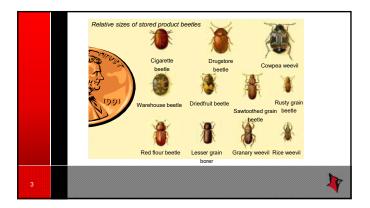


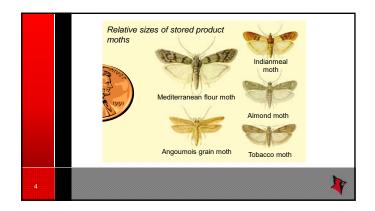
Topics of Discussion

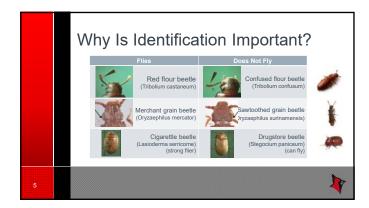
- > Identification of Pest Species
- > Inspection and Finding the Source
- > Putting Together a Pest Management Program
- > Using Control Measures
- > Evaluation

2

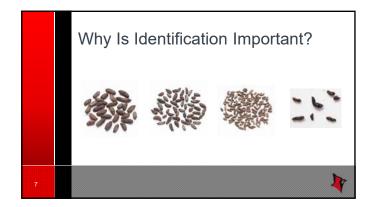




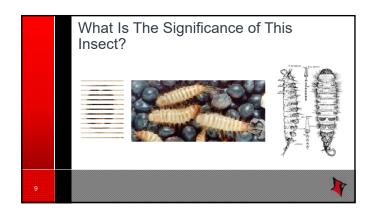










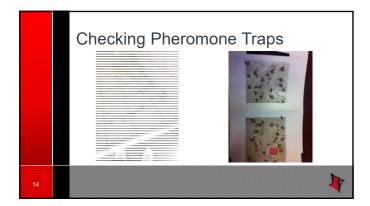


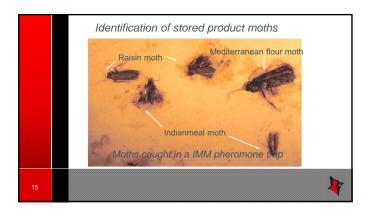


Inspection & Finding The Source











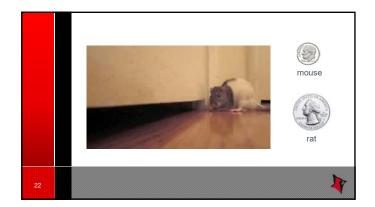












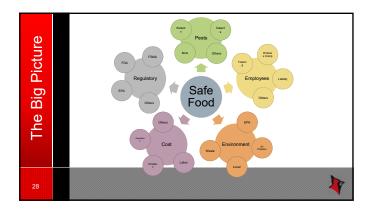


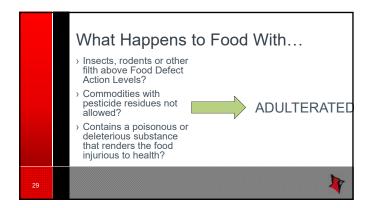


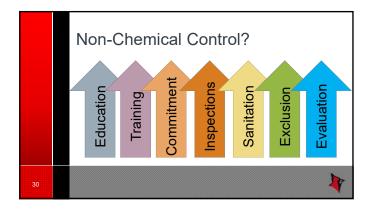


Putting Together a Pest Management Program

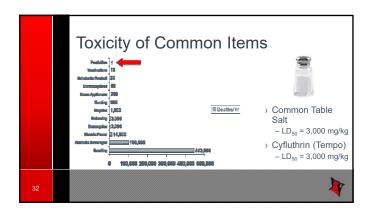
Minimizing Pests While... Departing efficiently Departing legally Minimizing risks to people, food, products, etc. Understanding the "Big Picture"





