

# Integrated Pest Management Plan

License holders must create, implement, and maintain an integrated pest management plan. This includes a schedule that will ensure pest control measures safeguard public health. Integrated pest management plans shall be reviewed and updated annually by the permit holder.

## Submit responses to the following questions:

1. Do you have a pest management professional on contract? (Yes/No)  
Provide their name, phone number, and how often they monitor your property.
  
2. Have you designated someone to be responsible for routinely monitoring the pod area? (Yes/No)  
Provide their contact information.
  
3. Include an inspection checklist that your designated worker will be using while monitoring your pod, including how often they will be assessing the area.
  
4. Explain your cleaning protocol.
  - a. How often will you clean for pests?
  - b. What type of cleaning will you be doing to rid the area of sites for pests (i.e., rats) to live and breed?
  
5. What steps will you take if you do find pests at your pod?
  
6. It is your responsibility to work with your food truck operators to eliminate or reduce pests on your property. What is your plan for communicating this information to your tenants?
  - a. How and when will you be communicating with your operators (i.e. at meetings, only if there is a problem, etc)?
  - b. Do your operators know who to contact if there is an issue and how to get a hold of them?

# Pest Control Tips

## Tips for Building Your Food Pod Integrated Pest Management Plan

Whether your food pod has a few food trucks or twenty, you are required to maintain the area free from pests. Below are some strategies and ideas to help you write up your own Integrated Pest Management Plan for your food pod.

- 1. KEEP PESTS OUT.** Pests, such as rats and mice, will enter your food pod through holes, around pipe entries, and under doors. Mice can fit through a hole the size of a dime, so seal all holes the diameter of a dime or larger. Use metal flashing or hardware cloth to seal holes and gaps. Install a door sweep under each door.
- 2. REMOVE FOOD.** In most food cart lots, garbage, grease, and standing water are the main source of food for pests. Discard food waste in dumpsters with tight-fitting lids and proper drain plugs installed. Do not spill food or grease onto the surface of the pod. Pressure wash the dumpster/grease area frequently to prevent the build-up of food waste. Check and clean the area at the beginning and end of every day. Remove any standing water.
- 3. REDUCE HARBORAGE.** Regularly leaf-blow underneath carts to remove leaf litter and trash. Pave over or install pavers/bricks or ¼ inch hardware cloth in dirt areas to prevent burrowing. Trim vegetation off the ground. Do not build patios unless exclusion methods have been conducted. Do not allow clutter to accumulate around or underneath carts.
- 4. MONITOR.** Look for: Rodent droppings, paths, chewed materials, or burrows in the ground. Speak with operators to inquire about any sightings of live rats and areas of concern.

## GETTING RID OF RATS

Use bait stations with snap traps or a chemical rodenticide. Keep these items away from the public's reach. Place bait stations underneath food carts and the surrounding dumpster/grease area. Check bait stations every week and refill/re-bait when necessary. This will be an ongoing rodent control program with no definitive ending point. The securing or removal of all food sources and reducing harborage is essential for successful control work.

## MAINTENANCE

We recommend using a pest management company. If you use a pest management company, the professional and your assigned point person will meet regularly to discuss sensitive or problem areas. Once these areas have been identified, you should discuss various rodent control options and determine the speed of control necessary, as well as threshold/action levels based on population. Your pest management professional should also update your point person on any issues regarding sanitation, accumulation of trash/leaf litter, and food waste/grease being spilled onto the ground. The point person should then speak with every food truck operator on the importance of maintaining sanitation.