



35 East Industrial Road Unit F
Washington, Utah 84780
Phone: (435) 628-2700
www.southwestexterminators.com
Lic. Number: 4000-1147

German Cockroach Preparation Sheet

Commercial Kitchen

Step 1: Please remove all loose items from kitchen area and store them in the lobby, walk-in refrigerator, or office areas.

Step 2: Please remove all food and food wrapping materials and store them in closed ice chests, refrigerators, or other containing device.

Step 3: Please wipe down food prep areas and remove food prep debris that may have been produced prior to our visit.

Step 4: Please remove all items stored in cabinets or on shelves as we will need access to these areas to expedite your service.

Step 5: If possible please unplug and make assessable all known electrical outlet covers as we will treat behind the outlet cover. It would greatly expedite the service if you would remove the outlet covers before our arrival.

After the Treatment

Step 1: After our service is completed you will need a cleaning crew to wipe down all food prep surfaces with a disinfectant spray and clean towel.

Step 2: All utensils that will be used on or near food prep areas should be thoroughly cleaned at your wash station.

Step 3: Once cleaning is completed you may prepare your kitchen for its daily operation.

Step 4: We will schedule a return visit to inspect all monitoring stations with management.

PLEASE DO NOT MOVE, TOUCH, ALTER, or REMOVE INSECT MONITORING STATIONS AS THIS COULD IMPEDE CONTROL RESULTS!

You will notice dead and dying insects few days after our German Cockroach Eradication service. The number of dead and dying insects will decrease over the next 48 hours. This means we have devastated the pest population around your commercial enterprise. Your personal pest control specialist may advise pest proofing measures to prevent future pest entry into your facility. Pest proofing is a highly successful, minimally expensive way to protect your brand.