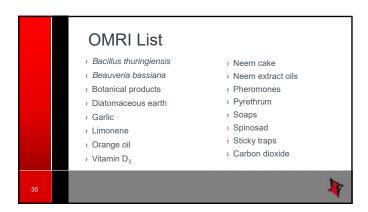


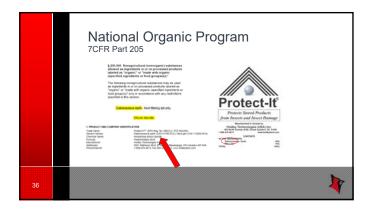














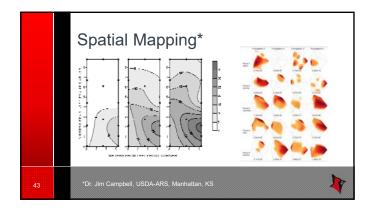


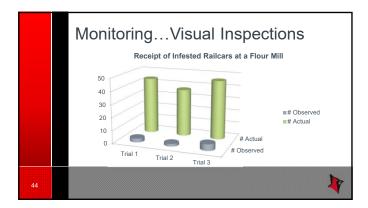
Food Defect Action Levels* *CFR, Title 21, Part 110.110 > Ground pepper...475 insect fragments and 2 rodent hairs per 50 grams ...is OK! > Sauerkraut...2 tablespoons can contain 15 thrips!!! > Jar of Pizza Sauce can contain 220 fruit fly eggs!!! > 10 oz. box of frozen spinach can contain 22 caterpillars > Did you know about these regulations???

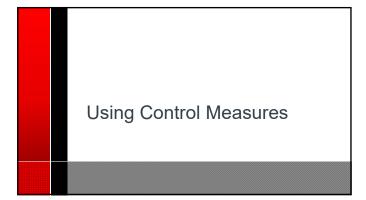
Food Defect Action Levels* *CFR, Title 21, Part 110.110 > Cocoa Beans...10 mg of mammalian excreta per pound is OK! > Hops = 2,500 aphids per 10 grams is OK! > Jar of Peanut Butter...4 rodent hairs is OK! -18 oz. jar, 150 insect fragments is OK! > Fig Newtons...13 insect heads per 100 grams is OK!

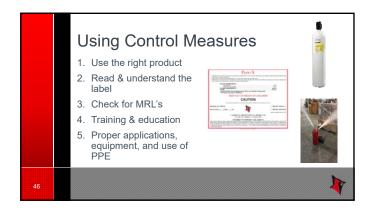


Order of Effectiveness* 1. Indian meal moth Almond moth, Warehouse moth, Mediterranean flour moth, Raisin moth 2. Warehouse beetle 3. Cigarette beetle 4. Red & Confused flour beetle





