



RK Pest Management Services is bringing together experts in the industry to share their knowledge with those interested in improving understanding of science-based pest management strategies and advancing their programs. Listen to and speak with industry leaders in a relaxed atmosphere to get your questions answered.

Integrated Pest Management practitioners currently working in or looking to get involved with the food industry will benefit from this seminar. What are the current regulatory trends, strategies for insect management, and third party audits that will affect your program? Whether you are a manager or technician, this course is structured to provide you the information you need to make the right decisions.

Who Should Attend?

This workshop is intended for food safety and quality assurance managers, pest management professionals and other personnel who work in food processing plants, food distribution, packaging facilities, pharmaceutical plants, retail food establishments and foodservice operations.

Vendor Displays

Visit with leading suppliers of pest management materials to find out what is new and talk with them about your unique challenges. A hospitality suite will be available on the first night of the seminar to allow for relaxed and open discussion with presenters and other participants to enhance your learning experience.

Recertification Credit

This seminar will be approved by state agencies for pesticide applicator recertification and CEU's. Please call (866) 800-7378 or (631) 421-1120 pestpro@rkchemical.com to verify state recertification credits and category approval.

Hotel Information

The IPM in Food Plant Seminar will be held at the Hershey Lodge, 325 University Drive, Hershey, PA 17033. Contact the hotel directly for reservations at 717-533-3311. Inform them that you are attending the RK Pest Management seminar to ensure the special quoted rate. Special room rates are \$199 per night. Reservations must be made no later than May 1, 2016 to receive discounted rates.

Enrollment Information

Phone: (631) 421-1120

Email: pestpro@rkchemical.com

IPM for Food Plants

Hershey, PA

June 7-8, 2016

Program Agenda

Day 1

7:45 a.m.	Welcome and Introduction	
8:00	THE FOOD SAFETY MODERNIZATION ACT IPM and food safety programs and regulations affecting the food industry; preventive programs (e.g., IPM, documentation, inspections, training & education).	Dr. Craig Henry Decernis
9:00	FOOD SECURITY AND FOOD DEFENSE Conducting vulnerability assessments that identify pest management and food safety risks and weaknesses of an existing food facility with recommendations for improvements.	Rod Wheeler Global Food Defense Institute (GFDI)
10:15	Break	
10:30	EXPECTATIONS OF THE PEST MANAGEMENT PROVIDER Evaluating the essential components of an effective pest management program. Conforming to third party audits. Responsibilities of the contractor/service technician, with emphasis on inspections, monitoring, data analysis and corrective action.	Richard Kammerling RK Pest Management Services
11:30	SUPPLIER PRODUCT INTRODUCTION Vendors provide an overview of new product developments available for the IPM practitioner (e.g., rodent control equipment & rodenticides, insect light traps, pheromones, air curtains, portable scopes, flashlights, air curtains, pest control supplies, etc.).	
12:00 p.m.	Lunch (provided)	
1:15	RETHINKING PEST MANAGEMENT PRACTICES New generation pest management strategies (e.g., monitor, inspection, evaluate) for contractors and facility personnel working in processing, distribution, and retail food establishments.	Kim Kemp Nestle Purina PetCare
2:15	PEST MANAGEMENT IN RETAIL ESTABLISHMENTS Supermarkets are always vulnerable to pest infestations. What are those challenges that confront retail store management (e.g., maintenance, sanitation, stock rotation, pest issues)?	Brett Gardner Target
3:15	Break	
3:30	WHAT TO DO ABOUT THOSE PESKY FLIES? Understanding the habits and life cycles of filth flies is the first step in solving pest problems. Placement of ILT monitoring traps and the importance of sanitation in developing an effective pest management program.	Dr. Stuart Mitchell PestWest
5:00	Supplier Hospitality	

