



HOW TO PREPARE FOR THE COMMERCIAL KITCHEN TREATMENT

Commercial Kitchen Preparation – Actisol Treatment

- 1. Remove All Items from Cupboards and Drawers**
Place them in a protected area that will not be treated.
- 2. Clear All Countertops**
Ensure all surfaces are free of items to allow for effective treatment.
- 3. Protect Open Food Items**
Store all open food in the refrigerator or another protected area to prevent contamination.
- 4. Move Boxes and Containers**
Shift all boxes and containers away from the walls.
Remove any cardboard boxes from the treatment area.
- 5. Seal or Remove Food Containers**
Ensure all food containers are tightly sealed or relocated to a safe area away from potential spray or drift.
- 6. Vacate the Area After Treatment**
Stay out of the kitchen for **3 to 4 hours** after treatment to allow for proper settling.
- 7. Thoroughly Clean All Surfaces and Utensils**
After the waiting period, clean all countertops, utensils, pots, and pans before resuming kitchen operations.

No Pesticides or Cleaning Products

Do not spray any pesticides or cleaning products in treated areas after the treatment, as this may lead to control failure.

Pest B Gone

Thank you for your cooperation!