

PRESCRIPTION TREATMENT® PEST MANAGEMENT

RESTAURANTS & COMMERCIAL KITCHENS

STRATEGY AND TREATMENT

BASF Pest Control Solutions
The Evolution of Better Pest Control

 **BASF**

The Chemical Company



**Prescription Treatment®
Pest Management**

WHY PRESCRIPTION TREATMENT PEST MANAGEMENT MAKES SENSE IN RESTAURANTS AND COMMERCIAL KITCHENS

Customers are asking for IPM programs and this is a practical approach to implementing IPM in these types of accounts. Prescription Treatment Pest Management is a 5-step, cyclical process that integrates all the necessary steps to control pests in a manner consistent with IPM. This brochure discusses strategies and tactics of a great pest management program for restaurants and commercial kitchens.

5 STEP PROCESS

Prescription Treatment®

Pest Management contains five key components that work together to ensure an effective and consistent professional pest management process. Together, they create the finished product offered to your customers.



INSPECT

Information is the key to success.

Inspection is the cornerstone of Prescription Treatment Pest Management. The reason is simple: when you have good information, you make informed decisions.

PRESCRIBE

Determine what needs to be done.

Prescribing is choosing the right treatment based on the information gathered during the inspection. In an integrated approach to pest management, several prescriptions may be right for a given situation. Understanding the strategy, product and treatment options—and the advantages of each—is necessary for prescribing the most effective solution.

TREAT

Start the cure.

Treatment techniques are the actions taken to solve pest problems, focusing on how the prescription will be implemented. Learning each technique and the product attributes will arm technicians with the knowledge to make effective applications.

COMMUNICATE

The value of an educated customer.

Communication equals value. Period. The more a customer understands what you're doing and why, the more your service is valued. It begins with the sales process and is applied during every phase of service—it never ends.

FOLLOW-UP

When a service ends, it's just beginning.

Leaving the service only half completed is a common problem. The service doesn't end when all the pests are dead or when you leave the account. Careful follow-up is the key to effective pest management, happy customers and repeat business.

RESTAURANT AND COMMERCIAL KITCHEN TREATMENT STRATEGY

There's a lot riding on your treatment strategy: Even the finest restaurant can be brought down by poor pest management. And to make things even more challenging, a restaurant or commercial kitchen is a complex environment, requiring a range of well thought out management tactics. That's why the Prescription Treatment philosophy of pest management is built around inspection and Crack & Crevice® treatment. In the pages that follow, we'll dissect the environment into three major areas: Front-of-House, Back-of-House and Perimeter. We'll further divide each area into even smaller areas (microhabitats) to show how service technicians can focus their inspections and plan their treatment.



FRONT-OF-HOUSE: INSPECTION AND TREATMENT

The front-of-house commonly consists of the front door and vestibule, reception area, dining area, bar and restrooms—the restaurant's public face. While sanitation is generally good in this area, this is the zero-tolerance part of the account. Even one pest is too many. Meticulous inspections are critical; they should be conducted prior to any treatment.

Inspection Tips:

Resource sites—Carefully inspect areas around the bar, in the restrooms, or under/around booths. Look for food/beverage spillage, dirty drains, and full or dirty trash receptacles. Be sure to check beverage tanks, lines and dispensers for infestation.

Harborage sites—Pay particular attention below and behind equipment in the bar as well as around and under booths. Inspect inside cabinets in side stations and restrooms, look for clutter or passageways to wall, ceiling, or floor voids.

Interception sites—Insects may enter the dining area through window, doors or kitchen area. They may also catch a ride on carts, in boxes, or on patrons or employees.



Don't Forget:

The dining area is difficult to treat during business hours and is very sensitive to chemical odors or visible residues. That makes Avert® Dry Flowable ideal for this area. It can remain effective for more than one year and has no detectable odor after application, so it provides continuous protection with minimal applications.

