# STORED PRODUCT PESTS

## CUSTOMER GUIDE & IPM CHECKLIST

*Protecting your pantry from unwanted guests.*

## WHAT ARE STORED PRODUCT PESTS?

Stored product pests are insects that develop in dry food products and can be brought into your home already inside the package as eggs, larvae, pupae, or adults. Common pests include Indian meal moths, pantry moths, flour beetles, and weevils. You may not see any signs at first, but over time the eggs hatch and the insects develop inside the food.

### THE PROBLEM OFTEN STARTS WITH TIME.

Products that sit in your pantry for an extended period — usually **3 months or more** without being used — give the eggs time to hatch and the insects time to develop and spread to other products.

## COMMON STORED PRODUCT PESTS

**Indian Meal Moth** (Pantry Moth)

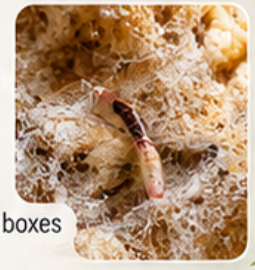
**Flour Beetle** (Red)

**Confused Flour Beetle**

**Rice Weevil**

## SIGNS OF AN INFESTATION

- Webbing or clumping in food products
- Live or dead insects in or around packages
- Small larvae (worms) in food
- Tiny holes in packaging
- Moths flying in the kitchen or pantry
- Fines (powdery material) in the bottom of boxes
- Insects found in multiple food items



## YOUR IPM CHECKLIST

**THE MOST IMPORTANT STEP: FIND AND DISCARD INFESTED PRODUCTS.**

### 1 INSPECT EVERY ITEM

- ☐ Check all dry food products in pantries, cabinets, and counters.
- ☐ Include items such as flour, rice, pasta, cereal, grains, cornmeal, bird seed, nuts, dried fruit, spices, chocolate, pet food, and baking mixes.
- ☐ Look for signs of insects, webbing, or small holes in packaging.
- ☐ Don't forget unopened packages — insects can be inside.

### 2 DISCARD INFESTED PRODUCTS

- ☐ Throw away any product with signs of infestation, even if only a few insects are present.
- ☐ Do not try to save or clean infested food.
- ☐ Place items in a sealed trash bag and remove them from your home.

### 3 CLEAN THE PANTRY

- ☐ Remove all food items from shelves and drawers.
- ☐ Vacuum cracks, corners, and shelf surfaces.
- ☐ Wipe shelves with warm, soapy water.
- ☐ Pay special attention to corners, shelf supports, and crevices where food debris can collect.

### 4 PREVENT REINFESTATION

- ☐ Store food in airtight containers (glass, heavy plastic, or metal).
- ☐ Rotate food supplies and use older products first.
- ☐ Avoid keeping products for long periods — try to use dry goods within a few months of purchase.
- ☐ Inspect new purchases before storing.

## IMPORTANT THINGS TO REMEMBER

- Stored product pests often arrive from the store already inside the package as eggs or larvae.
- Products that sit unused for 3 months or more are much more likely to develop an infestation.
- Pesticide treatments alone cannot eliminate insects developing inside infested food packages.
- Successful control begins with finding and removing the contaminated products.

## HOW PEST SAFARI CAN HELP

- ✓ Identify the type of stored product pest.
- ✓ Provide recommendations for sanitation, exclusion, and monitoring.
- ✓ Apply targeted treatments (when appropriate) to cracks, crevices, and harborages.
- ✓ Help you develop a long-term prevention plan.
- ✓ Answer your questions and provide ongoing support.

*Keeping your pantry clean, organized, and rotating products helps keep your home pest free!*

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