

Environmental Health & Safety Department

INTEGRATED PEST MANAGEMENT PROGRAM

For

Harvard University Dining Services



Developed By:

Gary D. Alpert, Ph.D.
Entomologist

The purpose of this protocol is to provide pest control guidelines for Harvard University Dining Services.

- Students, faculty and staff working and eating in Harvard University food service areas are advised on how to identify report and obtain resource information for the control of urban pests.
- Outside pest control contractors are encouraged to follow safe, effective and economical pest control measures for long-term pest control.
- Kitchen management and administrative staff are notified of communications protocol for dealing with routine and emergency pest problems. Integrated Pest Management (IPM) practices for the survey and treatment of pests at Harvard University Dining Services are outlined.
- The Environmental Health & Safety department will provide education materials and will evaluate pest activity and treatment results.

Integrated Pest Management

Harvard University is committed to providing safe, effective pest control for all of its dining facilities. Integrated Pest Management (IPM) is a pest control strategy managed by Environmental Health & Safety, using a “least-chemical means” approach. When warranted, least toxic pesticides are used in a manner that minimizes exposure to humans and the environment. The use of least-chemical means in conjunction with other non-chemical measures is known as integrated pest management (IPM). This program includes regular inspections of facilities and specifications requiring pest control vendors to follow best management practices. A protocol for reporting and responding to pest control emergencies is communicated to all parties. EH&S has an entomologist on staff to identify insects and troubleshoot any pest situation you may encounter. EH&S maintains a web site at http://www.uos.harvard.edu/ehs/pest_control with useful pest control information.

Responsibilities

Students, Faculty and Staff

- Report sightings of pests to kitchen managers as soon as possible. Visual sightings of pests as well as noise from pest activity and pest droppings should be reported. Be as specific as possible regarding time and precise location of pest or pests.
- Do not purchase and use pesticides obtained from retail outlets or other sources. The use of rodenticides indoors will create odor and other problems when the rodents die behind walls. The use of chemical pesticides may disperse pests to adjacent areas and create health problems for the user as well as other occupants.
- Contact Gary Alpert at EH&S (617-495-1983) for additional assistance if the pest problem is not satisfactorily resolved.

Outside Pest Control Contractors

- All pest control technicians licensed in general pest control in the Commonwealth of Massachusetts that are authorized to apply pesticides at Harvard University, are required to read and adhere to this document.
- Dining services administration and the department of Environmental Health & Safety must approve any deviations from this protocol in advance.
- Respond to requests for emergency service by being in contact with the Operations Center after-hours, on weekends and during holidays.
- Report chronic or unusual pest activity to Environmental Health & Safety.
 - Conditions that promote the presence of pests will be reported to management.

Kitchen Managers

- The Kitchen Manager should be informed of all pest activity sighted by either staff or pest control vendors.
 - If the Kitchen Manager believes the pest problem is not being resolved or wants additional pest control service, request for assistance should be made to Environmental Health & Safety.

Environmental Health & Safety

- The Entomologist for Harvard University, Gary D. Alpert, is responsible for providing annual review of this document and for ensuring that all pest control technicians comply with the practices set forth in this document.
- EH & S will provide pest identification, emergency service, and will assist in solving chronic pest infestations.
- EH&S will conduct an annual meeting with Kitchen Managers to review pest control activities for the year and to develop future pest control strategies.

Best Management Practices for Pest Control

- Pest Monitor Traps. All pest monitor traps must be labeled with a date and placed in a location on record. The record can be either a map or else documented on a service report form.
- Service Report Forms. These forms document the report of a pest problem, actions taken to correct the problem and findings relevant to the source of the infestation. A pest control technician will fill out a Service Report Form on each visit to the facility. All service report forms will be kept in a logbook on location.
- MSDS / Chemicals. All pesticides and traps authorized for at Harvard University will have a sample label and a material data safety sheet on file in a logbook on location.
- Sign-in and Sign-out Form. This form will be kept in a logbook on location.
- Log book. A logbook, clearly identified, will be kept in a central location and will be used to document the pest control program.

Pest Monitor Traps.

- Insect and rodent survey traps will be placed in potential pest harborage locations and checked monthly for the presence of pests.
- The presence of pests will be reported on the Service Report Form. The commercial pest control technician will document all control actions taken and findings on the same Service Report Form.
- When traps are no longer effective, they will be replaced as needed.

Disposal of pests.

- All rodents and insects will be sealed in a closed container and disposed of in an outside enclosed trash container. If requested, rodents will be sacrificed for laboratory analysis.
- When monitor traps contain pests, they will be replaced as needed.

Pesticide Applications

- Only pesticides pre-approved by the Environmental Health and Safety Office or appropriate designee will be authorized for use. Before application, notification must be provided to occupants of the treatment area.
- Sensitive areas, defined by the Environmental Health and Safety Office or Building Superintendent, will be excluded from any pesticide treatments.
- Material Safety Data Sheets and sample pesticide labels for all authorized pesticides will be in the logbook.

Storage of Pesticides

- No pesticides belonging to outside pest control contractors will be stored on location.
- In-house personnel will not use pesticides unless licensed as a commercial pest control technician by the Commonwealth of Massachusetts.

Pesticide Spills

- In the advent of a pesticide spill, all quantities will be cleaned up and reported to the Environmental Health and Safety Office.

Emergency Response

- The pest control technician will respond within 24 hours to all requests for emergency service. All efforts will be made for same day service.
- All emergency activities will be documented on the Service Report Form and the Environmental Health and Safety Officer and the Kitchen Manager will be notified.