565 Plus XLO® Contact Insecticide



- Enhance inspections to find hidden pests in front and back of house
- Extra low odor formulation ideal for dining areas
- 0.5% Natural Pyrethrins, 1.0% PBO, 1.0% MGK-264

Cy-Kick® Crack & Crevice® Pressurized Residual



- Low odor is great for dining areas and kitchens
- Long-lasting Crack & Crevice formulation
- 0.1% Cyfluthrin

Avert® Dry Flowable Cockroach Bait



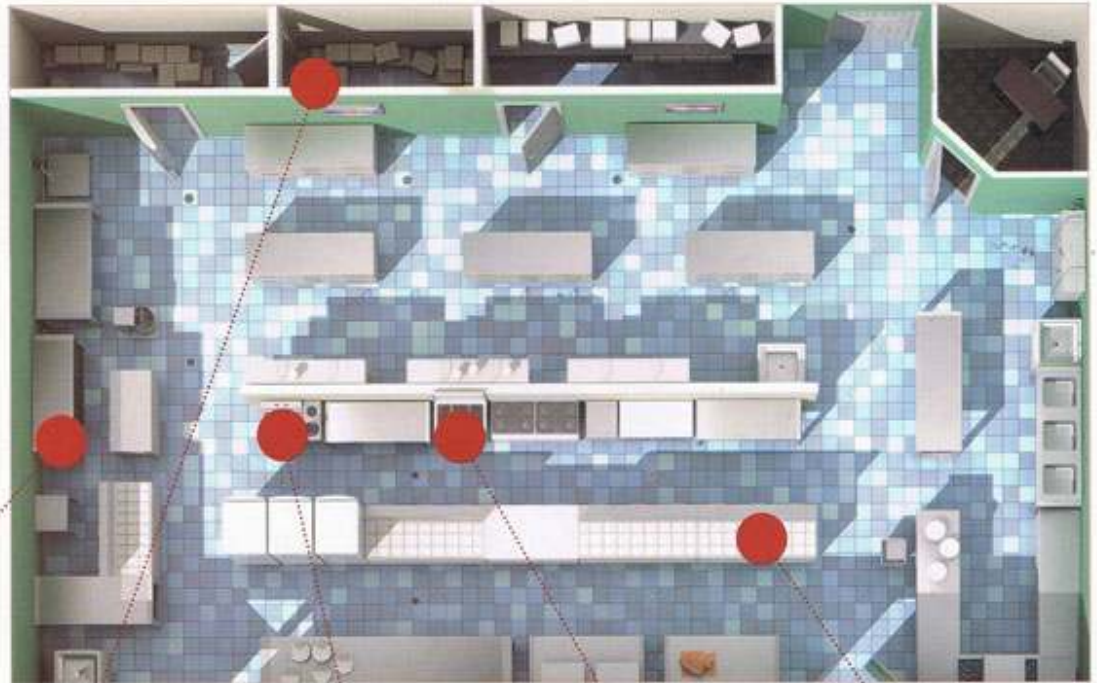
- Treat voids in front and back of house for long-lasting control
- Better coverage in voids than gel baits
- Cost per application is equal to or less than gels

BACK-OF-HOUSE: INSPECTION AND TREATMENT (part one)

The back-of-house commonly refers to the food preparation, food storage and dish washing areas. Sanitation is very challenging here; this is where pest problems often originate. Inspections are key to finding pest harborage areas, entry and exit ways, and sanitation problems that need correcting. Careful evaluation of back-of-house conditions is crucial, both for correct product selection and for helping restaurant management understand how improved sanitation can help control pests.

Don't Forget:

Moisture and food debris and clutter are commonly found in the food preparation area. The use of nonrepellent Phantom insecticide is a perfect complement to baits in complex environments such as this. It provides long term control, without interfering with the bait attraction and palatability. Advance Cockroach Gel Bait competes well against other food sources and kills roaches quickly.



Prep Tables

Check behind flashing, under table tops and shelves, in hollow legs and drawers. Look for spilled or dried food where equipment touches the wall, floor or other equipment.



Dry Storage

Food spillage and excess cardboard are common in this area and must be removed. Product sitting on shelves can become a resource site.



Fryer

Inspect thoroughly here; grease builds up quickly and fryers often get "stuck" to adjoining equipment and walls, trapping food in hard-to-reach spaces.



Grill

Debris commonly builds up under the unit and against the wall, creating pest harborage. Be aware of pilot lights when inspecting or treating in this area.



Plating Station

Inspect inside cabinets and drawers and below and behind this area. Large voids exist here. Condiments are often spilled around salads and appetizers in cold plating stations.

