

(7) Module: Food Service

Learning Lesson 1: Food Service Staff and IPM

1. Identify common problem pests in kitchens and pantries, including:
 - a. ants
 - b. cockroaches
 - c. flies
 - d. rodents
2. Describe key elements of sanitation and exclusion, including:
 - a. strategies
 - b. tactics
 - c. tools
3. Describe key elements of inspection and monitoring, including:
 - e. what to look for
 - f. where to look
 - g. tools used
 - h. frequency
4. Describe proper and thorough cleaning procedures for
 - a. floors
 - b. corners
 - c. beneath equipment
 - d. drain areas
 - e. floor joints
5. Explain the importance of effective communication, education and cooperation between school staff, **contractors and pest management service providers and/or staff**.