40 THINGS TO KNOW <u>BEFORE</u> YOU FORMULATE A COMPLETE PEST CONTROL PROGRAM

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- Simple maps of the entire facility showing both horizontal and vertical arrangements of rooms and hallways indicating floor by floor, room by room what is present, including an overall aerial view of the premises.
- 2. Work schedule of hospital staff when areas are open, when closed.
- 3. Who has keys to various areas, including hard-toreach items such as electrical and telephone closets, the drug cabinet, and chef's knives.
- 4. Where PCO can park vehicle.
- 5. Where PCO can keep supplies while working on the premises.
- 6. Have all doors numbered for identification purposes.
- 7. Names of supervisors and persons responsible for each area, including key personnel in maintenance, housekeeping, nursing, doctors, dietary, and administration.
- 8. Floor pattern of incoming goods, including food, paper products, housekeeping and maintenance supplies. Where material is initially stored and how it is dispersed.
- 9. Where do the sewer and any other underground conduits enter the building?

- 10. Location of pipe chase areas.
- 11. Numbers and locations of all lockers and how arrangements can be made to inspect them.
- 12. Number and location of all kitchens and pantries.
- 13. Type, number, and location of all food carts.
- 14. Is there an in-house laundry?
- 15. Location of wheelchair repair.
- 16. Is expensive equipment shared with other hospitals?
- 17. Are TV's kept in-house or do patients bring their own?
- 18. What is the typical length of stay of patients in each area of the facility?
- 19. What sections have persons with contagious diseases?
- 20. Are any patients dangerous, violent, prone to try to escape, etc. If so, where are they located?
- 21. What is the health care facility chain of command? Who does the pest control technician report to? Who coordinates the pest log sightings?
- 22. Location of all elevator pits, when, and how often they are cleaned.
- 23. Location of all coffee-making units, including those in office areas.
- 24. Is any new construction planned? If so, when and where? Include exterior and interior work.
- 25. Other than English, what is the major language spoken by health facility employees?

- 26. Inform security personnel where PCO's will be working.
- 27. What is the sanitation and maintenance condition? Example: Condition of baseboards.
- 28. Is there a coffee shop and is it in-house or contracted to an outside vendor?
- 29. What is the past history of pest problems in various locations?
- 30. The overall size of the facility in terms of patients, square footage, number of building, and acres.
- 31. In each area, who is the first person in the morning who turns on the lights? (These people generally spot pest problems first.)
- 32. What are the specialty areas unique to the facility? Example: Animal research area, insect colonies.
- 33. Where are the water sources, including ice machines, live plants, fish tanks, physical therapy, sinks, rest rooms, water fountains, and food areas?
- 34. Where are all refuse areas? When are they cleaned?
- 35. Location and number of public telephones.
- 36. Where air ventilates from each room.
- 37. What time does the main kitchen close? When does it open?
- 38. Does any department within the facility currently use pesticides on their own?
- 39. Are there any separate or annex buildings associated with the main facility?

40. Pest profile for the facility and their incidence over the past twelve months.