



COCKROACH PREPARATION SHEET – COMMERCIAL KITCHEN

All Aces will be treating your premises on _____, 20____ at _____ AM/PM.

It will be necessary for you to vacate your premises until _____.

To enable our Pest Management Professional to apply an effective treatment, we ask your co-operation in carrying out the following room set up instructions.

BEFORE TREATMENT

1. Remove **all items** from the kitchen cupboards, drawers, refrigerator tops, stovetops, counter tops and where possible place them on a table.
 - a. The table and the items on it should be covered with plastic sheeting to prevent any possibility of contamination.
 - b. Cover all food stuffs if not possible to remove.
2. Pull all tables, counters, furniture, etc. away from the walls to as close to the center of the room as possible to allow access to the walls for treatment.
 - a. Closet shelves and floor perimeters in all closets and linen cupboards must have all items removed.
 - b. Areas under fridge and stove, cracks, crevices, pipe chases, around the toilets and under the sinks will be treated so items in these areas must be removed.
3. Birds and pets must be removed from the premises. Fish tanks must be covered to prevent poisoning, and the pumps turned off.
5. For your safety, all occupants and pets must remain out of treated areas until the pesticide has completely dried and the required product-specific re-entry period has passed. Some treatments require a minimum 6-hour waiting period or longer. Follow all instructions provided by your All Aces Pest Control Inc. technician before re-entering.
6. Anyone who has allergies, asthma, is pregnant, is under 4 years of age, or has respiratory problems should leave the premises for 12 to 24 hours.

STEPS USUALLY REQUIRED IN ANY CONTROL PROGRAM

An effective cockroach management program depends on good sanitation to eliminate food and water.

1. Keep trash bins tightly covered and take out garbage daily.
2. Clean up food residue in, around and under stoves, refrigerators, microwave ovens, coffee machines and trash cans.
3. Keep food in sealed containers off the floor and stored at the proper temperature. Never leave food out overnight.
4. Reduce clutter. Cockroaches like to hide in stacked boxes and locations near food.
5. Permanent reduction of cockroach populations can be achieved by caulking to eliminate harborage areas. The most important cracks to eliminate include:
 - a. Where sinks and fixtures are mounted to the wall and/or the floor.
 - b. Around plumbing going into wall voids or floors.
 - c. Corner guards where shelves and cabinets meet walls.
 - d. Baseboard moulding and door frames.
 - e. Cracks on or near food preparation surfaces.
6. Floor drains should be protected with screens or basket inserts which should be cleaned regularly.



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UPON RETURNING TO YOUR PREMISES, THE FOLLOWING SHOULD BE UNDERTAKEN IMMEDIATELY:

1. Wash off kitchen counter tops, breadboard, refrigerator, and stove tops with soap and water.
DO NOT WASH CUPBOARD SHELVES AND DRAWERS.
2. Place paper on shelves and in drawers for at least three (3) weeks from the date of treatment.
3. You may notice more cockroaches after a treatment. As the cockroaches become disorientated, they will wander after a feeding.