

FOOD TALK



SANITATION TIPS FOR FOOD WORKERS

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Pest Control Ideas... For the Kind You Can See

Did you know that pests have four basic needs and if you understand them, you can prevent pests from being a problem in your establishment? Those key needs are access, food, water and shelter.

"Make life miserable for pests," says Zia Siddiqi, director of quality assurance for Orkin Inc., who discussed ways to do that in a March 7 presentation at the Food Safety and Security Summit, in Washington, D.C.

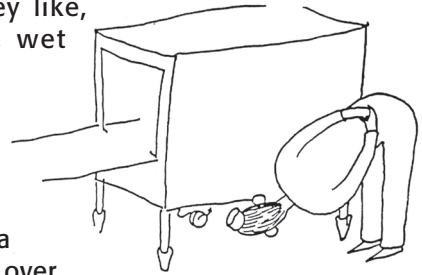
"We're talking about how they are getting in, what they are eating, what they are drinking and where they live," Siddiqi says. "We're talking about pests you can see—rodents, mice, insects."

Here are some suggestions:

- To block access, close up holes, cracks and crevices, gaps in doors and windows, and any other openings to the outside.
- Look under and around countertops for garbage and water accumulation.
- Some indoor plants can provide food for pests. Check them.
- Check on outside shrubbery that is close to buildings.
- Look in foods such as flour, where some pests like to set up house.

- Keep drains clean.
- One way to restrict the water supply for pests is to quickly repair any plumbing leaks.
- Don't give the pests conditions they like, such as dark, wet places.

- Get rid of pests as soon as they are detected, so they don't get a chance to take over.



Look for them in dark areas of stockrooms, and in the ceiling.

Pest control experts like to use the term Integrated Pest Management. According to Brian Blesi, a program manager for Target Corporation, this boils down to four things: cleaning, sanitizing, product rotation and maintenance.

Product rotation is important, he says, because if new bags are put on a retail shelf while older bags remain in the stockroom, "you will end up with pests in the bags that sat there too long."

This "first in, first out" concept is just as important in foodservice situations.