

Safe Facilities and Pest Management

Activity: Pests vs. PCOs

8-Hour



Activity Description: Learners apply chapter content by assuming the roles of pests and pest control operators (PCOs).

Activity Profile	<input checked="" type="checkbox"/> Active	<input checked="" type="checkbox"/> Somatic	<input checked="" type="checkbox"/> Individual	<input type="checkbox"/> Instructor-led
	<input type="checkbox"/> Passive	<input checked="" type="checkbox"/> Auditory	<input checked="" type="checkbox"/> Partners/teams	<input checked="" type="checkbox"/> Learner-led
		<input checked="" type="checkbox"/> Visual	<input checked="" type="checkbox"/> Whole class	
		<input checked="" type="checkbox"/> Intellectual		
Class time	10 minutes			
Materials	<i>Lou's Fact Sheet</i> , flip chart paper, markers			

Before Class

- 1 Make a copy of *Lou's Fact Sheet* for each learner.

During Class

- 1 Have learners count off by two's. Have the 1's go to one side of the room and the 2's to the other. Tell the 1's that they will take on the role of cockroaches and rodents (i.e., rats and mice). Tell the 2's that they will take on the role of pest control operators. Give each group flip chart paper and markers. If the class size is large, divide students into four groups, two pest groups and two PCO groups (they can do this by counting off by fours).
- 2 Tell learners that they will start by reading a fact sheet about Lou's, an Italian restaurant.
- 3 Tell the "pests" that they must figure out ways to get inside Lou's based on the fact sheet. They must also determine what they will eat and drink and where they will live once inside. Tell the "PCOs" that they must figure out ways to prevent the pests from getting inside Lou's. They must also determine how they will eliminate the pests' food and water sources and places to live inside Lou's.
- 4 Tell each group that they have five minutes to research and prepare.
- 5 Ask a pest group to describe one method they are going to use to get inside the operation. Then ask a PCO group how they are going to prevent it. Keep alternating between the pests and PCOs until the groups have exhausted all ideas. Then follow the same process regarding what the pests will eat and drink once inside Lou's operation and where they will live. Be sure to correct any mistakes and provide any missing information.

Answers

Pests

Pests could get inside Lou's in these ways:

- Lou's is receiving products from suppliers that may not be reputable. If these suppliers have a pest problem, pests may get inside Lou's with the deliveries. Also because deliveries are wheeled directly into the receiving area, they are not checked before entering the operation, another easy way inside.
- The window screens at Lou's have holes in them—an easy way for pests to enter.
- Pests can enter through exterior doors, because these are not always closed tightly by staff. The weather stripping under doors also is not providing a tight seal. This creates another place to enter.
- The sealant around the pipes entering the building is missing. Pests can crawl in around these pipes.
- The cracks in the foundation provide another entry point for pests.

Pests have these sources of food and water at Lou's once they get inside:

- Garbage sitting by the back door until the end of the night
- Dirty garbage cans
- Leaks that come from the dirty garbage cans
- Recycling containers inside and outside the operation
- Products stored on the shelf that are too close to the wall
- Bucket catching water from the leaking faucet

Pests can live in these places inside Lou's:

- In the wet mops stored on the floor
- In the gaps underneath stationary equipment, such as the walk-in cooler
- In and around the boxes stored on the shelf in the dry-storage area, because these products were not rotated
- In the holes located next to the foundation on the building's exterior
- In seldom-used drawers in the office and under prep tables

PCOs

Here are some ways to prevent pests from getting inside Lou's:

- Purchase products from approved, reputable suppliers. These suppliers are inspected and are less likely to have a pest problem.
- Inspect deliveries outside of the operation (if possible).
- Patch or replace window screens.
- Install self-closing devices on exterior doors.
- Replace weather stripping on exterior doors so there is a tight seal between the door and the floor.
- Apply sealant around the pipes at the point they enter the building.
- Seal cracks in the foundation and in floors and walls.

