



Exterminators

| **Protecting your business, your home, your family**
Serving all areas of New Jersey 1-800-564-6368

FACILITY PREPARATION FOR PEST MANAGEMENT OF FOOD SERVICE FACILITIES

Federal government regulations require proper advance preparation in order to provide a safe and effective treatment. Pest Management services cannot be performed unless these preparations and cooperation is provided prior to our service visits. Thank you for your participation in providing a pest-free environment.

DINING AREAS:

- ✓ Tables and chairs turned up on initial service only, or upon request.
- ✓ Booth seats opened and vacuumed.
- ✓ Condiments and tablecloths removed from tables and placed on one table then covered with plastic covering. (Trash bag liners or something similar)

WAITRESS STATIONS / SIDE STANDS:

- ✓ Empty all side stands, drawers and shelving. Place glass and contents on table and cover with plastic covering.
- ✓ Wrap nozzles on juice dispensers, soda fountains, coffee makers, tea containers, etc., with saran wrap

BAR/LOUNGE AREA:

- ✓ Empty all shelves, cabinets and remove all items from sink area. Place items on top of bar and cover.
- ✓ Cover all glass racks with plastic wrapping.
- ✓ Put all open bottles out of liquor room and cover.

MAIN KITCHEN / COOKS LINE:

- ✓ Place all opened or exposed food items in reach-in or walk-in coolers or freezers.
- ✓ Turn off pilot lights on ovens, stoves and other gas equipment.
- ✓ Empty all shelves place contents on top and cover with plastic covering.
- ✓ Cover fryer tanks with sheet pan or saran wrap.
- ✓ Empty lowerators.
- ✓ Cover all pots, sheet pans and utensils.
- ✓ Cover all coffee and tea in boxes.
- ✓ Pull glass racks away from walls and cover.
- ✓ Cover all exposed dishes

STORAGE ROOMS:

- ✓ Move all boxes, buckets, mops, etc., that are on the floor away from the walls to allow access to corners

ALL AREAS TO BE SERVICED:

- ✓ Thorough clean up prior to each scheduled service.
- ✓ Waste receptacles emptied and cleaned
- ✓ All air ventilations systems (A/C, vent hoods, fans, etc.) turned off for a minimum of 2 hours.
- ✓ Leave sufficient lighting to treat complete area effectively.
- ✓ Provide access to all areas of the facility including locked areas. (storage, offices, etc.)
- ✓ Employee lockers must be open and empty.
- ✓ Movable equipment and merchandise should be 18"-24" away from walls.

Please Note: Customers and employees must evacuate treated areas and may return 30 minutes after ventilation system is resumed.