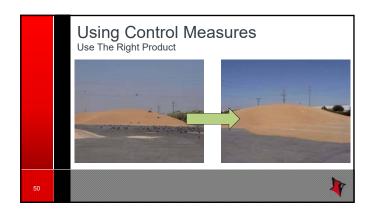








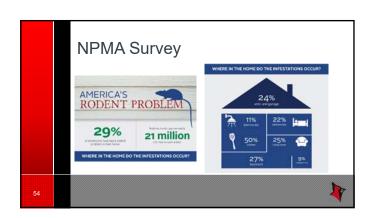


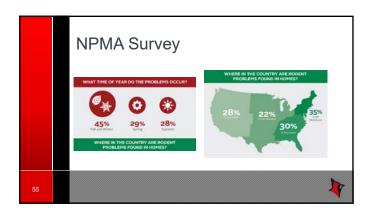


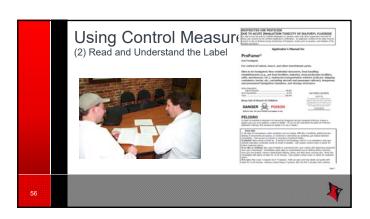


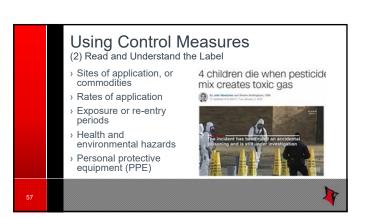


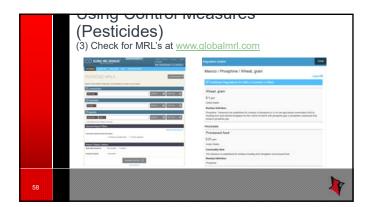


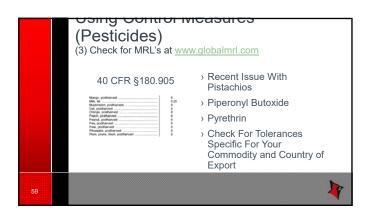


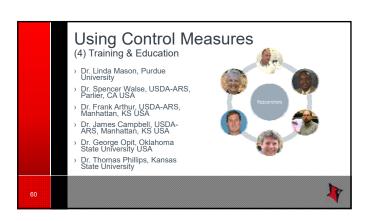






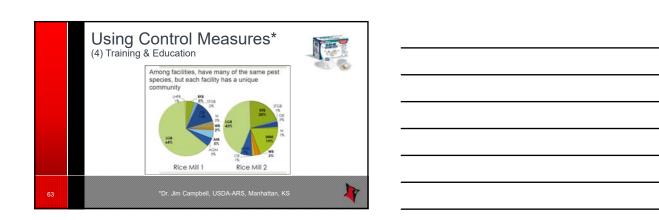


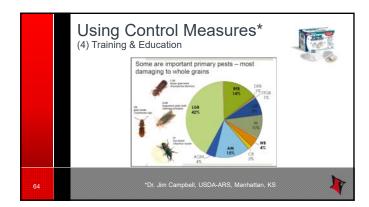


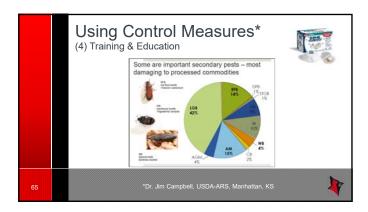


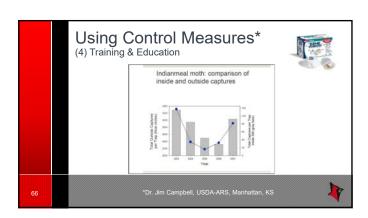
Using Control Measures* (4) Training & Education > Attend seminars > Attend conferences > Listen to your researchers > Read publications > Attend local/district meetings > Join associations *Dr. Frank Arthur, USDA-ARS, Manhattan, KS

