Thermal Control of Cockroaches, Snails, and Commodity/Lumber Pests

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Facility Preparation

- Shut off all equipment
- Remove
 - Perishables, Spices, Bread, Fruit
 - Compressed gas cylinders
 - Flamables
 - Computers, TVs
- Applied Gentrol, insect growth regulator



Clear the floor

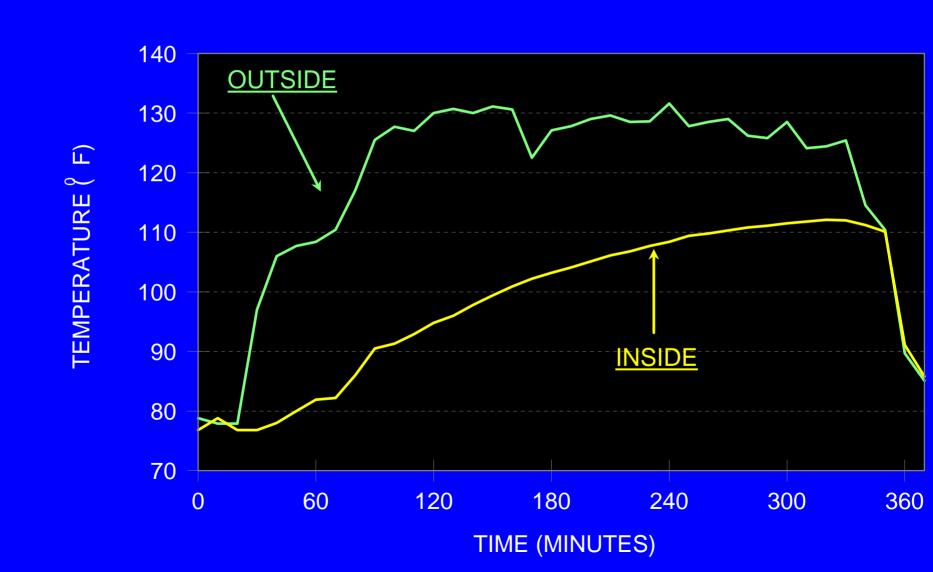


Prevent Damage





SPRINKLER HEAD: TEMPERATURES INSIDE AND OUTSIDE OF INSULATOR



