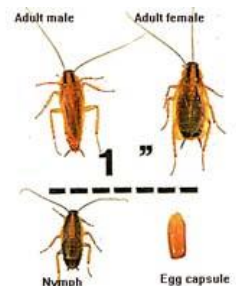


COCKROACH CONTROL IN COMMERCIAL ACCOUNTS

The German cockroach is an extremely difficult pest to eliminate from commercial accounts due to many factors beyond our control. There must be an understanding between the business owner, staff, and pest control service in order to implement an effective control strategy. We will work with you as a partner to eliminate this pest from your business, but your co-operation is essential, or favorable results will not be achieved.

The 1st question to answer is how were the roaches introduced to your business? If they are reintroduced repeatedly, you will never get rid of them. Common sources include:

- **Deliveries:** Your suppliers may have a problem in their warehouse, plant, or on their trucks. The person picking up your linens and towels may have a problem on their truck, as they pick up dirty laundry from a roach infested restaurant and stack it up with the clean laundry, they are delivering to you. Check these deliveries over and ask the driver how they handle infested linens. Ask if they have their trucks preventively treated for roaches. The person delivering soda pop syrup may have issues in their warehouse. The boxes may have roaches in them. Look them over when they arrive and refuse shipment if they are infested. Cooking oil in boxed 5 gal jugs can be full of roaches. Most dry good deliveries are not a problem, but it does not hurt to check. Never accept boxes or bags back from a customer, as they may be infested.
- **Employees:** Often time employees will have roaches in their apartment or home and easily transfer them to work in backpacks, bags, purses, or clothes. If they have lockers, make us aware so we can inspect these areas and monitor them.
- **Used kitchen and bar equipment:** Always be vigilant of used equipment before buying it. We can supply you with a flushing spray that will flush the roaches out if they are infested in any equipment. Always do this prior to bringing equipment inside your business.
- **Arcade games:** Always ask to open any new games that are brought into your business to inspect for roaches. If that game was taken out of another bar or restaurant with roaches, you can bet there are still roaches in it. Ask about your vendor's policy on this and again, use a flushing spray to detect roaches before bringing the equipment inside your business.
- **Never allow anyone to store their stuff in your business from their apartment or business. Too often it can be infested with roaches.**



Sanitation deficiencies must be corrected, or you will never get control of German cockroaches. Roaches need food, water, and harborage to survive and by depriving them of these necessities you will see immediate results.

- **Eliminate water sources:** Fix leaky faucets and pipes, never leave water in sinks overnight, squeegee down the dishwashing station and make sure drain hoses from ice bins, water softeners or coolers run down a drain and not onto the floor. Make sure any dishwashing backsplashes are properly caulked and sealed to prevent any water from escaping. Also make sure they are attached firmly to the wall. Any gap behind them will provide harborage for roaches. Any old holes in the backsplash need to also be sealed again to prevent roaches from getting behind or into the wall. Running fans in the dishwashing area and under the bar 24/7 will keep these areas dry and help prevent fruit flies as well. Clean floor drains, sink drains and interceptor drains on a regular basis with a brush to eliminate crud build up.
- **Eliminate food sources:** Floors need to be swept every day including under equipment. Most coolers and workstations are on wheels and should be pulled out on a regular basis and cleaned. Never leave dirty trays, dishes, or food carts at the end of shifts. Be sure sinks are drained and clean. Clean shelves and cupboards on a regular basis. Use good trash bags that are heavy enough to not rip open when tossed in the dumpster. Take the trash out every night. Clean your trashcans and make sure they are dry before putting in a new bag. Clean the rubber floor mats often and make sure the floor and mats are dry before putting them back down.
- **Eliminate clutter:** Boxes, bags, paper clutter and trash need to be eliminated especially around the bar and kitchen area. This clutter provides harborage for roaches and by eliminating it faster control will be achieved.
- **Building repair** is a constant task. Broken or loose tiles collect moisture and cause pest issues. Replace broken tiles and seal holes leading into walls. Caulk around pipes and counter tops.

Now that all these issues have been addressed, we can implement a control strategy to eliminate these roaches from your business and prevent them from returning. This will be an ongoing effort between the business owner, your staff and your pest control technician.

Initial clean out is a thorough treatment of the facility at a time when you are not open. Many materials we use are not allowed to be applied if food is present or being prepared. The purpose of this treatment is to quickly reduce the infestation and identify problem areas. We will then follow up on an every other week schedule. Our service includes monitoring, inspecting, and treatment. We will consult with you at the end of every treatment or as needed and make any further recommendations.



KwikKill.net



Info@KwikKill.net



(608) 228-8899