**Food Service (based on 25 survey results of 01292015)**

* 12.0% (3) answering are School District Pest Management Professional/IPM, 32.0% (8) Facility Managers, 4.0% (1) Maintenance personnel, 4.0% (1) Administrators, 80.0% (20) Food service personnel.
* 56.0% feel confident they know enough about IPM; 20.0% do not.
* 60.0% would like to know more.
* 72.0% think IPM training/certification is necessary, 12.0% did not.
* Training is necessary because:
* Some training will not hurt.
* Work around food
* We need to know how pest invade our kitchens or what are the important factors to keep our cafeterias clear of pest. Also we like to know how pest live reproduce. And what will help to prevent this cycles. Basic general information.
* I am answering this as the Director of the department but I would like my location managers and field supervisors to have a little more knowledge on how this works. It might take care of a few calls that the people have.
* I am responsible for this Kitchen and should know how to reduce the possibilities of pests
* To have more knowledge..
* Yes because I feel it is a sanitation related issue that can prevent possible infestion.
* I need to know how to legally and effectively handle pest problems in the food service areas.
* 92.0% thought the training material was complete:
	+ Good info to be aware of.
	+ As far as I can tell unless you want to expand the pest list to include the occasional snake or gecko.
	+ I feel it is the personal's responsibility to let the Pest Control Personal know when and where there is a problem.
* None thought the training material was not complete:
* 8.0% thought some elements missing from the material:
* What do you do when your service person find a room locked and needs to be serviced? que hacen cuando hay cuartos, almacenes cerrados y necesitan entrar porque el personal ya termino el turno de la cafeteria?
* For Sodexo's independent auditors, we need to have monthly documentation that pest control has been completed.
* 4.0% thought some elements should be assigned to a different job:
* 72.0% didn’t identify elements that should be assigned to a different job:
* 84.0% thought any element was necessary and relevant:
* They are all good.
* 4.0% thought that some elements were not necessary:
* Which elements are the most important:
* Floors, corners, drain areas
* Flies Rodents Ants
* They are all important elements.
* Pest most important
* Prevention is the key in, maintaining cleaning areas of food particles, grace, items of the floor.
* Complete service. How to prevent pest. What pest are in our area and how to deal with them.
* Common pest Cleaning Sanitation
* Clean kitchen, daily maintenance, knowing who to call
* How to trap mice
* Ddentify.. Where to look ...and how to prevent
* Prevention and Monitoring
* 1,2,3,4
* Pest
* Cleaning, monitoring, sanitation
* #1 #2 #3
* Proper cleaning and handling Procedures Proper sanitation Proper Communication
* Clean, inspect and communicate
* Cleanliness and following health codes, and pest control.
* Proper cleaning common pest problems sanitation
* Cleaning procedures inspection and monitoring
* Communication good sanitation proper safety practices
* 2,3,4
* Preventing pests from entering
* Least important:
* Floor joints
* Everything is important
* They are all important (many entries)
* I think they all have their importance, the goal is to prevent and maintain communication throw out work environment.
* #5
* Identifying what kind of pests are on site (The pest controllers can make that decision and what the best form of treatment would be)
* 5,1