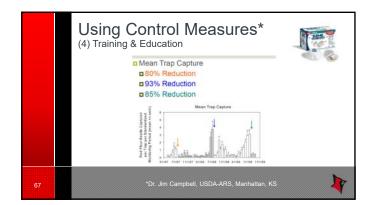




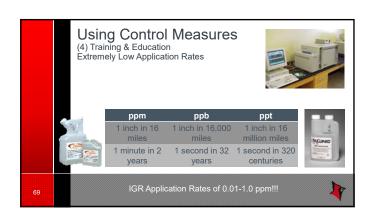




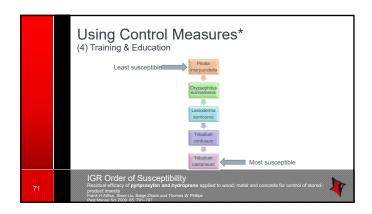


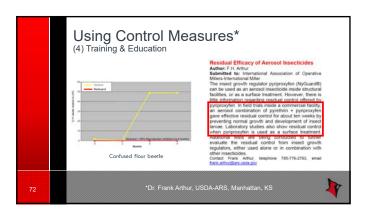


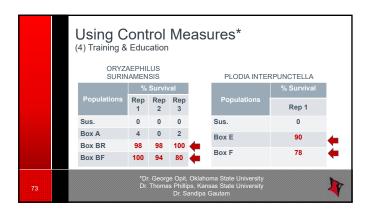


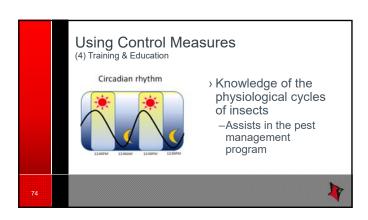




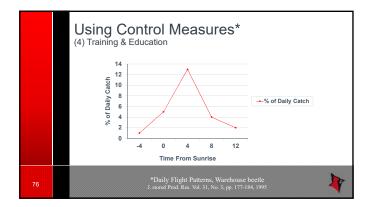


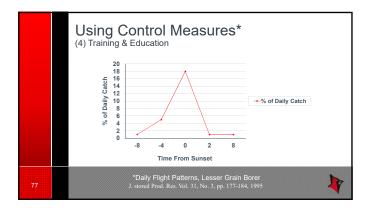


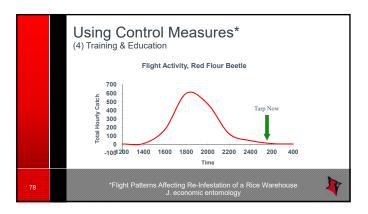


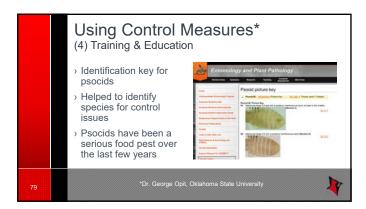


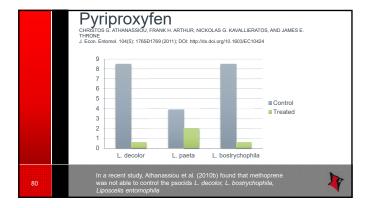
He	ing Control Me	acuroc*		
	raining & Education	asules		
	Temperature (°F)	Foreign GB (%)	Rusty GB (%)	
	63.5	1.1	0	
	68	8.7	2.0	
	77	82.1	51.0	
	81.5	82.3	29.8	
	86	54.4	29.0	
*Insect Flight Patterns 75 J. stored Prod. Res. Vol. 31, No. 4, pp. 311-316				

