



**Bucks County Department of Health**

## **WHAT IS AN INTEGRATED PEST MANAGEMENT PLAN?**



All licensed food facilities in Bucks County must have an Integrated Pest Management Plan (IPM) as required in the Bucks County Department of Health Rules & Regulations for Conducting & Operating a Food Facility, Section 981 (K)(2). Food facilities by their very nature lend themselves to potential pest problems. Pests (flies, cockroaches, rodents, birds, etc.) can carry diseases, contaminate food supplies, food work surfaces and destroy food stuffs and food facility structures. Their presence can contribute to foodborne illnesses.

An integrated pest management plan is the procedure in which the food facility, in cooperation with its pest control company, establishes a long-term property maintenance and pest control program.

### **The purpose of the IPM is:**

- a) Know potential food facility pests (cockroaches, flies, stored food product insects, rodents, ants, etc.)
- b) Know about their biology and habits
- c) Identify those conditions that contribute to their presence (food, water, harborage, entries)
- d) Inspect for current activity
- e) Implement methods of trapping and monitoring for pests
- f) Inspect all outer and inner areas of the facility (structural defects)
- g) Educate staff as to the pest, related problems, and actions to take
- h) Establish a schedule of treatment with pest control company
- i) Elimination of contributing factors and location of high-targeted areas
- j) Implement methods for controlling existing and preventing future infestations
- k) Inspection of incoming food supplies and products
- l) Rotate food stock (First in, First out)
- m) Take immediate corrective actions to eliminate pest activities

**Examples of Actions:** The facility must be maintained in a clean, sanitary condition as the first line of defense against pests. Any poor lighting fixtures should be repaired to provide an adequate supply of light. All holes, cracks, tears, and other means of entry must be sealed. Areas of harborage such as; cardboard boxes, wood piles, entrances into interior walls must be eliminated. All standing water must be eliminated and leaks repaired. All food debris must be properly disposed of. Supply shipments from outside establishments shall be inspected upon arrival at the food facility for pests and packaging disposed of immediately. Facility inspections shall be conducted by the Person-in-

charge/Certified Food Safety Manager daily in order to determine the presence and activity levels of pests.

Closure of the facility may be required when there is a severe pest infestation that can present an imminent public health hazard. This action should be taken in order to eliminate the risk factors that can lead to disease transmission and food contamination.

**Pest Control Company:**

A PA licensed pest control company must work in partner with the facility management in order to enforce their IPM. In addition to daily management inspections and documentation, the pest control company must evaluate and document conditions within the facility for the presence of pests and the factors that can lead to the infestation. Their detailed written report of findings, recommendations and treatment methods (list those pests observed, the chemicals used, the concentration of chemicals, chemical application sites, hot spot locations, contributing factors observed within the facility and premises and a correction schedule) shall be reviewed with the food facility management prior to leaving the facility. As required by Federal and State law, all pesticide applications must be conducted in accordance with the pesticide label and by a PA licensed pest control operator (PCO).

An IPM must be established by the facility owner and the pest control company jointly. All the items mentioned above should be submitted to this Department for review and approval during the initial food facility plan review stage. If a facility is closed due to a pest infestation, this plan and the course of action taken by management and the pest control company must be submitted and approved by the Department prior to scheduling a re-opening inspection.

**B U C K S C O U N T Y D E P A R T M E N T O F H E A L T H**

Neshaminy Manor Center, Health Building  
1282 Almshouse Road  
Doylestown, PA 18901 - 215 - 345 – 3318

**FIELD OFFICES**

Bucks County Government Services Center  
7321 New Falls Road, Levittown, PA 19055 -215- 949 – 5805

Bucks County Government Services Center  
S 515 S. West End Blvd., Quakertown, PA 18951 -215- 536- 6500

**See attached the following Integrated Pest Management – School Cafeteria  
Inspection Checklist**

# *Sample IPM Inspection Checklist*

## **Integrated Pest Management-Cafeteria Inspection Checklist**

School Name: \_\_\_\_\_ Date/Time of Inspection: \_\_\_\_\_ Inspector: \_\_\_\_\_

	Satisfactory	Unsatisfactory	Comments for Facilities/Maintenance
<b>Building Exterior:</b>			
1. Garbage storage area	_____	_____	_____
2. Garbage handling system	_____	_____	_____
3. Perimeter walls	_____	_____	_____
4. Perimeter windows/openings	_____	_____	_____
5. Roof areas	_____	_____	_____
6. Parking lot and/or drainage areas	_____	_____	_____
7. Weeds and surrounding landscape	_____	_____	_____
8. Rodent-proofing	_____	_____	_____
9. Other _____	_____	_____	_____
<b>Building Interior</b>			
1. Walls	_____	_____	_____
2. Floors	_____	_____	_____
3. Ceilings	_____	_____	_____
4. Floor drains	_____	_____	_____
5. Lighting	_____	_____	_____
6. Ventilation/Air handling equip.	_____	_____	_____
7. Other _____	_____	_____	_____
<b>Food Storage</b>			
1. Dry food storage area	_____	_____	_____
2. Damaged/spoiled dry food	_____	_____	_____
3. Empty container storage	_____	_____	_____
4. Refrigerated areas	_____	_____	_____
5. Overall sanitation	_____	_____	_____
6. Other _____	_____	_____	_____

	Satisfactory	Unsatisfactory	Comments for Facilities/Maintenance
<b>Food Preparation/Distribution Areas</b>			
1. Counter and surface areas	_____	_____	_____
2. Food serving lines	_____	_____	_____
3. Spaces around appliances/equip.	_____	_____	_____
4. Other _____	_____	_____	_____
<b>Other Kitchen Areas</b>			
1. Dishwashing areas	_____	_____	_____
2. Garbage/Trash areas	_____	_____	_____
3. Tray return area	_____	_____	_____
4. Storage area for pots/pans/plates	_____	_____	_____
5. Other _____	_____	_____	_____
<b>Utility Areas and Bathroom</b>			
1. Sinks and waterclosets	_____	_____	_____
2. Custodian's closet/work area	_____	_____	_____
3. Other _____	_____	_____	_____
<b>Lunchroom area</b>			
1. Tables/chairs	_____	_____	_____
2. Office areas	_____	_____	_____
3. Vending machine area	_____	_____	_____
4. Other _____	_____	_____	_____
<b>Recommendation to cafeteria employees to aid in pest prevention:</b>	_____	_____	_____
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This report reviewed by _____ (name)			_____ (title)
This report reviewed on _____ (date)			
Action taken: _____			