












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.