



Commercial Cockroach Spray

Commercial Kitchen Client Preparation Guide

Preparing For Your Treatment



Cook Line & Equipment

- ☐ Clear and wipe down all counters, prep tables and stainless work surfaces
- ☐ Pull all equipment away from the walls – fryers, ranges, grills, reach-ins – to expose baseboards and wall voids
- ☐ Clean and degrease under and behind the cook line, hood line and all equipment legs and castors
- ☐ Empty all drawers, utensil bins and cutting board racks. Remove small wares from the line
- ☐ Switch off and unplug all non-essential equipment



Food & Dry Storage

- ☐ Empty all dry storage shelving. Seal food in hard containers or move it out of the treatment area
- ☐ Break down and remove ALL cardboard from the premises – cardboard is the number one cockroach harbourage
- ☐ Pull walk-ins and reach-ins forward where possible and clear the motor housing area
- ☐ Remove everything stored on the floor and under shelving units



Dish Pit, Sinks & Drains

- ☐ Empty and clear all sinks, dish racks and under-sink cabinets. Ensure plumbing lines are accessible
- ☐ Scrub all floor drains and remove drain covers where possible so drains can be treated
- ☐ Pull the dishwasher forward if it is on castors and clear the surrounding area
- ☐ Remove all wet rags, mops and standing water from the area



Dining Room & Bar

- ☐ Clear all tables, booths, bar tops and service stations of condiments, cutlery and napkin bins
- ☐ Move booths and banquettes off the walls where possible to expose baseboards
- ☐ Empty speed rails, glass racks and under-bar shelving. Cover or remove all open bottles and glassware
- ☐ Vacuum and sweep all floors, especially under booths and along baseboards



Garbage & Receiving

- ☐ Empty all bins and remove every bag of waste from the building before we arrive
- ☐ Clean and degrease the garbage room, grease trap area and receiving dock
- ☐ Clear pallets, crates and stored packaging out of receiving and back-of-house areas
- ☐ Pull the dumpster and grease bin away from the building wall and clear any debris underneath



Staff & Access

- ☐ All staff must be out of the treated areas during service and for 4 hours afterward
- ☐ A manager or keyholder must be on site with keys to every room, storage area and mechanical space
- ☐ Tell your technician about live product, sensitive equipment or allergy concerns before we begin
- ☐ Give a copy of this sheet to your closing manager and night crew so prep is done before we arrive

Treatment Process

Our commercial cockroach service is a full deep-clean treatment carried out after hours or during closed periods. We apply a residual spray to every crack, crevice, equipment void and baseboard, dust wall voids, motor housings and hollow equipment legs, and place gel bait in harbourage points that cannot be sprayed. Fridges, freezers and cook line equipment are pulled and treated behind. You may see increased activity for 24-48 hours as cockroaches are flushed out of harbourage. Do not clean or degrease treated areas for at least 48 hours and do not apply any other pesticide, as this will break down our residual barrier. Commercial infestations typically require 2-3 visits spaced about two weeks apart.

After Your Treatment

The effectiveness of the treatment depends on following these essential steps after service to ensure long-lasting results.

- Re-entry Time: Staff may re-enter treated areas 4 hours after treatment unless otherwise instructed by your technician.

- Food Contact Surfaces: All counters, prep tables, cutting boards, sinks and any surface that touches food must be washed and sanitized before service resumes.

- Increased Pest Activity: You may notice more cockroaches immediately after treatment. They become disoriented, wander, and die soon after. This is normal and expected.

- DO NOT use other pest control chemicals (powders, sprays or store-bought bait) or degreasers near treated areas, as this will decrease or eliminate the effectiveness of the treatment.

- DO NOT wipe down baseboards, equipment legs or any treated non-food surface for at least 48 hours.

- Follow Up Service: Commercial jobs typically require 2-3 visits about two weeks apart. Follow technician recommendations on sanitation, cardboard removal and sealing entry points.