



Commercial Kitchen Preparation List

1. All exposed food needs to be placed in containers and sealed or moved into a sealed room.
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. All Pilot Lights and fire alarms must be turn off during the application.
4. No exposed electrical outlets.
5. All ventilation must be turned off during application
6. All surfaces need to be covered with poly plastic sheets and then wiped down after application and prior to use. Discard poly plastic sheets discarded after application.
7. The structure must be vacant during application and a reentry cannot happen until 8 hours.

All of the above items are the client's responsibility. With client's agreement to have Horizon perform service, the client also agrees to the above list as their responsibility.