇ Stay away from foggers and other applications that cover a large area or may drip pesticides onto food preparation areas.