



STORED FOOD PEST PREPARATIONS

1. Throw away all infested cereals, grains, flours and other sources of infestation.
2. Thoroughly clean all food areas such as, cupboards, cabinets, under sinks, breadboards etc.
3. Use a vacuum cleaner to clean out all cracks and corners of cupboards and drawers as necessary.
4. Clean up all spilled crumbs alongside stove, dishwasher under refrigerator and in and around toaster.
5. Store all long term dry products in glass or plastic sealed containers.
6. Remove all cooking utensils, food items etc from all kitchen cupboards and drawers and any pantry areas. Kitchen must look like you have moved out. Put all items on a table and throw a sheet over top.
7. Upon re-entry, wipe down all surface areas but do not clean heavily in cracks in crevices of drawers and cupboards.

People and pets are to be vacated during treatment and for a minimum of 4 hours after treatment.

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