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Day 2

8:00 a.m.	RODENT CONTROL STRATEGIES What is the behavior and ecology of rodents in an urban environment? Proper procedures for trapping, monitoring, and developing an effective rodent management program.	<i>Dr. Robert Corrigan</i> <i>RMC Pest Management</i>
9:30	<i>Break</i>	
9:45	STORED PRODUCT PESTS AND OCCASIONAL INVADERS Knowing the behavior, life cycles, movement patterns, and preferred landscape can provide a better insight on proper methods of control. Implementing and effective monitoring systems (i.e., pheromones, sticky traps) into existing IPM programs can lead to early detection of low level activity and help pinpoint hidden harborage sites.	<i>Richard Kammerling</i> <i>RK Pest Management</i> <i>Services</i>
10:45	COCKROACH MANAGEMENT IN A FOOD ENVIRONMENT A proven aggressive approach to solve roach problems. The importance of IPM strategies including pesticide baiting techniques, prevention and elimination.	<i>Dan Collins</i> <i>Collins Pest Management</i>
11:45	<i>Lunch (provided)</i>	
1:00 p.m.	FUMIGATION UPDATE New and proposed regulations and facility management responsibilities; testing and gas monitoring requirements; options and future trends including modified atmospheres.	<i>Kurt Reichert</i> <i>Western Fumigation</i>
2:00	BIRD MANAGEMENT Birds pose a threat to the food establishments by carrying disease-causing microorganisms, contaminating product areas with excreta, feathers, or external parasites. This session will provide an overview of bird species along with the physical, chemical, and biological methods of control.	<i>Dan Collins</i>
3:00	<i>Break</i>	
3:15	IPM SOLUTIONS What are the unique challenges and special situations confronting food safety managers and pest management professionals? What is the message we take back from this seminar? <ul style="list-style-type: none">• From pesticide dependency to IPM• IPM problem solving• Pest management education & training	<i>Dr. Robert Corrigan</i>
4:45 p.m.	<i>Conclusion and Certificates</i>	

IPM for FOOD PLANTS Seminar Registration Form

Check all that apply

- Registration Fee (two days) \$ 700 per person
- Early Bird Registration - by Feb. 15th \$ 600 per person
- Pay for 4 from one company \$ 2,800
a fifth person at no cost

Be sure to include information about additional participants below.

Multiple Registration Discount

When three people enroll from the same company location, a fourth person may attend at no cost. All participants must enroll at the same time to take advantage of this discount. Print registration for each attendee.



Purchase order number
(RK Customers ONLY)

NAME ON CARD _____

CARD NUMBER _____

EXP. DATE _____ SECURITY CODE _____

SEMINAR INFORMATION

Back of MasterCard and VISA (3 digits)
Front of AMEX (4 digits)

NAME: _____

TITLE: _____

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE _____

BUSINESS PHONE: _____ FAX: _____

E-MAIL _____

CERTIFICATION # _____ CATEGORY _____ STATE _____

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CERTIFICATION # _____ CATEGORY _____ STATE _____

CHECK, IF NOT CERTIFIED _____

RETURN COMPLETED FORM AND PAYMENT TO:

RK Pest Management Services
8 Rego Court
Huntington Station, NY 11746

ATTN: Anne
anniek@rkchemical.com

For Further Information

(631) 421-1120
(866) 800-7378 Toll Free
(631) 421-1504 FAX

ADDITIONAL PARTICIPANT 1

NAME: _____

TITLE: _____

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE _____

BUSINESS PHONE: _____ FAX: _____

E-MAIL _____

CERTIFICATION # _____ CATEGORY _____ STATE _____

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CHECK, IF NOT CERTIFIED _____

ADDITIONAL PARTICIPANT 2

NAME: _____

TITLE: _____

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE _____

BUSINESS PHONE: _____ FAX: _____

E-MAIL _____

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CHECK, IF NOT CERTIFIED _____

ADDITIONAL PARTICIPANT 3

NAME: _____

TITLE: _____

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE _____

BUSINESS PHONE: _____ FAX: _____

E-MAIL _____

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