



# Integrated Pest Management (IPM) Course for Food Premises, Hospitals and Facilities

9 – 13 November 2026

Paris - Right Bank business hotel



## **Integrated Pest Management (IPM) Course for Food Premises, Hospitals and Facilities**

**Ref:** 1358\_22928 **Date:** 9 – 13 November 2026 **Location:** Paris - Right Bank business hotel **Fees:** 23500 SAR

### **Introduction:**

Integrated Pest Management IPM for food premises, hospitals and facilities is a 5-day course for facility, hygiene, environmental health and pest control supervision teams that ends with an IPM Programme and Contractor Scope for a case site. Organisations face failed hygiene audits, contaminated stock, patient complaints and closure orders when rodent, cockroach, fly and bird activity goes unnoticed, contractors spray by routine and records cannot show trends. Nominees already oversee buildings, kitchens, wards or pest services and learn through inspection walkthroughs of case sites. CoreConcept Training Center delivers this integrated pest management course.

### **Course Objectives:**

- Identify rodents, cockroaches, flies, stored product insects and pest birds from their biology, harbourage and activity signs on a premises
- Design an IPM programme with pest risk zones, action thresholds and a control hierarchy that ranks prevention before chemical treatment
- Operate inspection and monitoring routines, including bait station maps, insect light trap counts and pheromone trap trends, and act on the results
- Specify proofing and sanitation corrections that remove food, water, shelter and entry routes for pests
- Oversee pesticide storage, handling and personal protective equipment at management level, and select, brief and audit pest control contractors
- Plan municipal vector and mosquito control activity using integrated vector management principles and larval source reduction

### **Target Audience:**

- Facility and property teams responsible for building hygiene, proofing works and service contracts across offices, malls and residential estates
  - Food premises hygiene and quality teams responsible for kitchens, production areas, dry stores and pest audit readiness
  - Hospital and hotel environmental services teams responsible for wards, guest floors, kitchens and waste areas
  - Municipal environmental health teams responsible for public complaints, vector surveillance and mosquito control activity
  - Pest control service supervisors responsible for technician routes, client reporting and treatment records
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## **Course Outline:**

### **Day 1: Urban Pest Biology, Infestation Signs and the Site Baseline**

- Commensal Rodent Biology with Droppings, Rub Marks and Gnawing Signs
- Cockroach Harborage Mapping and Night Activity Indicators
- Filth Fly Breeding Sources and Seasonal Activity Patterns
- Stored Product Insects and Pest Bird Roosting Indicators
- Site Pest Risk Baseline Survey for Food and Healthcare Premises

### **Day 2: IPM Decision Cycle, Action Thresholds and Programme Design**

- IPM Six-Step Cycle from Inspection to Evaluation
- Action Threshold Setting by Pest Species and Zone Sensitivity
- Pest Risk Zoning Map for Kitchens, Wards and Stores
- Control Hierarchy Ranking Prevention, Mechanical and Chemical Options
- Integrated Vector Management Principles in the Global Vector Control Response

### **Day 3: Inspection, Monitoring, Proofing and Sanitation in Practice**

- Monitoring Device Layout Plan with Numbered Bait Station Maps
- Insect Light Trap and Pheromone Trap Catch Trend Analysis
- Pest Proofing Survey of Doors, Drains and Service Penetrations
- Sanitation Audit Checklist for Waste Areas and Food Debris
- Pest Sighting Log and Staff Reporting Procedure

### **Day 4: Pesticide Safety, Contractor Oversight and Vector Control Programmes**

- Pesticide Classes Covering Rodenticides, Insecticides and Insect Growth Regulators
- Pesticide Store Layout, Handling Controls and PPE Selection Criteria
- Pest Control Contractor Selection Criteria and Service Level Agreement
- Contractor Service Report Review and Trend-Based Audit Findings
- Mosquito Larval Source Reduction and Adult Surveillance in Municipalities

### **Day 5: Inspection Walkthrough and the IPM Programme and Contractor Scope**

- Case Food Facility Walkthrough Against an IPM Inspection Checklist
  - Case Hospital Ward and Kitchen Pest Risk Walkthrough
  - Corrective Action Register with Proofing and Sanitation Priorities
  - Contractor Scope of Work with Visit Frequency and KPI Schedule
  - IPM Programme and Contractor Scope Completion and Peer Defence
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## **Skills You Will Gain:**

- Pest Identification
- Infestation Risk Zoning
- Action Threshold Setting
- Pest Monitoring Data Analysis
- Building Proofing Specification
- Pesticide Safety Oversight
- Pest Contractor Performance Auditing
- Vector Surveillance Planning

## **Why Attend This Course:**

- Deliver an IPM Programme and Contractor Scope for a case food facility or hospital to the facility director and the hygiene or infection prevention lead
- Decide when a pest sighting needs proofing, sanitation, trapping or chemical treatment, using thresholds and trap trend data rather than routine spraying
- Avoid failed hygiene inspections, stock losses, patient and guest complaints and unsafe pesticide storage that expose the organisation to closure or claims
- Share bait station maps, sanitation checklists, sighting logs and contractor audit templates with facility, kitchen and housekeeping colleagues

## **Conclusion:**

Back at work, the participant gives the facility director and the hygiene or infection prevention lead an IPM Programme and Contractor Scope that sets pest risk zones, action thresholds, monitoring device locations, proofing and sanitation priorities and the contractor service standard. Management uses it to approve proofing works, retender or renegotiate the pest control contract and prepare for hygiene audits. After the first quarter under the programme, the unit should review trap trends, sighting logs, corrective action closure and contractor performance against the agreed KPIs.

## **Frequently Asked Questions FAQ:**

### **What should participants know before an integrated pest management IPM course for food premises, hospitals and facilities?**

Participants should already supervise buildings, kitchens, wards, hygiene services or pest control work. No entomology background is needed. Bringing a site plan, recent pest contractor reports or a sighting log helps participants apply the walkthroughs and the final programme to their own premises.

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## **How does integrated pest management IPM for food premises, hospitals and facilities differ from a food safety system or farm crop protection course?**

It concentrates on pests inside and around buildings: rodents, cockroaches, flies, stored product insects, birds and mosquitoes, plus contractor oversight. Food safety system courses build hazard plans across a whole process, and crop protection courses manage pests in fields, orchards and greenhouses.

## **Why does integrated pest management IPM in facilities rely on action thresholds rather than routine spraying?**

Thresholds tie treatment to evidence of real pest pressure in each zone. Routine spraying adds chemical exposure for staff, patients and food without removing the food, water, shelter and entry points that keep pests returning, so proofing and sanitation come first.

## **What do participants take back from the integrated pest management IPM course for food premises, hospitals and facilities?**

Participants take back an IPM Programme and Contractor Scope for a case food facility or hospital, with a pest risk zoning map, action thresholds, bait station and trap layout, corrective action register and a contractor scope with KPIs they can adapt to their own site.

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