



## Commercial Full Prep Service Checklist

To complete a German Roach Full Prep Service, the restaurant/ facility must be properly prepared. The service will be very detailed, requiring the technician to access above, behind, and under equipment, counters, and shelves to treat areas of pest harborages. The following outline reviews the steps that must be taken in preparation for a successful service. The preparations are detailed below:

1. Assure compliance with State and Federal regulations regarding pesticide use in food service establishments.
2. Will assist in establishing a pest free environment.
3. Maintain validity of pest prevention guarantee.

### Customer Preparation (All food service & preparation must cease during this service)

- General
  - Complete after hours cleaning of treatment areas starting with back of house first
  - Leave interior lights on
  - Disarm alarms/notify alarm company (police & fire)
  - Empty and clean trash cans
  - Unlock utility rooms, storage areas, and offices
- Kitchen
  - Remove all opened or exposed food. Place in walk in cooler.
  - Remove and cover all food service items from shelves and counters which would prevent access to pest harborage areas and walls
  - Do not cover food service prep items and equipment in place (No tents)
  - Leave air conditioning and hood vents running. If this cannot be done pilot lights will be extinguished prior to beginning service
  - If applicable, remove bottom shelving of pedestal style prep tables and service lines
  - Move clean dishes and racks to storage or dining room and cover
- Front of House
  - Open and clean under all booths
  - Empty side stands and service areas
  - All open or exposed food/food service items must be removed and sealed in plastic bags
  - Remove and cover all dishes, glasses, and service items from under counters, work areas, and shelves and cover in plastic
  - Do not cover service items and equipment on shelves (No tents)
  - Open beverage chase ways for inspection and service

### Full Prep Service

- After preparation is complete, the Massey service team will:
  - Treat all areas with extra attention to sensitive areas and locations with high activity
  - Place Massey Insect Detection Traps (IDT) to monitor activity and direct future service needs
  - Complete the customer service report including recommendations to assist in preventing roaches from returning
  - Schedule the next service and any required follow up services

**\*\*CHECKLIST ITEMS THAT HAVE NOT BEEN COMPLETED WILL BE CIRCLED BY THE TECHNICIAN AND THE ELIMINATION SERVICE WILL BE RESCHEDULED.**

### Customer after completion of Full Prep service:

- **Remain out of treatment area until all materials applied have dried.**
- **To prevent against possible contact with pesticide residue, all food preparation equipment and contact surfaces must be thoroughly cleaned prior to resumption of food prep and services**

All product used in these services are performed in accordance with EPA approved label instructions, as well as applicable Federal, State, and Local laws.

Should you have any questions, please contact our Service Center (\_\_\_\_) \_\_\_\_\_

Service Technician/Sales Inspector	Date	Customer Signature	Date
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