



## **Commercial Fogging – Client Preparation Checklist**

1. All exposed food needs to be placed in containers and sealed or moved into a sealed room away from targeted treatment area.
2. All utensils, pots, pans, etc. Any item that makes contact with food must be covered or washed prior to use after the application.
3. Structures must be sealed off to prevent air seepage.
4. All Pilot Lights, electrical equipment and fire alarms must be turned off during the application.
5. No exposed electrical outlets.
6. All ventilation must be turned off during application.
7. All food preparation surfaces need to be covered with poly plastic sheets and then wiped down after application and prior to use. Discard poly plastic sheets after application.
8. The structure/location must be vacant during the application and reentry cannot happen until 4 hours after the completion time. A sign will be posted with the treatment date and time of completed service.
9. Re-entry sign must be removed before entering the structure.
10. Structure must be ventilated thoroughly prior to re-entering the structure.

The above listed steps must be completed by the Client prior to service and must be planned accordingly. The Client agrees to complete the above required steps and will permit Horizon Termite and Pest Control Corp to perform services as indicated on our service agreement.

If you have any questions, please contact our office. Thank you for your cooperation.

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_



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