P.I.[®]

Contact Insecticide

- Spot or space treatment in back of house for immediate control
- Quick-dry formulation for space treatments
- 0.5% Natural Pyrethrins, 4.0% PBO



Phantom[®]

Pressurized Insecticide

- Nonrepellent aerosol—excellent compliment to IPM program
- Flash-dry allows for immediate placement of baits
- Fine crystalline application allows for pick-up even on porous surfaces
- 0.5% Chlorfenapyr Ready-To-Use



Advance[™]

Cockroach Gel Bait

- Crack & Crevice[®] treatment in front and back of house for cockroach control
- Quick results with new fast-acting active ingredient
- Control gel-averse and non-gel-averse German cockroaches
- 0.5% Dinotefuran



BACK-OF-HOUSE: INSPECTION AND TREATMENT (part two)

The biggest challenge in the back-of-house—and the most likely cause of unhappy customers—can be out-of-sight voids. They provide harborage areas, protecting pests from the products applied to control them. Use flushing materials and flashlights to discover these areas during inspection. Then treat them with nonrepellent dusts, repellent dusts or long-lasting baits to prevent pests from using these spaces to sustain themselves and reproduce.



Don't Forget:

Sanitation is a significant challenge in this dynamic area. Written documentation with specific recommendations is important to get cooperation and appropriate corrective action. A directed spray of contact products like P.I. will give immediate relief on carts and racks as well as around the beverage system, pipe chases and around conduit. Perma-Dust is very effective in moisture-prone areas found around dishwashers, while MotherEarth D Pest Control Dust is very effective in dry storage areas.



Carts & Racks

Sanitation is often a problem on slides, frame and wheels. Inspect carefully to prevent distributing pests from one area to another.



Floor Drains

Inspect all drains—under heavy equipment, in the open floor, restrooms, storage areas and walk-in cooler—and check routinely for signs of pests.



Pipes/Conduit

Pipes and conduit provide pathways and harborage areas for pests. Inspect outlets, pipe chases and other pathways around any equipment that uses electricity, gas or water.



Beverage

Beverage tanks should be kept off the floor, if possible, for better sanitation. Inspect hoses for leaks and dispenser for proper sanitation. Have cleaned if necessary.



Dishwashing

Inspect motor housing, open pipe chases, detergent dispenser, hollow legs, cracks in tiles and above ceiling tiles. Look for spilled food and dirty cookware, especially under equipment.

Phantom® SC

Termiticide-Insecticide

- Nonrepellent for indoor and outdoor applications
- Excellent efficacy on cockroaches
- Resistant to breakdown with cleaning agents or detergents
- 0.5% Chlorfenapyr Finished Dilution



Perma-Dust®

Pressurized Boric Acid Dust

- Turn back of house voids into insect killing zones
- Not harmed by the heat and moisture found in kitchens
- Easy to apply into pipe chases and other voids
- 35.5% Boric Acid



MotherEarth™ D

Pest Control Dust

- Excellent protection for dry food storage areas
- Product mined directly from Mother Earth
- Desiccating action works on most insects
- Diatomaceous Earth



PERIMETER: INSPECTION AND TREATMENT

The perimeter of a restaurant or commercial kitchen is the most overlooked part of the facility. And it's commonly infested with ants, cockroaches, crickets, flies and rodents, making it one of the main reasons for callbacks. Proper inspection and treatment will prevent pests from getting inside in the first place. Inspect the garbage storage area and outdoor dining and landscaped areas on a routine basis and treat when needed.



Inspection Tips:

Resource sites—Garbage dumpsters and the area around them must be monitored regularly, and kept as clean as possible. Outdoor dining areas must be properly maintained and perimeter landscaping should be kept from contacting the structure.

Harborage sites—The underside of dumpsters, the base of docks, sewers and landscaping all provide insects safe harborage. Proper sanitation and landscape maintenance will reduce the number of potential harborage sites.

Interception sites—Front and rear pedestrian entryways, windows, ventilation ducts, electrical and plumbing passes all give pests access into the structure. Look for cracks in the sealing/caulking materials used in these areas. Door sweeps and other mechanical controls will help keep pests out of buildings.

