



Tucson Restaurant & Office Pest Prep Guide

For clean, safe, and pest-free spaces—here's how to prepare your business before a scheduled service.

Before We Arrive

- Clear food prep areas: Wipe down surfaces, remove open food and utensils.
- Empty under-sink storage: Especially in kitchens and restrooms.
- Store packaged goods: Keep dry goods off the floor and sealed.
- Cover or remove dishes, cups, and cutlery in dining and break areas.
- Remove trash from bins and clean any spills on floors or behind equipment.
- Secure pets, if any (for pet-friendly cafes or therapy offices).

After Service (Wait 1–2 Hours)

- Allow treated areas to dry fully before mopping or restocking.
- Keep doors and windows closed during the initial 2-hour post-treatment period.
- Log the service date and treatment zones for your compliance records.

Additional Tips

-  Report sightings of rodents, roaches, or ants early—they spread fast.
-  Schedule monthly or seasonal follow-ups for prevention (especially spring & summer).
-  Keep this guide printed near your cleaning checklist or operations binder.