

# Sustainable Food Safety 201



PEAK SHIFT

## CHAPTER 13

# Integrated Pest Management

Prevent entry. Respond to evidence.

2026 FDA model Food Code | 6-202.15; 6-501.111

BASIS: FDA FOOD CODE



# Prevent, Inspect, Act, Recheck

## 01 Prevent

Close access routes and remove conditions that support pests.

## 02 Inspect

Check incoming food and supplies, plus the premises.

## 03 Act

Protect affected items and use appropriate, lawful controls.

## 04 Recheck

Confirm the correction and look for recurring evidence.

**Do not wait for a particular pest count before taking corrective action.**

# Assign the Work, Keep the Responsibility

## Employees

Inspect assigned areas, protect food, and promptly report evidence.

## Person in charge

Coordinate corrections, verify qualifications, and follow through.

## Pest professional

Identify the problem and select and apply controls within lawful authority.

## Regulatory authority

Applies adopted requirements and any additional use conditions.

**A contractor can perform treatment; the restaurant still owns its operating controls.**

# Receiving Is a Pest-Control Checkpoint

## Food

Check packaging integrity and evidence of pest access or contamination.

## Supplies

Inspect cartons of cups, linens, and other incoming materials too.

## Suspect delivery

Keep it out of normal stock while the manager resolves the finding.

## Follow-through

Address the affected delivery and inspect the receiving area.

**A nonfood carton can bring pests into a food establishment.**

## Record Evidence, Not a Guess

### Insect evidence

Live or dead insects, shed material, or possible egg cases need investigation.

### Rodent evidence

Gnawing, tracks, or suspected droppings can reveal activity.

### Useful detail

Record the location, time, material affected, and what was actually observed.

### Next action

Protect food and involve the manager and qualified pest professional.

**You do not need a confident species name before protecting food and reporting evidence.**

# Close the Routes Into the Building

## Structure

Fill or close holes and gaps in floors, walls, and ceilings.

## Windows

Use closed, tight-fitting windows unless an applicable alternative applies.

## Exterior doors

Normally use solid, self-closing, tight-fitting doors.

## Repairs

Check the finished seal and the door's actual closing action.

**A trap beside an opening does not repair the opening.**

# Openings Used for Ventilation

## Screens

Sixteen mesh per 1 inch is a listed protective method.

## Air curtains

Properly designed and installed air curtains control flying insects.

## Other means

Other effective protection may meet the opening provision.

## Conditions

Protection exceptions depend on protected outer openings or actual pest absence.

**An air curtain for flying insects does not excuse an unrelated rodent entry gap.**

## Two Opening Exceptions With Conditions

### Protected larger building

Inner openings may qualify when the larger building or attached structure has protected outer openings.

### Emergency-only exit

The self-closing exception needs a solid, tight-fitting door, fire-authority designation, and emergency-only use.

**An exception applies to the described conditions, not merely the name on the door.**

## Remove Food and Water Sources

### Food residues

Remove spills and buildup, including behind and beneath equipment.

### Stored food

Keep food protected in sound containers and clean storage areas.

### Water

Repair leaks and address water accumulating around fixtures.

### Repeat check

Look for the condition returning during the next operating cycle.

**Drying a puddle is temporary when the pipe still leaks.**

3-305.11; 5-205.15; 6-501.11-.12, .16; 6-501.111(D)

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

## Make Shelter Harder to Find

### Unneeded items

Remove unnecessary equipment, litter, and unused clutter.

### Storage

Arrange needed supplies so the area can be inspected and cleaned.

### Maintenance tools

Store tools in an orderly way that prevents contamination.

### Waste area

Keep storage areas clean and free of unnecessary items.

**Moving clutter to another corner does not eliminate harborage.**

# Keep Waste From Supporting Pests

## Outdoors

Keep outdoor receptacles covered with tight-fitting lids or doors; keep drain plugs in place.

## Indoors

Cover food-residue receptacles when not in continuous use; cover all indoor receptacles once filled.

## Removal

Remove waste often enough to minimize odor, attraction, and harborage.

## Cardboard

Clean, residue-free packaging may await scheduled pickup outside if it creates no harborage.

**Choose controls for the waste condition, not a universal once-a-day rule.**

# Investigate Before Choosing Treatment

## 01 Protect

Keep affected food and clean articles out of use.

## 02 Investigate

Locate activity, entry routes, attractants, and shelter.

## 03 Select

Use controls appropriate to the finding and lawful for the setting.

## 04 Coordinate

Combine treatment with needed repair and operating corrections.

**The product is one part of the response, not the diagnosis.**

# Read the Label for the Actual Use

**Site**

The pesticide label must allow use in a food establishment.

**Method**

Follow the permitted location, application method, and other label directions.

**Law**

Meet applicable law, certification conditions, and regulatory conditions.

**People and food**

Prevent hazards to people and contamination of food and articles.

