



# Kitchen After-Hours Pest Control Preparation Policy - Flying & Crawling Insects

## Preparation for Pest Control Services in Food Handling/Service Areas

To ensure a safe and thorough pest management service during after-hours treatment, please follow the preparation guidelines below before the scheduled treatment. **Note:** The area must be vacated for **6–8 hours** after treatment is complete.

Preparation cannot be done right before we arrive. Moisture must be allowed to dry fully, so all tasks should be completed **a couple of hours before** our arrival to ensure treatment effectiveness.

---

### Main Kitchen

- **Remove all food** from holding areas and store it in coolers.
- **Empty all shelves and worktables**, covering the contents.
- **Cover fryer tanks** with plastic.
- **Remove or cover all pots, pans, and utensils** with plastic.
- **Leave all machinery open.**
- **Turn off pilot lights** on all gas equipment.

### Dishwashing Area

- **Cover any exposed dishes.**
- **Pull storage racks away** from walls.
- **Empty all dish carts** of dishes for treatment access.

### Waitress Stations/Service Lines/Bars

- **Remove all condiment packets, napkins, beverage holders**, and other loose or exposed items and place them in coolers.
- **Remove pop lids** from dispensing machines.
- **Empty ice** from dispensers.
- **Remove nozzles** from pop, water, and juice dispensers, or cover with plastic wrap.



## Dining Area

- **Vacuum booths, bench seats,** and floors (keep bench seats open).
- **Make wall/floor junctions accessible.**
- **Remove tablecloths, napkins,** and condiments from tables.
- **Turn off air supply** to fish tanks and cover the tanks.

## Storage Areas

- **Remove or cover any open boxes.**
  - **Clear all items from floor surfaces.**
  - **Make wall/floor junctions accessible.**
- 

## General Requirements

- **Thoroughly clean all areas** of the facility; the cleaner the environment, the more effective our treatments will be.
  - **Empty all trash receptacles.**
  - **Provide access** to all areas, including lockers, offices, and other locked spaces.
- 

## After Service is Complete

- **Ventilate the area for 2 hours.**
  - **Sanitize all counter and shelf surfaces** and all equipment.
  - **Flush all beverage dispenser nozzles.**
  - **Flush coffee and tea machines** with water.
- 

## Keys to a Successful After-Hours Treatment with Phantom Pest Solutions

To maximize the effectiveness of your treatment, please follow these important guidelines:

- **KEEP THE KITCHEN AND RESTAURANT DRY PRIOR TO THE SCHEDULED TREATMENT.** If floors are mopped or wet, the application will not be effective.
- **DO NOT mop, sweep, clean, or apply chemicals** within 6 inches of the baseboards and surfaces that have been treated for at least **2 weeks** after treatment.
- Avoid using any over-the-counter pesticides, household cleaners, or other chemical agents over treated areas, as this will make our application ineffective.



- The effectiveness of the treatment is fully dependent on the preparation done. While **usually one treatment is sufficient**, another may be required **14-21 days later** if necessary.
- You may observe wandering insect behavior and potential activity for up to **7-10 days** following treatment. This is normal, as insects may emerge at unusual times.

By adhering to these guidelines, you ensure that the residual application barriers remain effective.

---

Thank you for your cooperation in preparing for after-hours pest control services. Your efforts help maintain a pest-free environment and ensure successful treatments.