Don't Forget:

Routine treatment of the dumpster area and the landscaped areas will reduce levels of pests inhabiting the building perimeter. Treatments around windows, doors and other entry ways will help to reduce the number of pests that successfully enter the structure. Highly repellent products like Microcare or Tri-Die® work well to repel pests and prevent them from entering into passage ways. Use Cy-Kick CS around dumpsters and exteriors for long-term control of crawling and flying insects.



Microcare® Pressurized Pyrethrum Capsule Suspension



- Great for use as a repellent in insect passageways
- SmartCap microencapsulation holds up well on grease
- Easy to apply into pipe chases and other voids
- 1.1% Pyrethrum, 2.2% PBO, 7.7% MGK 264

Cy-Kick® CS Controlled Release Cyfluthrin



- Durable microcap is well suited for dumpster and dock areas
- SmartCap microencapsulation holds up well outdoor
- Use in a hand tank in greasy kitchens or outdoor
- 6% Cyfluthrin

Advance® 375A Select Granular Ant Bait



- Bait around structure to keep ants outside
- Medium grit size is attractive to large and small ants
- Attractive matrix competes well around food service accounts
- 0.011% Abamectin

FLYING INSECT: INSPECTION AND TREATMENT

Flying insects present a different set of challenges, requiring their own control strategies and tactics. Even more than with other pests, mechanical control measures such as caulking, screening and trapping play a big part in fly management. Chemical treatment is generally targeted in and around harborage areas--primarily trash receptacles and drains. Proper sanitation and trash storage are critical components of any fly management program.

Inspection Tips:

When inspecting for flies it is very helpful to first identify the fly you are trying to control. Fruit flies will most commonly be found in decaying fruit, vegetables, and syrups. Phorid flies prefer raw sewage and are commonly associated with broken sewer lines; emerging from below the building foundation. House flies are most commonly found in and around trash containers. Fungus gnats are commonly found infesting potted plants. Moth flies (or drain flies) are most commonly found in dirty drains often in out-of-the-way or overlooked locations. Proper fly identification will save time and energy and contribute towards better fly management results.

Treatment Tips:

Without a doubt, the most important thing to remember in fly control is sanitation. Proper sanitation includes clean trash receptacles with tight-fitting lids. It includes proper drain maintenance with frequent inspections and cleaning. And lastly, good sanitation includes cleaning up all spilled foods, removal of all cardboard and proper storage of all cooking equipment and utensils. If all sanitation measures are not being fulfilled, chemical treatment of fly harborage areas will reduce the fly population—but it won't eliminate it.



Vector Plasma®

Use in food preparation areas where flies are most prevalent. Placement on the back wall of a food prep area will draw flies away from the food and the dining area.
Size: 21"L x 2.5"W x 12.5"H. Weight: 6lbs.

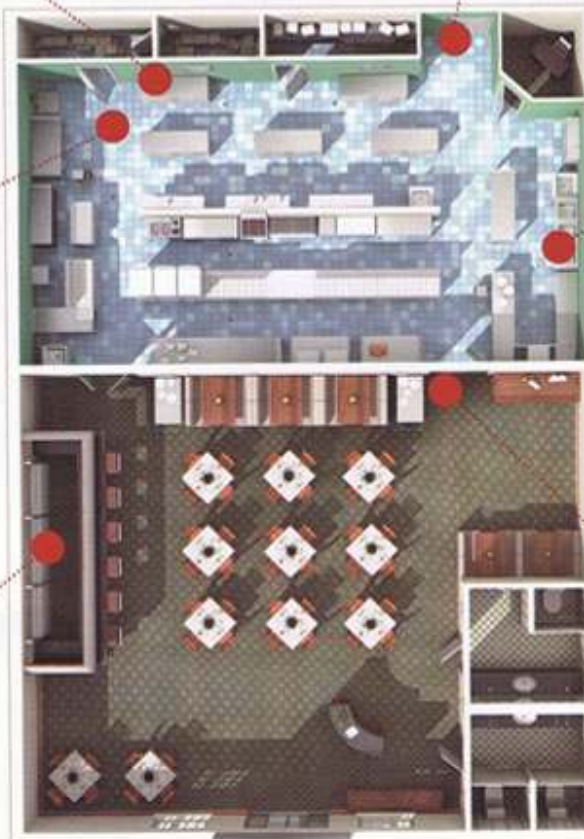
Vector Plasma One®

Place in food preparation or storage areas where wall space is very limited. Install vertically, horizontally or on a table top in tight spaces.
Size: 20.5"L x 2.5"W x 6.3"H. Weight: 4lbs.



