



Commercial Kitchen or Food Handling Establishment

Cockroach Treatment Preparation Instructions

Treatment Date: _____ **Time:** _____

- Remove all items from lower cabinets, shelving, and storage areas near baseboards and equipment in the treatment area(s).
- Clear counters, prep tables, and shelving of loose items to allow access to baseboards and equipment.
- Remove or cover all exposed food, dishes, utensils, and food contact surfaces (counters, prep tables, cutting boards, equipment) in the treatment area. Covering with plastic sheeting or moving items out of the treatment zone is acceptable if removal is impractical.
- Empty and prop open lower cabinet doors and drawers near baseboards.
- Staff and patrons must vacate the treatment area for the labeled re-entry period. Please coordinate scheduling with your technician regarding business hours.
- After the re-entry period has expired, thoroughly wash and wipe down all food contact surfaces, counters, prep tables, and equipment before resuming food preparation or service.
- Please notify management or pest control if there are any pregnancies or medical concerns among staff related to the treatment. We can send pesticide label(s) and Safety Data Sheet(s) to discuss with a doctor prior to treatment.
- Do not re-enter the treatment area until after the re-entry time has expired. You may open windows/doors to ventilate if you choose to do so.

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