

SERVICE PREPARATION SHEETS: STORED FOOD PRODUCT PESTS



Stored food product pests include the sawtooth grain beetle, merchant beetle, cigarette beetle, drugstore beetle, warehouse beetle, khapra beetle, confused flour beetle, red flour beetle, yellow mealworm, indian meal moth, anagoumouis grain moth, mediterranean flour moth, spider beetle, rice weevil, granary weevil, lesser grain borer, and cadelle. Stored food product pests reduce the world's food production by 10 percent. Africa's food production is reduced by 30 to 40 percent. In addition to the loss of food, some of these pests also cause allergies by contact, inhalation, and ingestion.

THE FOLLOWING ITEMS NEED TO BE DONE **PRIOR** TO THE TREATMENT

1. Remove all items from every kitchen cupboard, drawer, and shelf where the pests have been seen and place the items in another room either in plastic bags or covered with sheets. Any food removed from the cabinets must either be in sealed containers or placed in the refrigerator.
2. Inspect all food and packages in the areas where the pests have been seen. If any signs of stored food products pests are present, set the items aside to show our technician.
3. Remove shelf paper (except for contact paper) and clean the cupboards prior to the treatment. Remove all items from medicine cabinets and from under sink areas.
4. Remove all indoor pets. Cover any aquariums and unplug the air pumps. We are not responsible for your fish.
5. Be prepared to stay out of the building and off the property for 3 hours. Infants and elderly people should remain out for 5 hours.
6. Payment is due at the time of service unless previous arrangements have been made.

THE FOLLOWING ITEMS NEED TO BE DONE **AFTER** THE TREATMENT

1. Ventilate your house before reentry if there is an odor present. Not all chemicals we use have an odor. Charcoal filters on air conditioners may be affected by our treatment, so do not use air conditioner to ventilate the building. Also, be sure to check smoke alarms to make sure they are still functional.
2. Please allow food and dish shelves to dry. If they are not dry in 3 hours, wipe off any excess. Either way, cover them with shelf paper or newspaper before replacing items removed. Do not wash the shelves for 2 weeks.
3. Floors should be mopped lightly. Counters, sink tops, and bread boards should be cleaned before use.
4. **DO NOT** allow children or pets near the treated surfaces until they have dried. Wash both toys before children play with them and pets' food and water containers.
5. Please allow a period of time for the treatment to take effect. Consult your technician for more information.

**FAILURE TO FOLLOW THESE DIRECTIONS MAY AFFECT
ANY GUARANTEE OFFERED**