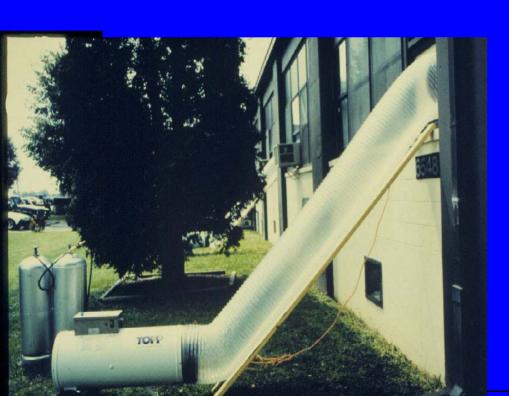
Corral



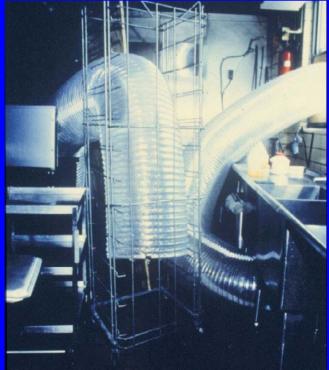


Heat

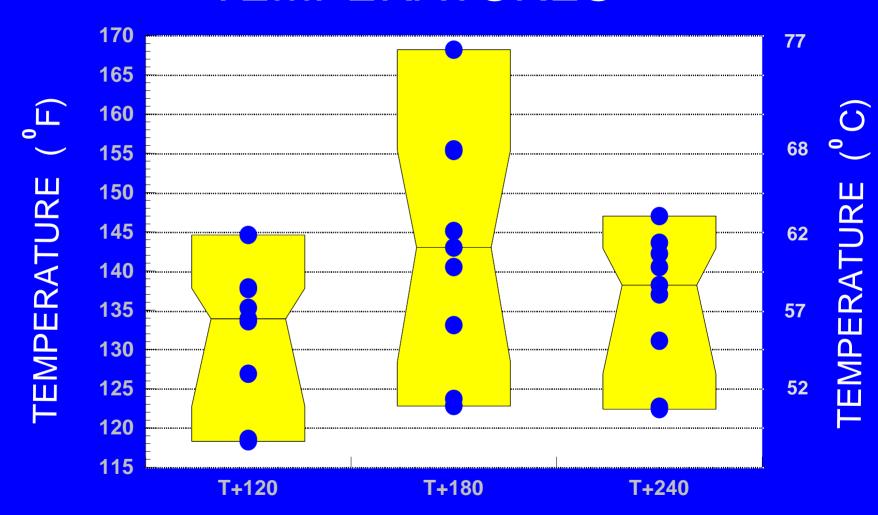
Setup Heaters







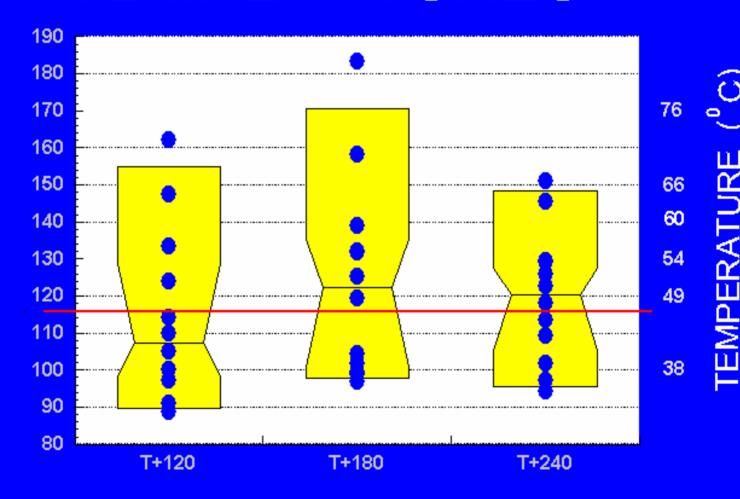
VARIATION OF CEILING TEMPERATURES



TIME (MINUTES)

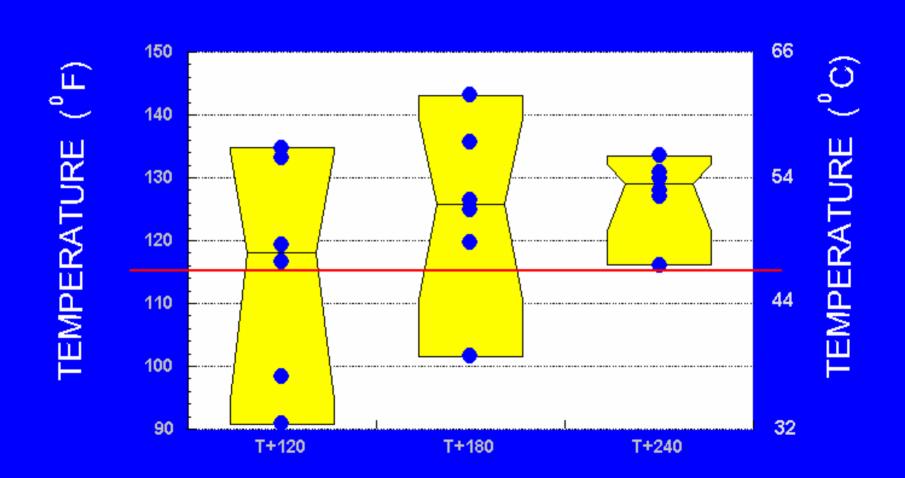
VARIATION OF FLOOR TEMPERATURES





TIME (MINUTES)

VARIATION OF HARBORAGE TEMPERATURES



TIME (MINUTES)

