



Best IPM Practices for a Pest Free Kitchen

1. Housekeeping

- Discard trash daily and clean up spillage
- Remove trash immediately, keep garbage area clean, lids tight, wipe sink dry at the end of each day
- Routinely clean and sanitize garbage pails

2. Equipment Cleaning

- Remove grease build up

3. Good Storage Practices

- FIFO— first in, first out, store goods off the floor and away from the wall
- Inspect food products for unwanted guests and discard damaged goods immediately
- If space permits remove products from cardboard

4. Routinely Sweep and Mop

- Thoroughly sweep and mop beneath and behind equipment and corners of the kitchen

5. Drain Cleaning

- Routinely flush unused drains with hot water
- Removing food scraps from floor drains will prevent pest activity

6. Do Not Leave Mops in Buckets of Water at the End of Each Day

- Clean and dry mops after each use

7. Reduce Areas of Harborage

- Keep lockers, desks, closets and storerooms clutter free

8. Structural Repairs

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

9. Closing Doors

- Keep all doors and windows closed and screened

10. Contact **GEMS Pest Solutions** if pest activity increases