



INSTRUCTION SHEET FOR FOOD SERVICE ESTABLISHMENTS

ALL PESTICIDES WILL BE USED IN ACCORDANCE WITH MANUFACTURER'S LABEL

TO WHOM IT MAY CONCERN:

To give you the best possible service, with the least inconvenience to you, we would appreciate your cooperation with the following instructions before and after our technician treats your premises. If everything is not ready, another appointment will have to be made by the client. Follow through on all recommendations made by our technician, and promptly correct deficiencies conducive to the entry and breeding of insects and rodents. Please permit our technician sufficient time for service while no food preparation or cleaning procedures are in progress.

BEFORE

1. Remove or cover all exposed food, dishes, pots, pans, utensils, glasses, etc. (plastic or cloth covers will be sufficient to cover these items).
2. Remove all garbage and debris.
3. Leave all cabinet doors and drawers slightly ajar. It is necessary to remove contents. Open food containers should be covered. Remember to remove food items from display cases.
4. Turn off air conditioners, humidifiers and circulation or exhaust fans.
5. Extinguish all pilot lights and open flames.
6. Be sure the following areas have been cleaned and are free of dirt, dust, or grease. Allow us complete access to all areas of the structure.
 - a. Baseboards and doorjamb facings
 - b. Thresholds
 - c. Under tables and booths.
 - d. All right angles where cracks are formed
 - e. Backside and under food preparation and service areas
 - f. Behind and under food preparation and service areas
 - g. Under all equipment (where accessible), move mobile equipment from walls
 - h. Locker areas
 - i. Restrooms
 - j. Offices and storage areas
 - k. All metal and plastic wall protectors
7. Remove or tightly cover fish tanks and disconnect aerators during treatment.
8. Complete and thorough preparation will enhance the level of control that can be achieved and improve the quality and effectiveness of our service.

AFTER

1. Pro-Pest Solutions recommends employees must not enter treated areas during treatment and for a minimum of one hour after treatment is completed and until treated surfaces are dry. Persons with ailing health or pregnancy must follow their doctor's advice.
2. Immediately upon re-entry, open doors, windows and ventilators. Turn on fans. This will reduce potential odors and speed drying. Ventilation in buildings with closed air circulating systems can be improved by adjusting ventilation systems to include outside air.
3. Wash with an effective cleaning compound and rinse with potable water all food preparation and serving areas.
4. Wash with an effective cleaning compound and rinse with potable water any utensils exposed during treatment.
5. Sweep or vacuum any dead insects.
6. Re-light all pilot lights and open flames
7. Do not scour or steam clean any areas above for 48 hours after treatment.
8. The first 30 days are critical after each treatment. Please notify Pro-Pest Solutions immediately if an infestation is located and where.
9. Do not disturb any traps, baits stations or glue boards left by technician.

NOTICE

If within 24 hours following application you experience symptoms like common seasonal illness comparable to the flu, contact your physician or poison control center and Pro-Pest Solutions immediately. For further information contact Pro-Pest Solutions at 541-961-5627.

The pest to be controlled: ROACHES RODENTS ANTS STORED GRAIN PESTS FLYING INSECT

The pesticides Pro-Pest might use and the active ingredient:

INSECT CONTROL CHEMICALS: ADVION	PERMA-DUST – Boric Acid Dust
- Indoxacarb	
CB80 - Pyrethrins	PHANTOM - Chlorfenapyr
CYNOFF WP - Cypermethrin	PYRETHRIN - Pyrethrins
DEMAND CS - Lambda-Cyhalothrin	SUSPEND SC – Deltamethrin
GENTROL - Hydroprene	TEMPO 20 WP-Cyfluthrin
MAXFORCE – Hydramethylnon or Fipronil	WISDOM - Bifenthrin