

## Food service role

1. Identify common problem pests in kitchens and pantries, including
  - a. ants
  - b. cockroaches
  - c. flies
  - d. rodents
2. Describe ways pests originate from external sources (i.e., delivery trucks, or if pests are the result of an internal infestation).
3. Give examples of proper storage procedures (i.e., inspection of deliveries for pest presence and good sanitation of storage areas to identify problems in early stages).
4. Describe key elements of sanitation and exclusion, including
  - d. strategies
  - e. tactics
  - f. tools
5. Describe key elements of inspection and monitoring, including
  - a. what to look for
  - b. where to look
  - c. tools used
  - d. frequency
6. Describe proper and thorough cleaning procedures for
  - a. floors
  - b. corners
  - c. beneath equipment
  - d. drain areas
  - e. floor joints
7. Explain the importance of effective communication, education and cooperation between relevant parties, including
  - a. facility users
  - b. contractors
  - c. custodial staff
  - d. food service staff
  - e. grounds maintenance staff
  - f. teachers
  - g. administrators
  - h. PMP/IPM coordinator and pest management staff