

Before the service

- ☐ Confirm with us the time window when the premises can be closed; we work day or night, after closing time.
- ☐ Clean the kitchen, prep areas, storerooms and garbage areas thoroughly before the service.
- ☐ Store or cover food, packaging and utensils; empty drawers and shelves that need treatment.
- ☐ Give access to every area: storerooms, drop ceilings, garbage rooms, grease traps and staff areas.
- ☐ Assign someone on site to walk the premises with the technician and sign the service order.
- ☐ Point out critical areas and pest sightings reported by staff.

During

- ☐ No staff or customers may be inside the treated area during application.
- ☐ Nobody re-enters until the technician allows it and the product is dry — as a guide, 3 to 4 hours.
- ☐ Kitchen equipment must be off and covered when fogging is used.

After

- ☐ Air out the premises before opening.
- ☐ Wash and sanitise food-contact surfaces and utensils before using them again.
- ☐ Keep the service paperwork for health inspections.
- ☐ Let us know if the pest comes back within the guarantee period.