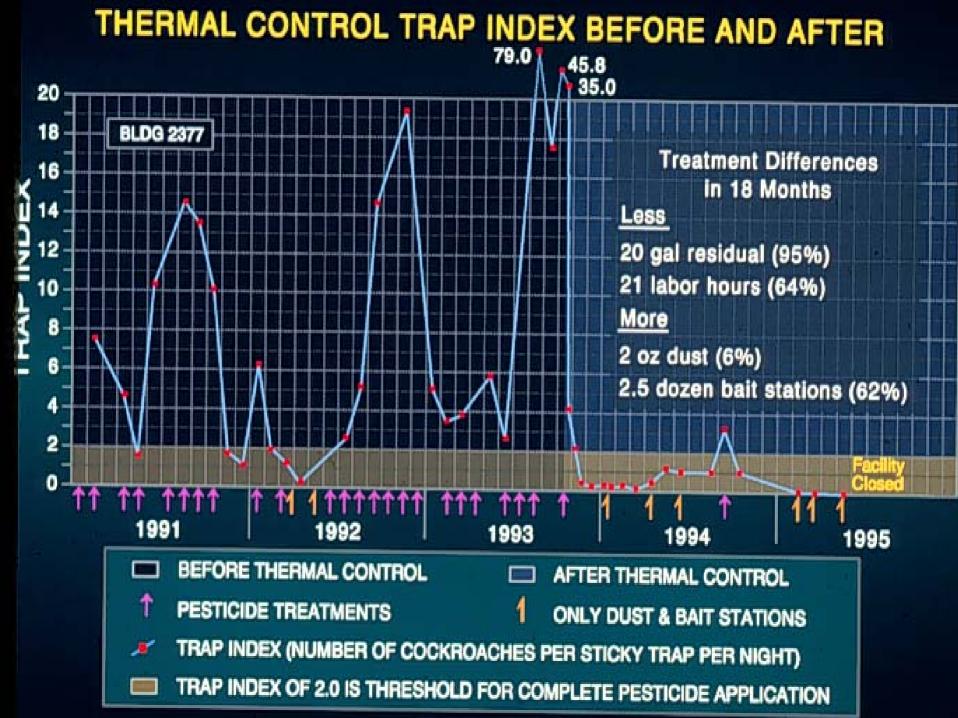
Prevent



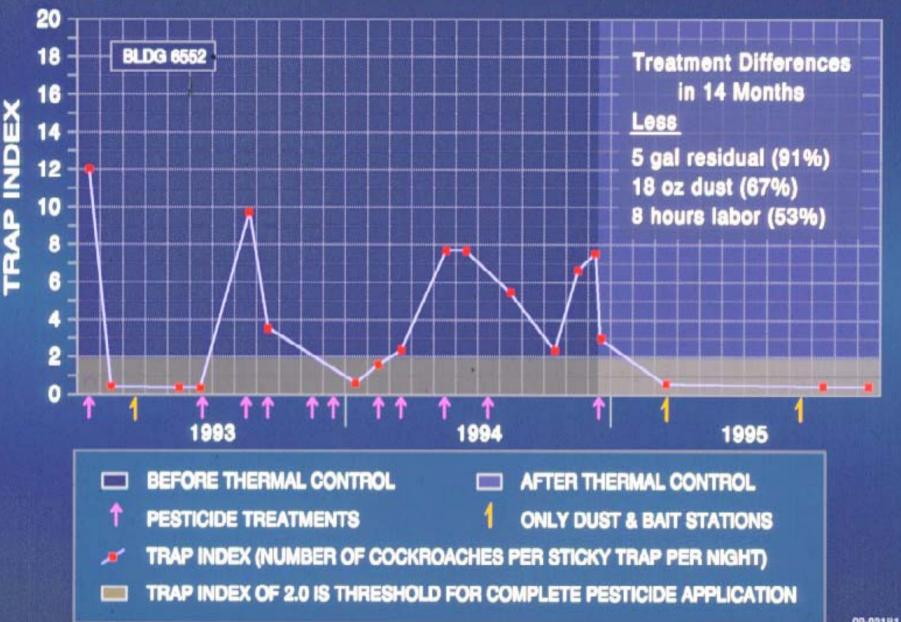
4 –6 Hours Dead Cockroaches



