



## **FOOD SERVICE FACILITY, PREPARATION FOR PEST SERVICE**

Pest elimination service cannot be performed unless the following preparation and cooperation is provided prior to our service visits. Federal government regulations require proper advance preparation. Thank you for your participation in providing pest-free environment for this property.

### **DINING AREA**

- 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 and covered with plastic sheeting (e.g. trash bag liners).
- Empty all side stands, drawers and shelving. Place glasses and contents on table and cover with plastic sheeting.
- 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. (E.g. trash bag liners).
- Pull all open bottles out of liquor room and cover.

### **DISHWASHING AREA**

- Pull glass racks away from walls and cover.
- cover all exposed dishes.

## **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.
- All shelves emptied out and contents placed on top and covered.
- Cover fryer tanks with sheet pan or saran wrap.
- Empty lowerator.
- Cover all pots, sheet pans, and utensils.
- Cover all coffee and tea in boxes

## **STORAGE ROOMS**

- Boxes, buckets, mops, etc., on floor moved away from walls to allow access to corners and lower shelves.

## **ALL AREAS TO BE SERVICED**

- Thorough clean-up prior to each scheduled service.
- Waste receptacles emptied and cleaned.
- All air ventilation systems (A/C, vents hoods, fans, etc.) turned off for a minimum of 2 hours.
- Leave sufficient lighting to treat complete areas effectively.
- Provide access to all areas of the facility including licked areas. [I.e. storage, offices, employee lockers (opened and emptied.)].
- Movable merchandise and equipment should be 18” – 24” away from walls.

**NOTE: Customers and employees must evacuate treatment area and return no sooner than 30 minutes after ventilation system is resumed.**

