

Stored Product Pests: Tips for Effective Management

Indian Meal Moths-Flour Moths-Beetles

1. "When in Doubt, Throw It Out!" These moths are in products such as flour, beans, cereal, crackers, pasta, dog, cat, or bird food, or anything similar. These items are most likely the source of infestation. Look through all of your cupboards and throw away any infested products. If a product has been in your cupboard for a long time, even if it has not been open, it may be infested.
2. Remove Items and Vacuum all of the cracks and edges where products were stored. Take everything out of the cupboards or drawers and vacuum all edges, corners, and cracks to remove any flour or crumbs that have accumulated. Larvae of these insects can live off small amounts of flour or crumbs left in cracks.
3. Store your food in sealable containers like Ziplocs, Tupperware or Rubbermade. If you overlook something that is infested and put it back into your cupboard, you risk contaminating everything after all of the work that you've done. If the infested product is sealed from other food, the infestation will be contained in the storage container.
4. We treat with residual insecticide, apply IGR and hang pheromone traps. Heavy infestations require some kind of treatment with insecticide and hanging pheromone traps will catch any stray moths flying around. The IGR will control the larva and egg stages. Pheromone traps will also serve as a tool to alert you to any new infestations.
5. Check stored-products frequently. Just in case you missed something, take a look in a couple of weeks. Make it a habit to check your containers once every few months.
6. Schedule Follow up with us.