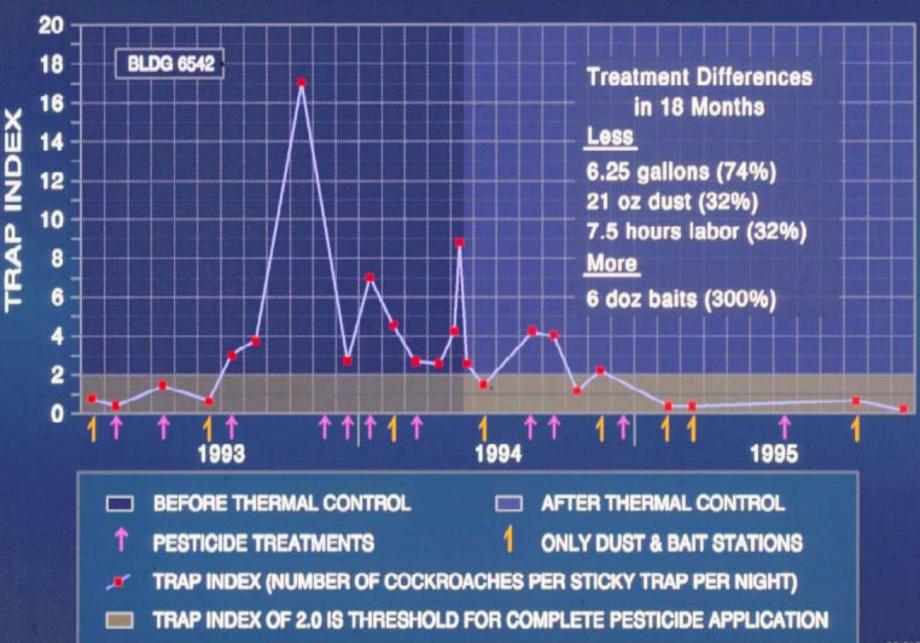




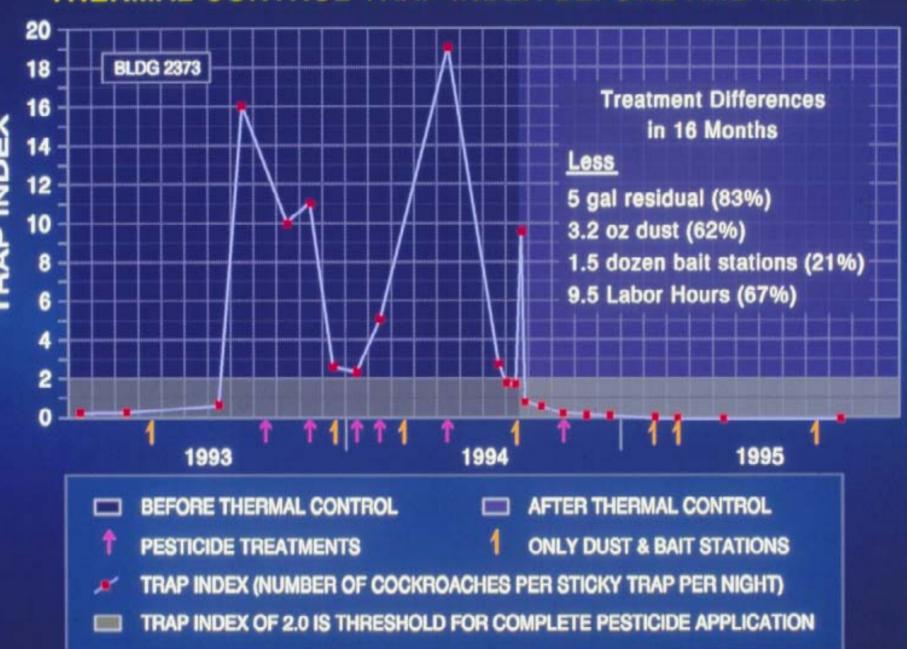
THERMAL CONTROL TRAP INDEX BEFORE AND AFTER