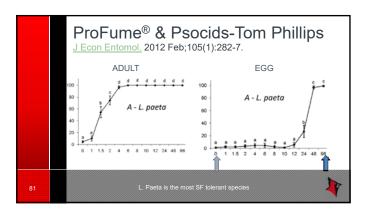


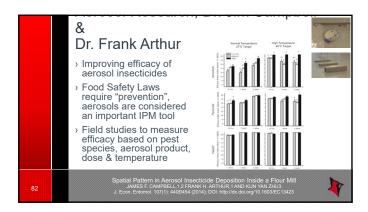


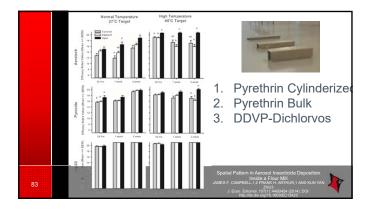


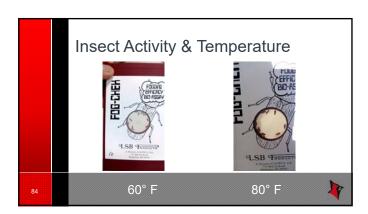


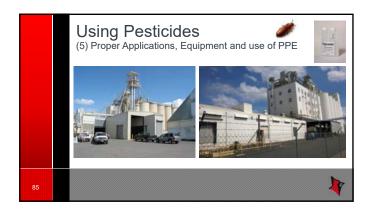


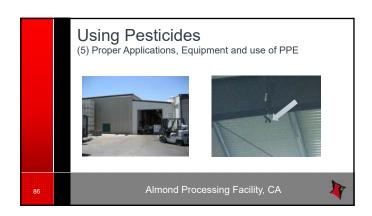


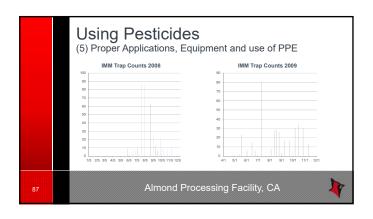


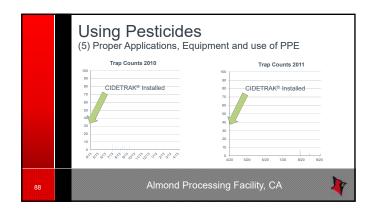


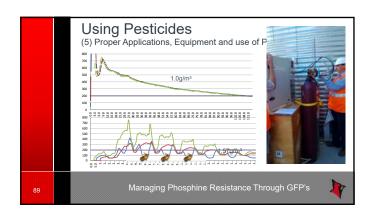


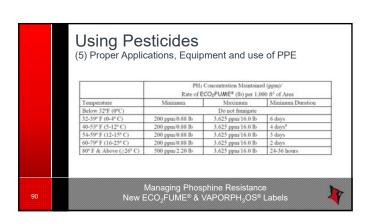


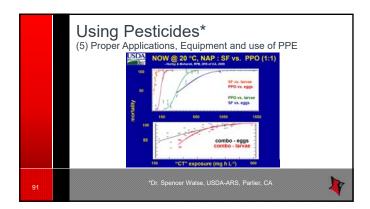


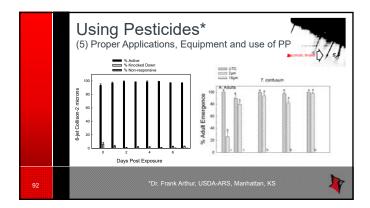


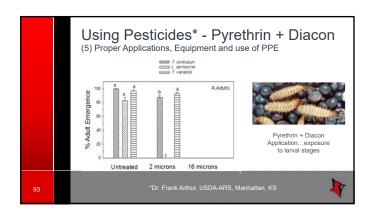




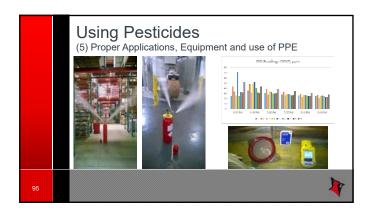




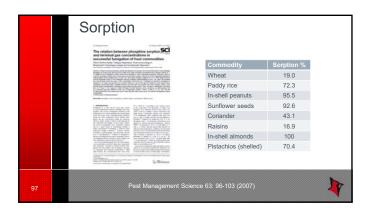


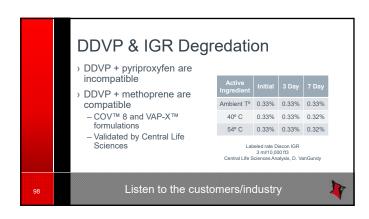


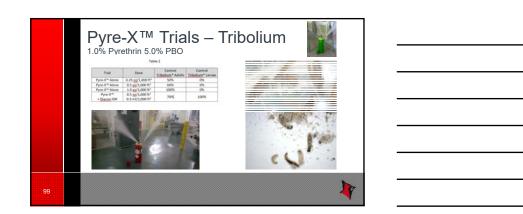


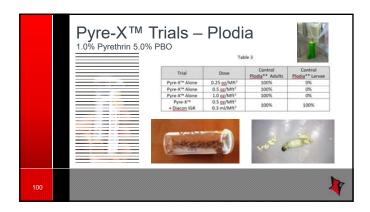








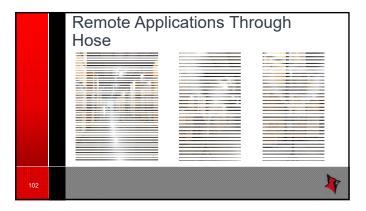




New DDVP Label Instructions "Apply with remotely operated fogging or misting equipment at the rates given above. When using in food processing, handling

misting equipment at the rates given above. When using in food processing, handling and storage areas: (a) apply only when the building being treated is unoccupied, not in operation and when no food products are exposed..."

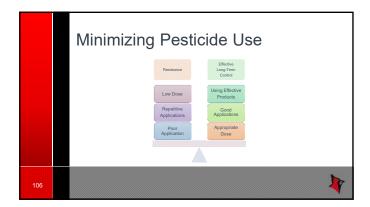
101

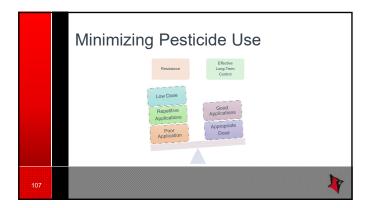


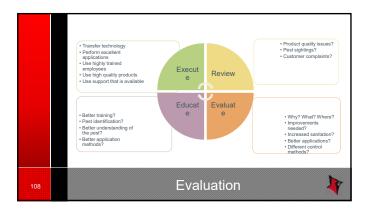












The Future??? Paper or Plastic? Bugs or Pesticides? PRODUCT	
Eva consiste series series (a parameter series)	
109	