Vector Bio-5® Multi-Purpose Drain Cleaner

Monthly drain treatment is recommended as a minimum. More frequent treatments may be necessary. This product will help clear drains and reduce unpleasant drain odors.



Vector® Classic®



Use in food preparation areas that may be visible to the general public. A discreet catch with soft, white bulbs will catch flies before they enter the dining area.
Size: 21.4"L x 6.5"W x 12"H
Weight: 8.5 lbs.



960 Vector® Fruit Fly Traps

Place in the bar and food prep areas near fresh fruit, vegetables, syrups and mixers. This is an excellent monitor that will help locate the source of fruit fly problems.

Vector Eclipse™



Place in the bar, dining area, or restrooms. This discreet trap is great near pathways from the dining area into the food prep area.
Size: 11.8"L x 3.7"W x 16.1"H
Weight: 4.25 Lbs

THE SYSTEM III®: How does the System III make Prescription Treatment Pest Management better?

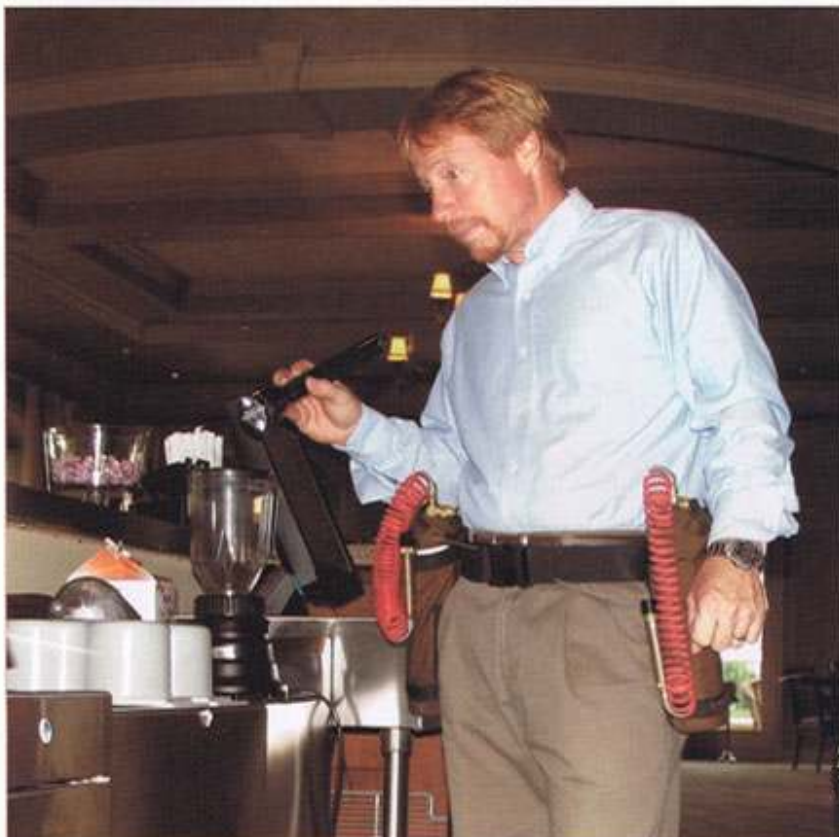
Integrated Pest Management (IPM) is the foundation of the Prescription Treatment Pest Management system. And it's what your customers want. The System III makes Prescription Treatment practical. It makes it more profitable too, by reducing product usage with precise, controllable applications. Together, the System III and PT pressurized products give you the tools you need to provide your customers with the service they deserve.

System III application equipment is designed to help make pest management professionals even better at what they do. It makes it easy to deliver precision applications of pest control products right where they're needed. And with the belt mounted system, arming yourself with all the best tools is simple, lightweight and manageable.



Treatment Tip:

Arming yourself with multiple System IIIs will help provide for increased efficiency in your treatment schedule. Quick flushing during inspections with 565 Plus XLO along with the residual power of Cy-Kick are an incredible one-two punch.





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