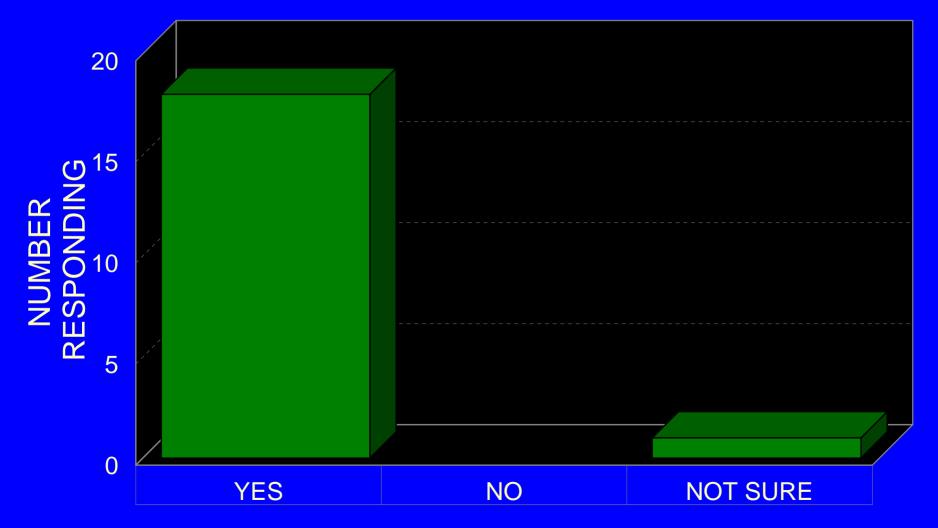
THERMAL CONTROL TRAP INDEX BEFORE AND AFTER



THERMAL CONTROL TRAP INDEX BEFORE AND AFTER



SHOULD METHOD BE OFFERED TO OTHER FACILITIES



Process Detailed

http://chppm-www.apgea.army.mil/ento/TG208/TOC.HTM

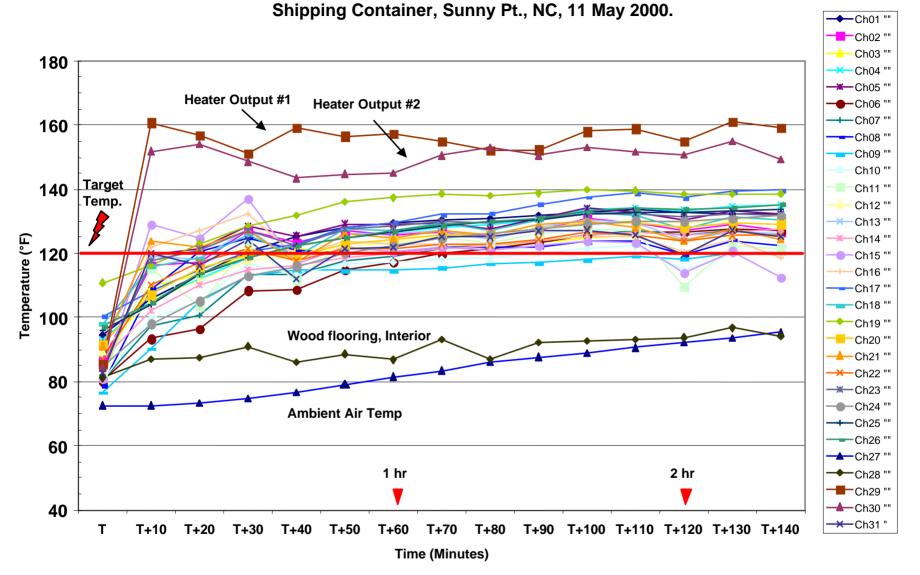
Why So Effective

- Heat penetrates all equipment harborage
- Gentrol® is an excellent complement
- Perhaps?
 - Population reduced below growth threshold
 - Interferes with chemical comunication

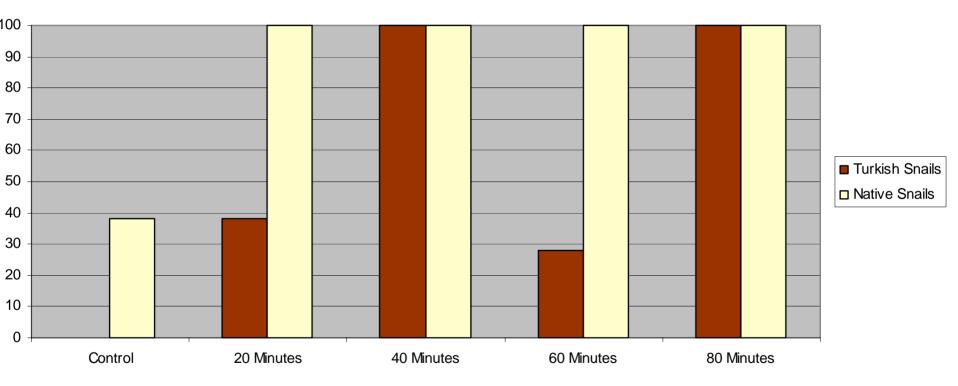




Treatment Trial No. 1: Temperature Profile for Snail Control Project, 20 Ft. Metal Military



