



COMMERCIAL KITCHEN PREP GUIDE



706-591-2775



CardinalPestManagement.com

PREPPING FOR THE EXTERMINATOR

Your Guide to a More Effective Pest Control Service

By Cardinal Pest Management

INTRODUCTION

Preparing your business properly before a pest control service is one of the most important steps in achieving fast, long-lasting results.

At **Cardinal Pest Management**, we've seen firsthand how proper preparation can mean the difference between a quick resolution and an ongoing issue. This guide is designed to help both commercial customers and their employees understand exactly what needs to be done before your scheduled service.

Whether you're dealing with German cockroaches, ants, flies, rodents, or pantry pests, following these steps ensures that your technician from **Cardinal Pest Management** can treat effectively, safely, and thoroughly.

At the end of this prep guide is an example of our Integrated Pest Management Inspection Report. This report should be looked over by managers and employees where they understand the things we are looking for that might contribute to pest problems and be reported on our inspection report.

COMMERCIAL PREPARATION GUIDE

FOOD HANDLING ESTABLISHMENTS

For restaurants, kitchens, and food service operations, preparation is critical for compliance and effectiveness.

At **Cardinal Pest Management**, we work discreetly and professionally to protect your reputation.

BEFORE YOUR SERVICE VISIT

Deep Cleaning

- Clean all food prep surfaces
- Remove grease buildup from equipment
- Sweep and mop floors
- Clean drains and floor mats

Storage Areas

- Organize inventory off the floor
- Rotate stock (FIFO method)
- Remove expired or damaged goods

Eliminate Attractants

- Remove food debris
- Keep trash sealed and removed regularly
- Clean behind and under equipment

COCKROACH CONTROL IN COMMERCIAL SETTINGS

German cockroaches thrive in:

- Warm, moist environments
- Kitchens and prep areas
- Behind appliances

Required Prep:

- Pull equipment away from walls if possible
- Provide access to hot spots (ovens, fryers, coolers)
- Remove everything off the floor under equipment
- Reduce moisture (fix leaks immediately)
- Cover pots, pans, dishes, silverware, glasses and cups, utensils with plastic sheeting.

At **Cardinal Pest Management**, we use targeted treatments designed for sensitive environments while maintaining safety and compliance.

RODENT CONTROL FOR BUSINESSES

Rodents pose serious risks including:

- Health code violations
- Property damage
- Product contamination

Preparation Steps:

- Ensure access to utility rooms
- Clear clutter from storage areas
- Identify signs of activity (droppings, gnawing, odors)

DAY OF SERVICE – WHAT TO EXPECT

When your **Cardinal Pest Management** technician arrives:

- Our technicians will perform a detailed inspection
- Identify pest activity and entry points
- Apply targeted treatments safely and effectively
- Provide a detailed IPM report with recommendations for long-term prevention

AFTER SERVICE RECOMMENDATIONS

To maintain results:

- Keep areas clean and clutter-free
- Follow technician instructions carefully
- Schedule ongoing service if recommended
- Address structural or sanitation issues promptly
- Clean and wash all counter and bar spaces where food or drinks are prepared
- Clean and wash all kitchen utensils before use

FINAL THOUGHTS

Preparation is not just helpful — it's essential.


By following this guide, you are giving your **Cardinal Pest Management** technician the ability to deliver the highest level of service possible.

Our goal is simple:

Eliminate the problem. Prevent it from returning. Protect your business.

NEED HELP?

Call Cardinal Pest Management with any questions or concerns.

 706-591-2775

 CardinalPestManagement.com

Please check the bottom of our Commercial Kitchen website page for more document downloads like our Sight Log and Pre Health Inspection Check List. This web page is located at <https://cardinalpestmanagement.com/commercial-kitchens>

Example

IPM Inspection Report

Business Name:					
Address:					
City:		State:		Zip:	
Phone:		Email:			
Inspector:					
Inspection Date:		Chef / Manager:			

INSPECTION ANALYSIS

(Food / Water / Harborage Sources)

Kitchen & Food Prep Areas

- Grease accumulation on floors, walls, or equipment
- Food debris under/behind equipment
- Floors not clean along edges, corners, and baseboards
- Standing water under sinks, dish areas, or equipment
- Ice machines not clean and free of buildup
- Dishwashing areas not properly cleaned and maintained

Bar, Soda Machines & Waitress Station

- Soda machines not clean
- Bar area not clean (Fruits, Drink Mix Spills, Sticky)
- Waitress station not clean
- Food or spillage under booths or tables in dining area

Office & Bathrooms

- Bathrooms not clean
- Bathroom trash not emptied
- Office not clean of spillage or trash not being carried out
- Office has storage items in the way of performing proper treatment

Drain & Moisture Control

- Floor drains not free of slime/biofilm
- Foul odors indicating organic buildup
- Slow or backed-up drains
- Mop sinks not clean and dry when not in use

Storage Areas

- All food not stored ≥ 6 inches off floor
- All products not sealed in pest-proof containers
- Torn packaging or exposed food
- FIFO rotation not in use
- Cardboard buildup or clutter

Waste & Exterior

- Trash not being removed daily (or as needed)
- Interior trash containers not clean and lined
- Dumpster lids not closed at all times

