

INSECT AND VECTOR CONTROL TIPS

A big part of insect and vector control is cleanliness. When food is left out, insects or vector will become numerous. Dinner scraps, unwashed dishes, uncovered trash, or poorly wiped tables all provide food for them. Food left out overnight may become a meal. To avoid bringing insects and vector into the restaurant, check bags and boxes of groceries when unpacking.

Leaking pipes and faucets can provide moisture and should be repaired. Eliminate the cracks and crevices in which they can hide. Seal cracks between the walls and counters or cabinets, seal gaps around pipes, close spaces between woodwork. Places where they have been found hiding should be repaired whenever possible. A lot of vector control can be done with caulk and tools.

Finally, where there are many insects, insecticides might be needed to help reduce their numbers. Several very good products are available. An Integrated Pest Management (IPM) Program can be instituted by a local pest management company. This program prevents pests from becoming an adult and also stops their breeding. IPM lasts for several months, works in very small amounts, and is very safe to people.

Again, the tips are:

- Clean up inside and out. Insects and vector live on spilled food, crumbs and garbage;
- Encourage good food handling practices;
- Protect food and cooking utensils;
- Store food properly;
- Handle garbage properly;
- Fix up and make repairs;
- Identify problem areas;
- Use IPM (integrated pest management); and
- Get your neighbors help

For more information on controlling pests in your restaurant, contact the Community Hygiene Section of the Forsyth County Health Department's at 703-3145.