



PREPPING A COMMERCIAL KITCHEN

FOR PEST CONTROL SERVICE

A Simple Guide to Help Us
Protect Your Business
Effectively and Safely



EASY STEPS
FOR PREPARATION



BETTER ACCESS
BETTER RESULTS



SAVE TIME
REDUCE DOWNTIME



WORKING TOGETHER
FOR A PEST-FREE
ENVIRONMENT



THANK YOU FOR HELPING US
SERVE YOU BETTER!

We appreciate your cooperation!

Commercial Kitchen Pest Control Preparation Guide


For Food Handling Establishments

Provided by Cardinal Pest Management

Proper preparation is essential for successful pest elimination in commercial kitchens and food handling environments. Sanitation, access, and cooperation directly affect how quickly and effectively pest problems can be resolved.

If you have any questions before your scheduled service, please contact:


 Admin@cardinalpestmanagement.com

 706-591-2775

General Preparation Requirements (All Services)

These steps must be completed prior to any pest control service:

- Remove all food items from exposed surfaces
- Store all food in sealed, pest-proof containers
- Clean all floors thoroughly, including under equipment when accessible
- Remove grease buildup from cooking and prep equipment
- Eliminate standing water from sinks, floors, and drains
- Empty all trash and ensure dumpster lids remain closed
- Provide clear access to walls, baseboards, and service areas
- Reduce clutter and unnecessary storage

 Failure to properly prepare may delay service or reduce effectiveness.

German Cockroach Preparation (HIGH PRIORITY)

German cockroach infestations require **detailed and thorough preparation.**

Required Steps:

- Empty all cabinets, drawers, and pantry storage areas
- Remove ALL items from under sinks and prep stations
- Clean all cabinets and storage areas (no grease, crumbs, or residue)
- Remove items from bathroom cabinets if applicable
- Pull out movable appliances if possible:
 - Refrigerators
 - Stoves
 - Prep tables

Additional Requirements:

- No food or dirty dishes left out overnight
- Surfaces must be clean and grease-free
- Limit disturbance of treated areas after service

⚠ Important: Incomplete preparation will significantly reduce treatment success and may require additional services.

Fly & Fruit Fly Preparation

Flies and fruit flies are typically caused by **moisture, organic buildup, and sanitation issues.**

Required Steps:

- Scrub all floor drains using a drain brush (chemical cleaners alone are not sufficient)
- Remove food debris from under equipment and hard-to-reach areas
- Clean soda fountains, bar areas, and beverage stations
- Empty and sanitize all trash containers
- Remove overripe or decaying produce
- Eliminate standing water from:
 - Mop buckets
 - Floor mats
 - Sink areas

Key Focus Areas:

- Drain lines
- Dishwashing areas
- Trash storage zones
- Beverage and bar stations

Ant Preparation

Ant activity is driven by **accessible food sources and entry points**.

Required Steps:

- Remove all exposed food and sugary substances
- Clean spills immediately (especially syrups, grease, and oils)
- Store all food in sealed containers
- Identify and report areas of visible ant activity
- Keep floors, walls, and baseboards clean

Important Notes:

- Do NOT apply over-the-counter pesticides prior to service
 - Allow technician to identify ant trails and nesting areas
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Food Infesting Insects (Pantry Pests)

(Includes Indian Meal Moths, Weevils, Grain Beetles, etc.)

These pests are almost always introduced through **infested food products brought into the facility**.

Inventory Inspection (CRITICAL STEP)

All dry goods must be inspected before treatment:

Check the following items:

- Flour
- Rice
- Pasta
- Cereal
- Grains
- Spices
- Dry mixes

- Pet food (if applicable)

Look for signs of infestation:

- Webbing inside packaging
 - Larvae or small worms
 - Beetles or small insects
 - Damaged or opened packaging
-

Removal of Infested Products

- Immediately discard ALL infested products
- Do NOT attempt to salvage contaminated items
- Remove questionable products if infestation is suspected

⚠ If infested products remain, the infestation will continue regardless of treatment.

Storage & Prevention Measures

- Transfer all dry goods into airtight containers
 - Avoid storing food in cardboard packaging
 - Practice FIFO (First In, First Out) inventory rotation
 - Keep storage shelves clean and organized
-

Before Treatment & Trap Placement

- All infested materials must be removed prior to service
 - Storage areas must be cleaned thoroughly
 - Technician will install **monitoring and lure traps** to:
 - Identify remaining activity
 - Track pest populations
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Additional Sanitation & Structural Considerations

Even when treating insects, the following can contribute to pest problems:

- Keep exterior doors closed when not in use
 - Seal gaps around pipes, walls, and entry points
 - Maintain clean dumpster and grease disposal areas
 - Remove clutter from storage areas
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After Service Expectations

- Some pest activity may still be visible initially
 - Follow all technician recommendations carefully
 - Maintain sanitation standards consistently
 - Report continued activity promptly
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Final Note


Successful pest elimination in food handling establishments requires **cooperation between your staff and our technicians.**

The better the preparation, the faster and more effective the results.

Contact Information

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COMMERCIAL PEST ELIMINATION

PROTECTING FOOD HANDLING ESTABLISHMENTS



ERADICATING PESTS SAFELY, EFFECTIVELY, OUT OF PUBLIC VIEW



CALL FOR A **FREE INSPECTION & ESTIMATE!**

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2775**