

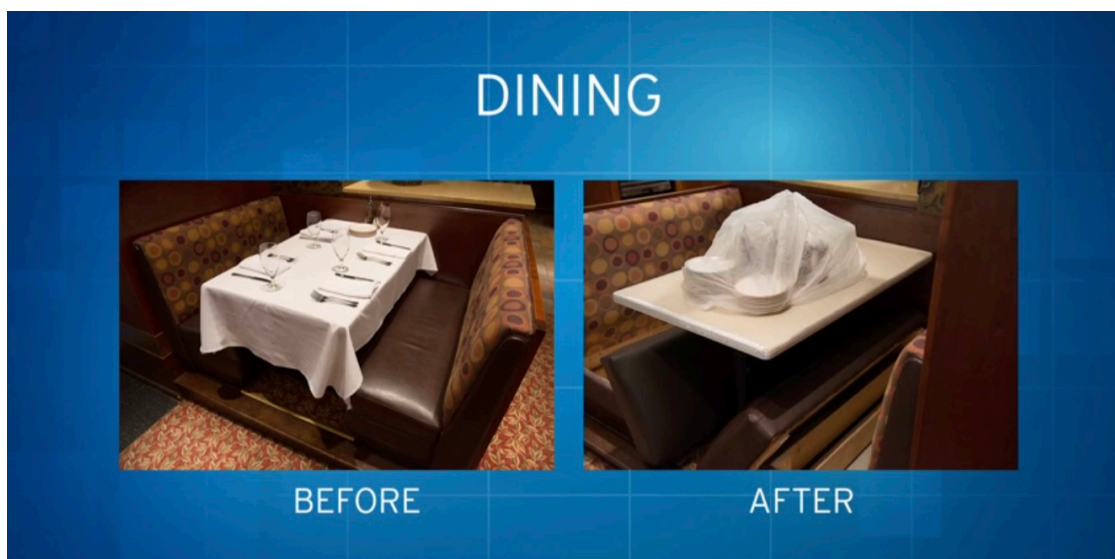
Small Fly / Full Cockroach Treatment Preparation and Aftercare Instructions

The fog can and will set off smoke alarms. If your smoke alarm is hooked into your security system, the fire department may be called out, which can be expensive with fines. Usually there is a phone number on the main fire panel to call to make sure. If it is hooked into your security system, you can request the fire alarm be put into test mode, that way the system will prevent the fire department from being notified. **Please make sure the fire alarms are turned off.**

Please remove floor drain covers and provide access to all floor drains. This is a crucial step to knock out primary breeding zones. (*Small fly treatment only*)

Dining Area:

- Clear all table clothes, condiments, dishware, glassware, and cutlery from tables and wait stations.
- Move items to one table, or to the closest countertop.
- Pull up booth seats, clear any items being stored under seats, and leave seats open. (*Cockroach treatment only*)
- Using plastic, cover items on the tabletops and counter tops.
- Thoroughly clean the dining area, including under booth seats. (*Under booth seats for cockroach treatment only*)



Bar Area:

- Move all opened or exposed food and garnishes into cooler or freezer.
- Line bar top and/or closest counter tops with plastic.



- Clear all bottles from the beverage rail (the well) and place on the bar top. You do not need to clear bottles from the rest of the bar and bar shelves.
- Place all exposed barware, dishware, glassware, cutlery, utensils, and condiments onto the bar top or closest countertop.
- Thoroughly empty the ice wells.
- Using plastic, cover all items on the bar top and/or counter tops. Make sure items are completely covered by tucking the plastic under the items.



- Cover the pourer on any open bottles located on shelves at the back of the bar.
- Thoroughly clean and dry all areas, including under and behind equipment.

Kitchen Area:

- Pull all moveable items away from the wall 18" – 24". (*Cockroach treatment only*)
- Move non-sealed food into a cooler or freezer.
- Clear shelves above and below counters of all exposed cookware, dishware, glassware, cutlery, utensils, and condiments. Place said items on the closest countertop. You do not need to clear any open shelves that are not attached to a wall.
- Place all hanging cookware, glassware, and utensils on the closest countertop.
- Empty or thoroughly cover the ice bins.
- Empty any lowerators, moving items to the nearest countertop.
- Using plastic, cover items on countertops, on open shelves that are not attached to a wall, and on any wire shelving racks.
- Ensure items are completely covered by tucking the plastic under the items. Items on wire shelving racks must be completely covered, including the bottoms of items. **Do not drape or wrap the entire shelf in plastic.**



- Cover the fryers, ensuring no oil is exposed.
- Remove or cover nozzles on beverage dispensers. **Do not cover the entire dispenser in plastic.**
- Thoroughly clean and dry all areas, including under and behind equipment.

- Turn off all pilot lights.
- Turn off the hood vents.
- Cover all food processing surfaces and food handling equipment. Any treated surfaces that may contact food products should be washed and rinsed thoroughly after the treatment and before re-use.



The morning after your treatment:

- Throw away plastic used for covering, do not re-use.
- Clean all exposed counter tops, tabletops, bar tops, or other food contact surfaces with warm soapy water. Be sure to wash hands before starting next task.
- The inside will need to remain vacant for eight hours after the treatment is complete, before it will be safe to re-enter.

Please note: additional charges may apply if prep is not complete within a reasonable time after the agreed upon treatment start time.