

A Step Above Pest Control, Inc.

"The Name Says It All"

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www.AStepAbovepestcontrol.com

COMMERCIAL KITCHENS

IMPORTANT: The Environment Protection Agency will not allow us to treat your property for the designated pests unless the instructions are followed completely as required by the label of the products we use. A Pesticide Disclosure Notice is posted for your review.

PREPARATION PROCEDURES

1. Remove all open, exposed, or soft-packaged food. Place in a walk-in cooler or seal in large plastic bags and remove from area.
2. Remove all food preparation utensils, equipment, cookware and dishware. Thoroughly cover or seal in large plastic bags and remove from the area.
3. The Floor/wall junctures must be free of stock, boxes, equipment, and debris, especially under sinks, off-floor storage and preparation tables.
4. Shut off Pilot lights and any other open flames; turn off all Ventilation Systems, Fans, and Blowers.

DINING AREA:

Remove booth seats and clean floor underneath. **(Always follow 1-4)**

KITCHEN/WAITRESS STATIONS/DISHWASHING AREA:

Remove kick plates, Inspection panels, and cover grates on motorized equipment, refrigerators and cases. Clean accumulated dirt and debris from underneath. Remove stored items from shelving, storage cabinets and cupboards. Clean all exposed surfaces. **(Always follow 1-4)**

STORAGE ROOMS:

Remove stored items from shelving, storage cabinets and cupboards. Clean all exposed surfaces. **(Always follow 1-4)**

EMPLOYEE AREAS: (Break room, Lockers, Restrooms, etc.)

Empty all employee lockers, and leave lockers open. Shut off Pilot lights and any other open flames; turn off all Ventilation Systems, Fans, and Blowers. Make available locked rooms (liquor storeroom, manager's office, etc). Provide an employee during servicing to perform any additional preparation and cleaning. **(Always follow 1-4)**

AFTER WE TREAT – PLEASE

- Do not be alarmed if you see insects after treatment. These will decrease as the chemical takes effect. Condition should be all clear in 14-21 days
- Wash all food contact surfaces and equipment with an effective cleaning compound and then rinse with potable water.
- Vacate property for at least 1 hour
- Ventilate all treated areas before reoccupying, by opening doors and windows, or something similar for at least 30 minutes to exchange inside air with outside air. Indications of a ventilated area include: no visible haze of insecticide remaining and little or no detectable insecticide odor.

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I authorize ASAP Inc. to perform pest control services in my property. I have received and reviewed the service preparation sheet and the pesticide disclosure. I understand that I am responsible to complete the preparations as outlined above for the pest problem I have listed. I give my permission for ASAP Inc. technician to enter my property for the purpose of pest control treatment on the date stated below. If preparations are not completed I understand I will not get maximum results needed to get rid of my pest problem.

Day of Service: Date: _____ **Monday Tuesday Wednesday Thursday Friday Saturday**

Comment: _____

Signature: _____ **Date:** _____

Thank You