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COMMERCIAL KITCHEN PREPARATION SHEET FOR: **Cockroach Fogging**

Updated 2017

BEFORE TREATMENT

- Cover or remove open food, napkins, cups, silverware, plates, utensils, pans, etc. from the treatment area.

Helpful ideas:

- Put items in the cooler if there is room.
 - Put items on the dining room tables and cover with linens.
 - Put items in boxes or plastic tubs and cover with plastic wrap.
- Cover ice chests, fryers and open tubs.
 - **DO NOT** cover open storage shelves as these will all require treatment. Remove enough items to allow for proper treatment.
 - Shut off exhaust hoods and fans for at least 4 hours.
 - Clean up as much clutter and food debris as possible.

AFTER TREATMENT

- Turn exhaust hoods and fans back on when re-entering.
- Any open food or napkins missed must be destroyed.
- Any cups, silverware, plates, pans, etc. missed must be washed before reuse.
- Thoroughly wash grills, cutting boards and food prep tables prior to reuse.