**A registration number does not authorize every site or method.**

1-201.10 (EPA); 7-202.12(A)-(B)

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

# Check Who May Apply the Product

**Restricted-use pesticide**

Use a certified applicator or a person under that applicator's direct supervision.

**Other pesticides**

Applicable law, label directions, and any required qualifications still control.

**Commercial work**

Confirm the professional's jurisdiction-specific authority for the work.

**Different credential**

Food-manager certification is not pesticide-applicator certification.

**Match the person's authorization to the product, task, and jurisdiction.**

# Store and Identify Pest-Control Materials

**Necessary materials**

Keep only toxic materials needed for operation or maintenance, apart from the retail-sale exception.

**Separation**

Use spacing or partitioning, and do not store pesticides above food or clean articles.

**Identification**

Keep original labels legible; identify permitted working containers by common name.

**Container history**

Never reuse a former toxic-material container for food or food-service articles.

**A label identifies a chemical; it does not make unsafe storage or transfer acceptable.**

2026 FDA model Food Code: 7-101.11; 7-102.11; 7-201.11; 7-202.11; 7-203.11

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

# Prepare the Area Before Application

## 01 Confirm the plan

Check permitted use, application conditions, and access restrictions.

## 02 Protect items

Remove items, use impermeable covers, or take other appropriate preventive action.

## 03 Prevent exposure

Protect people and prevent drip, fog, splash, spray, or other contamination.

## 04 Plan restoration

Arrange required equipment and utensil cleaning and sanitizing after application.

**Protection before treatment and restoration afterward are separate tasks.**

# Reentry Is Not Food-Service Readiness

## Access conditions

Meet the applicable label and legal conditions before people reenter.

## Equipment and utensils

Complete required cleaning and sanitizing after application.

## Affected food

Resolve suspected or confirmed contamination before releasing food.

## Final check

Verify protection, restoration, and any remaining restrictions.

**Permission to enter the room does not by itself release its equipment for food use.**

# Rodent Bait Needs Protected Containment

## Covered

Rodent bait must be contained in a covered bait station.

## Tamper-resistant

The station must also resist tampering.

## Lawful use

Product labeling and application requirements remain in force.

## Follow-up

Report damaged or disturbed stations for appropriate correction.

**A loose cover is not the same as a covered, tamper-resistant station.**

## Distinguish Two Kinds of Tracking Powder

### Pesticide tracking powder

Do not use it in a food establishment.

### Nontoxic tracking powder

If used, it may not contaminate food, equipment, utensils, linens, or single-use articles.

**Nontoxic does not mean acceptable on food or clean articles.**

# Place Insect Devices Away From Food Work

## Device design

Devices that electrocute or stun flying insects must retain the insects.

## Food preparation

Do not install insect-control devices above food-preparation areas.

## Falling fragments

Prevent insects or fragments reaching exposed food or clean articles.

## Service access

Maintain devices and remove dead insects before they accumulate.

**A catch tray does not make an above-preparation location acceptable.**

## Remove Dead Pests and Restore the Area

### Devices and premises

Remove dead or trapped pests from both.

### Frequency

Prevent accumulation, decomposition, and attraction of other pests.

### Contamination

Protect food and articles during removal and surface restoration.

### Follow-up

Record the observation and investigate recurring activity.

**A full trap is evidence to act on, not proof that the area can be left alone.**

2026 FDA model Food Code: 6-501.112; 7-202.12; 4-1001.11 through 4-1003.11

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

# Protect Food and Escalate by the Hazard

|                 |                                                                                                |
|-----------------|------------------------------------------------------------------------------------------------|
| Prevent service | Keep suspect or contaminated food out of use while its disposition is resolved.                |
| Unsafe food     | Discard or use an approved reconditioning procedure; do not improvise salvage.                 |
| Other stock     | Inspect and protect remaining food without assuming every item is contaminated.                |
| Imminent hazard | When one may exist, cease affected operations and notify the regulatory authority immediately. |

The extent of contamination matters; there is no universal pest-count shutdown threshold.

1-201.10 (Approved; Imminent Health Hazard); 3-701.11(A); 8-404.11-.12

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

# Use Records to Close the Loop

**Observation**

Date, location, evidence, and affected items.

**Response**

Food disposition, treatment details, repairs, and assigned follow-up.

**Verification**

Whether repairs work and evidence recurs under comparable checks.

**Handoff**

Unfinished actions, restrictions, and the next responsible person.

**A completed visit is an activity; a corrected condition is an outcome.**

6-501.111-.112; 7-202.12; Annex 4, active managerial control

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE

# Bring the Controls Together

## Deny access and support

Repair openings; remove food, water, and shelter conditions.

## Act on evidence

Inspect food and supplies, protect affected items, and investigate.

## Control safely

Match lawful products, people, devices, and protection measures.

## Verify the result

Restore the area, resolve food disposition, and recheck conditions.

**Prevent recurrence while resolving the immediate food-safety problem.**

6-501.111-.112; 6-202.15; 7-202.12; 3-701.11(A)

BASIS: FDA MODEL CODE + RESTAURANT PRACTICE