



705-878-3378 | 888-576-7378 | 705-760-5696

## PREPARATION FOR PEST CONTROL SERVICES IN A FOOD HANDLING/ SERVICE AREA

***In order to complete your pest management service in a SAFE and THOROUGH manner, the following preparation must be DONE prior to our service. We thank you for your co-operation.***

***Be prepared to leave the facility during treatment and remain away at least one hour after treatment is complete.***

### **MAIN KITCHEN**

- All food must be removed from holding areas and placed in cooler.
- All shelves and work-tables must be emptied and the contents placed on top and covered.
- Fryer tanks must be covered with plastic.
- All pots, pans and utensils must be removed or covered with plastic
- All machinery must be left open.
- Turn off pilot lights on all gas equipment.

### **DISHWASHING AREA**

- Cover any exposed dishes.
- Pull storage racks away from walls.
- Empty all dish carts of dishes so they can be treated.

### **WAITRESS STATIONS/SERVICE LINES/BARS**

- All condiment packets, napkins, beverage holders and other loose or exposed items must be removed and placed in a cooler.
- Pop lids must be removed from dispensing machine.
- All ice should be removed from dispensers.
- Remove nozzles from pop, water and juice dispensers, or cover with plastic wrap.
- All shelves, cabinets and counters should be cleared including liquor storage.

### **DINING AREA**

- Booths, bench seats and floors must be vacuumed (bench seats should remain open).
- Wall/floor junctions must be made accessible.
- Table cloths, napkins and condiments must be removed from tables.
- Turn off air supply to fish tanks and cover fish tanks



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### **STORAGE AREAS**

- Any open boxes must be removed or covered.
- All items must be removed from floor surfaces.
- Employee lockers should be emptied unlocked and left open
- Wall/floor junctions must be made accessible.

### **ALL AREAS MUST BE SERVICED**

- Thoroughly clean all areas of the facility. The cleaner the restaurant is the more effective and successful our treatments will be.
- Empty all trash receptacles.
- Provide access to all areas including lockers, offices and other locked areas.

### **AFTER SERVICE IS COMPLETE**

- Ventilate the area for 2 hours.
- Sanitize all counter and shelf surfaces and all equipment.
- Flush all beverage dispenser nozzles.
- Flush coffee and tea machines with water.

**QUESTIONS?: CALL PEST ARREST PEST CONTROL SERVICES 705-878-3378 or 705-760-5696**