Florida School IPM Focus

Leaves are changing colors, there is a chill in the air, and holiday feasts are just around the corner. It must be fall! This is also the time of year when teachers and students are making fridge-worthy holiday themed macaroni masterpieces, and when schools are shutting down for fall break. Are you doing everything to keep your classrooms pest free over holiday break? In this issue we explore quick and easy ways to identify and remove stored product pests from our classrooms.

As always for more information on pests or on developing an IPM program for your school please visit our website.

Keeping arts and crafts supplies in use, while keeping pests out!

Unfortunately, when digging out last year’s left over dried food crafts supplies teachers often encounter what are commonly referred to as stored product pests. These are those pesky bugs that we find in pantry foods such as grains (cereal, oatmeal), pastas (macaroni, spaghetti, rice), and spices (dried oregano, parsley). Pantry pests can already be in our foods when we buy them from the store, or get introduced over time in storage.

Keep Clean: Left-over crumbs, spilled beverage, and disposed perishables left in the classroom are all great reasons why bugs find their way into our classrooms and homes. Keeping food spills properly cleaned up and removing disposed perishables are great ways to make our living spaces less desirable to bugs!

Storing left-over’s: Ensuring dried foods are stored properly allow you to reuse those supplies pest free for years to come. Any unused or extra food items should always be kept in sealable storage containers. Plastic containers or zip-top baggies work great! This keep bugs out, and keep supplies fresh until you’re ready to use them again.

Have bugs in your dried foods already? No problem! First, make sure you’ve found the items that have insects. This is usually a package with small holes or one with bugs in it already. Once again, storage is important (see “storing left-overs” above). After properly sealing your items, toss them in a freezer for four to five days. This usually wipes out all the insects, leaving you with perfectly usable dried-food craft supplies!
Pantry Pest ID: Know your neighbors!


For additional identification and control information see articles from the University of Florida where these pictures were originally posted.

Pest Management University Training

**Foundations of Termite Management:** Want to practice doing DACS vehicle inspections and live spill training with Paul Mitola from DACS before a crisis occurs? Hear the top 10 reasons technicians get in trouble and how to avoid them from Mark Ruff, industry attorney? Get hands on training with over 50 building construction elements in 2 days instead of 2 years? We discuss how termites exploit the building construction elements and how to treat them. Get more in-depth information on termite biology and behavior as well as product label navigation.

- **Date:** January 30th – February 1st, 2013
- **Place:** UF/IFAS Apopka MREC
- **Time:** 8 AM- 5 PM, Wed-Thurs; 8 AM- 12 PM, Fri
- **Cost:** $350

**Registration Form.** Contact Faith for more information.

News!

We hope you will submit news items and would be happy to help you write a story if you have an idea but don’t have the time to write up the information. This newsletter will be published as content arrives, please keep the information flowing! Please send news items to Michael Bentley.

Visit our website for back issues of Florida School IPM News. You can scan the QR code on the right with your smartphone or tablet to get there faster. You will need a QR code reader!