

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



Subject: **PEST CONTROL**

PURPOSE: Pest control prevention and elimination. By its nature, the food service environment is prone to problems with pests. Pests may be brought in while food and other supplies are delivered or they may enter the building through gaps in floors or walls, doorways, ceilings, etc.

SCOPE: This procedure applies to all food service employees.

KEY WORDS: Contamination, Sanitation, Pests

INSTRUCTIONS

Train foodservice employees on using the following procedures.

PREVENTION

To prevent pests from entering food service areas:

1. Work with your School Site Administrator to address the following:
 - a. Fill openings or cracks in walls and floors with putty, plastic wood or a similar product.
 - b. Screen all windows, doors and outer openings.
 - c. Use self-closing doors that open outward.
 - d. Ensure that light is not visible around exit doors/frames.
 - e. Keep all entry doors to food service area closed when not in use.
2. Clean and sanitize storerooms and work areas as follows:
 - a. Immediately clean up spills and remove crumbs and other food scraps.
 - b. Place all trash in garbage cans with tight-fitting lids that are nonabsorbent and easy to sanitize.
 - c. Inspect food supplies prior to storing or using products.
 - d. Dispose of trash properly and promptly.



Subject: **PEST CONTROL**

- e. Dispose of mop and cleaning-bucket water properly.
 - f. Keep all supplies clean, dry and properly stored.
3. Store items as follows:
- a. Store food in labeled containers with tight-fitting lids approved for food storage.
 - b. Do not store food or containers directly on the floor.
 - c. Remove and destroy any food that is infested.
 - d. Maintain proper temperatures in storage area(s).
 - e. Restrooms should be sanitary and must have covered trash receptacles.
4. Handling of trash/recyclables must be done as follows:
- a. Trash must be *kept away* from food preparation areas. It should not be allowed to accumulate anywhere except in designated garbage storage areas.
 - b. Trash containers must be leak-proof, water-proof, pest-proof, durable and easy to clean and sanitize.
 - c. Empty trash receptacles often so garbage does not overflow from containers.
 - d. Frequently clean and sanitize garbage containers thoroughly inside and out.

Integrated Pest Management (IPM) in Schools

Integrated Pest Management is a broad-based approach that integrates practices for economic control of pests. IPM aims to suppress pest populations below the economic injury level.



Subject: **PEST CONTROL**

Treatment and Methods Utilized by Pest Control Service Technician

- Checks and maintains that site is pest free.
- Applies nontoxic paste where needed.
- Sets glue boards and wood traps as needed for size of rodents.
- Communicates with staff to identify problems.
- Follows IPM as stated above ensuring food is not accessible, sanitation procedures are followed and there are no points of entry.

In the Event of Infestation

Per contract, the Department of Food and Nutrition's pest control service is **limited to food preparation and meal consumption areas only** [e.g. dining room (including stage area), kitchen, storeroom(s)]. The principal is responsible for obtaining treatment for all other areas of the facility.

1. Ensure the above procedures for storage of food, sanitation of facility and securing of entry points are being followed.
2. If any entry points are present, inform principal/designee to initiate an emergency work order.
3. Check with site principal/designee to determine if the entire site may be infested. Relay this information to the Department of Food and Nutrition.
4. Notify current pest control vendor on contract with the Department of Food and Nutrition.
5. When meeting with service technician, provide the general location and show evidence of pests, if applicable.

**FOOD AND NUTRITION
PROCEDURES**
Miami-Dade County Public Schools



Subject: **PEST CONTROL**

6. Arrange verbal agreement with service technician for treatment.
7. Monitor results of treatment and notify vendor's customer service department of any further concerns.
8. If the problem persists, contact the Department of Food and Nutrition for additional assistance.

NOTE

Any evidence of pests must be cleaned and removed as frequently as necessary until pests are completely eliminated from the area.

Tenting for Termites

1. The principal and/or pest control company will inform the food service manager/satellite assistant of instructions and plan of action for preparing site.
2. The food service manager/satellite assistant will inform their food service supervisor of tenting arrangements, instructions and plan of action.
3. In order to eliminate the possibility of contamination of food products during the tenting process, the following procedures should be followed by the manager/satellite assistant:
 - a. Any food inside the refrigerator or freezer must be wrapped in double nylon polymer bags unless the food is in an unopened jar or unopened can.
 - b. Refrigerators and freezers should be left on during tenting process.
 - c. During this time, the food service manager/satellite assistant should maintain a low inventory. If orders need to be cancelled, call the Department of Food and Nutrition.
 - d. If arrangements need to be made to transfer food items, contact your food service supervisor.
 - e. In dry storage area, any opened food must be wrapped in double nylon polymer bags. Any opened carton containing food that is not sealed by glass or metal should be placed in double nylon polymer bags. Ingredient bins must be emptied and the food placed in double nylon polymer bags.



Subject: **PEST CONTROL**

- f. Any food in an unopened glass container or an unopened can needs no further protection.
- g. Ensure that Maintenance Service Center (MSC 1,2,3 or 4) - Gas Department has been notified to turn off gas before tenting begins. After tenting has been completed, MSC must resume gas service.

MONITORING

All food service staff will monitor any evidence of infestation.

CORRECTIVE ACTION

1. Retrain any food service employee found not following the procedure.
2. Discard any food products that may have been contaminated.
3. Ensure the current pest control service and Department of Health inspections are reviewed and corrective actions are taken.

VERIFICATION AND RECORD KEEPING

The food service manager/satellite assistant will complete the Food Safety Checklist weekly to indicate that monitoring is being done as specified. The region food service supervisor will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist, pest control service and Department of Health inspections are kept on file for a minimum of five (5) year.

For Action By: Principals, Food Service Administrators, Food Service Managers, Custodial Staff, Maintenance Staff and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

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