Mortality of Snails exposed to average air temperature of 129 deg. F



Snail Trial Conclusions

- Laboratory studies of thermal death point needed
- We can heat the exterior of containers in a windproof enclosure
 - Quickly 2 3 hours
 - Without damaging contents inside
 - Inexpensively, \$25 energy cost
- Future trials with USDA planned

Thermal Chamber

- Collaborative effort with Topp
 Portable Air and Defense Logistics
 Agency
- Goal: Find an alternative to fumigation for commodity pest



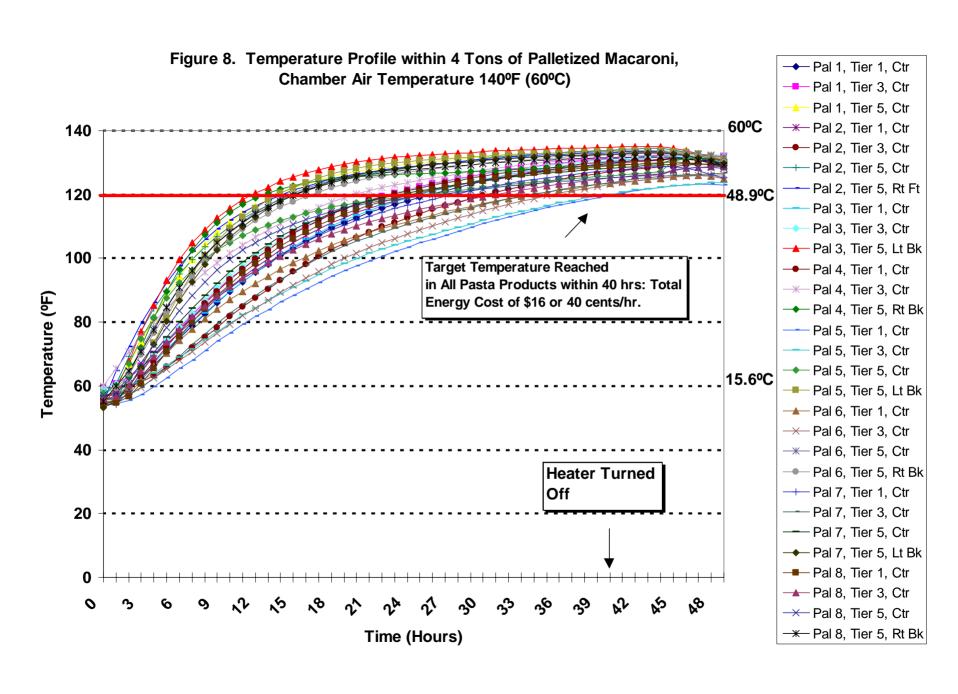
Eight Pallets of 20-lb Poly Pack Boxes of Macaroni – 4 Tons















2nd Generation Thermal Chamber Results

- All product meet target temperature without exceeding the upper limit
- All insects dead
- No degradation of taste, color, or cooking characteristics
- Simple inexpensive operation



Pine Wilt Disease

Pine Wood Nematode (*Bursaphelenchus* xylophilus (pine chips, unseasoned lumber, packingcase wood)

Insect Vectors: Bark Beetles and Sawyer Beetles (pallets, crates, dunnage)

USA Distribution: 36 States

International Distribution: Canada, Mexico, Japan, China, S. Korea

Effective October 2001, wood packing entering European Union must be <u>heat treated to 56° C</u> for 30 minutes



Whitespotted sawyer



3rd Generation Thermal Chamber

- All seasoned wood pallets meet target temperature within 4 hours
 - 3 run per day capacity
- Approved by USDA-APHIS for the "56/30" treatment process
- Does not affect pallet service life
- Energy cost 5 cents per pallet
- Additional information: http://pestheat.com

THERMAL PEST CONTROL

- Clearly it has a place
- Move a lot of controlled hot air quickly
- Recognize it's limitations