Here are some ways to eliminate the pests' food and water sources inside Lou's:

- Throw garbage away quickly. It should not be stored by the back door until the end of the night.
- Clean garbage cans regularly, and replace them if they leak.
- Do not store recycling containers in the operation. Store them outside, as far away from the building as local regulations allow.
- Store food away from walls and at least six inches (15 centimeters) off the floor.
- Fix the leaky sink in the chemical-storage room.

Here are some ways to eliminate living spaces for pests inside Lou's:

- Provide hooks in the chemical-storage room so mops can be hung up instead of stored on the floor.
- Seal gaps underneath stationary equipment, such as in the walk-in cooler.
- Use FIFO to rotate products in the dry-storage room so pests don't have time to settle into them and breed.
- Look for evidence of pests in the holes along the foundation of the building. They could be rat nests.
- Look for nests made of scraps of paper, cloth, hair, feathers, and grass in quiet areas, such as seldom-opened drawers.

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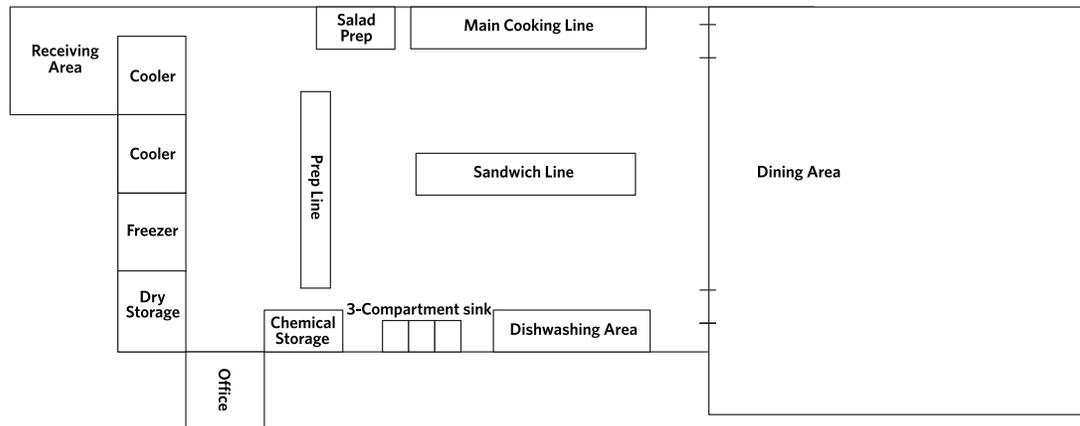
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Lou's Fact Sheet

8-Hour



Floor Plan for Lou's Restaurant



- Lou's receives deliveries from many suppliers. Many of them have been chosen based on the prices of their products.
- Deliveries are received through a double door in Lou's receiving area. The deliveries are wheeled in from trucks directly into the receiving area where they are sometimes inspected.
- The operation has many exterior windows. Some of them have screens that need to be patched or replaced.
- Doors coming into the operation must be closed tightly by hand and are sometimes not closed completely by employees. The weather stripping on doors needs to be replaced. Dust and dirt often blow inside.
- Some water pipes run through the wall into the operation. The sealant around these pipes is missing in many places.
- The foundation has some cracks. But the holes are no bigger than a quarter, so there is little concern. There are a few holes next to the foundation outside the building.
- Stationary equipment, such as the walk-in coolers, is not sealed to the floor.
- During the rush periods, garbage bags are tied off and stacked by the back door until the end of the night.
- While trash cans are fitted with clean bags, the cans are not cleaned very often. They also leak, and these leaks are not always cleaned up immediately.
- Lou's is eco-friendly, so they recycle cans, glass, and other paper products. They keep recycling containers in the operation and outside next to the back door, so it is easy for staff to recycle.
- Dry food is stored on shelves. Products on the shelves are stored close to the wall to get as many items on the shelves as possible. Cases of dry pasta and bags of flour are stored on the floor. New products are often stored in front of older products.
- In the chemical-storage room, only chemicals and cleaning supplies are stored. Wet mops are stored on the floor. A bucket has been stored under a dripping faucet to catch a small leak.