



500 EAST 26TH STREET
TUCSON, ARIZONA 85713
(520) 628-1951

COMMERCIAL PEST CONTROL REQUIREMENTS

Kitchen areas – Food protection: place all foods, vegetables, breads and open foods in walk-in cooler. Walk-in coolers will be taped shut to insure non-contamination of these products. Deep fryers must be completely covered or wrapped in foil.

Access: Pots, pans and cooking utensils to be removed from shelves and under cooking tables to protect against contamination and to provide full access to cracks and crevices formed by shelving and tables.

TURN OFF ALL GAS RANGES, DISHWASHERS, ETC....

Cleaning: give all areas a thorough cleaning, sweep clean, and mop all areas. De-grease areas as may be needed. CAUTION: Where wet mopping is required, commence early enough to these areas will be dry by application time. Chemicals may not be applied to wet surfaces. NO CLEAN-UP FOR 36 HOURS

Equipment: Portable equipment should be pulled away from walls during cleaning process and left out to provide treatment access.

Storage rooms: Items may be left on shelf if pushed to the center of each shelf, providing a minimum of 8 inches of space against sides and backside of each shelf. All items contained in storage rooms must be sealed or be products that have not been opened for use.

Waitress Service Areas: all shelves, counters and drawers must be emptied. These items may be placed on nearby table tops in public dining room. Cover tables with a drop cloth.

Public Areas: all booths (cushions) will be removed and treatment will be made within the supportive framework (for best results this area should also be vacuumed prior to treatment.) If tables are to be pre-set, place all dishes normally on table in an upside down position. Open trays and baskets of crackers, etc. Should be covered with towel.

Counter: Remove all items contained in shelves under counter. Lockers, office desks, employee lounges, Etc. All areas must be unlocked and accessible for treatment.

Summary: To provide the most effective services, All areas must be clean and provide complete access to all cracks and crevices that harbor roaches and other food product pests. Your cooperation in preparation is crucial to our providing you the control desired.