

PMA Newsletter

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Pest Management Academy

TREATMENT OF FOOD CARTS

You have several options for Treatment

Hospitals, nursing homes, hotels, restaurants, and all cafeterias all use special wheeled carts to transport food from kitchens to service areas or private rooms. These food carts range from simple insulated boxes designed to hold 40-120 plates, to mobile banquet or catering cabinets, complete with electric or canned heat.

Rolling food carts can literally be "hot spots" for pests. Not only is a food cart attractive to insects like cockroaches and ants because of food residues, but it can also serve as a transportation vehicle for other pests like bed bugs. Cracks, crevices, and voids provide pest harbourage, and insulation provides warmth. Carts tend to accumulate spilled food, and may not get regular cleaning. They're hard to keep track of since they are often simply wheeled into an out-of-the-way area until they are needed again. But the biggest problem with food carts is that they will contain food at some time which makes them a challenge to treat safely.

Recordkeeping- Have all of the food carts at a facility numbered so you can treat them on a rotating basis. Inspect food carts at every visit to the facility, even if you have to do that on a rotating basis as well. Have a checklist to record sanitation, pest problems, inspection, and treatment dates for each cart. Ask for a separate room or outdoor area where you can inspect and treat the carts. Be sure air intakes don't circulate pesticide vapors into other rooms. Keep in mind that the area where food carts are stored is likely to have the same pest problems and will require service.

Sealing & Cleaning- Use silicone to fill cracks and crevices on the carts. Check and replace worn gaskets around doors that allow pests inside. Vacuum the carts, including the compressor area in self-heating carts, to remove spilled food and pests.

Steam cleaning usually does not penetrate into insulated void areas on carts and may damage carts with heating elements. If the facility steam-cleans food carts, set up your rotation so that the carts are cleaned after your treatment if you use heat or cold treatment, or CO2. But if you use insecticides, have the carts cleaned before your treatment.

Heat treatment- Before initiating either heat or cold treatment, contact the food cart manufacturer to make sure that the cart can withstand the treatment planned. Heat treatment can be accomplished with a heat chamber.

Heating will kill all stages of insects if the necessary temperature is reached and held for the required amount of time. Cockroaches, for example, are killed within 10 minutes at 60°C and in one hour at 46°C. You need to monitor the temperature, especially in inner void spaces and in insulated areas of the cart to make sure you reach the necessary temperature.

Cold Treatment- You may be able to accomplish this easily by having food carts wheeled into a walk-in freezer. Cooling food carts to -15 to -3.9°C for at least 4 hours will kill all stages of most pests. Suggest that the facility routinely store food carts overnight in a refrigerated area to slow down pest development. Cold treatment can stiffen greased areas of the cart making it difficult to roll or can cause condensation problems with electrical equipment.

Insecticide Treatment- Badly infested food carts should be moved to the treatment room, or to an outside area. Make sure the cart is cool and all heating elements are turned off. Drill small injection holes into the void areas of the cart. Inject a non-residual spray into the holes using an injection tip. After treatment, close the injection holes with sheet metal screws and be sure that the cart is not used for 24 hours.

You can place insecticide bait stations on the underside of the food cart and in the compressor compartment. Avoid applying gel bait to a food cart where it might contact food surfaces or where heat could cause it to run onto food tray areas. Non-residual contact sprays can also be applied when carts are disassembled for repairs or maintenance. Dusts are an option for sealed voids if there is no risk the dusts will contact food surfaces or food holding areas when the cart is reassembled. Make sure the insecticide you use is labelled for use in food areas.

GENERAL PEST CONTROL PROGRAM

20-22 FEB 2012 **DURBAN**

26-28 MARCH 2012 **CAPE TOWN**

16-18 APRIL 2012 **PRETORIA**

21-23 MAY 2012 **PORT ELIZABETH**

WEED CONTROL

5-7 MARCH 2012 **PRETORIA**

2-4 MAY 2012 **DURBAN**

TERMITE & WOOD DESTROYING ORGANISMS

27-29 FEBRUARY 2012 **PRETORIA**

23-25 APRIL 2012 **PRETORIA**

FUMIGATION

10-12 APRIL 2012 **PRETORIA**

PLANT PEST & DISEASES

5-7 MARCH 2012 **PRETORIA**

WOOD PRESERVATION OF UTILITY

POLES

27-29 FEBRUARY 2012 **PRETORIA**

23-25 APRIL 2012 **PRETORIA**

HACCP (FOOD SAFETY) R890

16 FEB 2012 **PRETORIA**

21 FEB 2012 4-7PM **DURBAN**

PMA

WEED CONTROL
DURBAN: 2-4 MAY 2012

HACCP/FOOD SAFETY
PRETORIA: 16 FEB 2012
DURBAN: 21 FEB 2012 4-7PM

REGISTRATION AVAILABLE FOR
GENERAL PEST MANAGEMENT
(STRUCTURAL PEST CONTROL)
DURBAN: 20-22 FEBRUARY 2012
CAPE TOWN: 26-28 MARCH 2012
PORT ELIZABETH: 21-23 MAY 2012