

CLIENT PREP CHECKLIST:








# Commerical Fogging Treatment








THE FOLLOWING STEPS **MUST BE COMPLETED PRIOR TO SERVICE**  
TO ENSURE A SAFE AND EFFECTIVE FOGGING APPLICATION.  
PLEASE REVIEW CAREFULLY AND PLAN ACCORDINGLY.

## PREPARATION REQUIREMENTS

-  **ALL EXPOSED FOOD** must be placed in sealed containers or moved into a sealed room outside the targeted treatment area.
-  **ALL UTENSILS, POTS, PANS, AND ANY ITEMS THAT COME INTO CONTACT WITH FOOD** must be covered during service or washed thoroughly before use after the application.
-  **ALL STRUCTURES MUST BE SEALED OFF** to prevent air seepage.
-  **TURN OFF ALL PILOT LIGHTS, ELECTRICAL EQUIPMENT, AND FIRE ALARMS** during the application.
-  Ensure there are **NO EXPOSED ELECTRICAL OUTLETS** in the treatment area.

## **CONTINUED... PREPARATION REQUIREMENTS**

-  **TURN OFF ALL VENTILATION SYSTEMS** during the application.
-  **COVER ALL FOOD PREPARATION SURFACES** with poly plastic sheeting. After the application, wipe down surfaces prior to use and discard the poly sheets.
-  The **STRUCTURE MUST BE VACATED** during the application. Re-entry is permitted **4 HOURS AFTER COMPLETION**, and a notice will be posted with the service date and completion time.
-  **REMOVE THE RE-ENTRY SIGN** before entering the structure.
-  **THOROUGHLY VENTILATE THE STRUCTURE** prior to re-entry.



## ***CLIENT RESPONSIBILITY & ACKNOWLEDGEMENT***

The above steps must be completed **BEFORE THE TECHNICIAN ARRIVES**.

By preparing accordingly, the Client agrees to fulfill these requirements and permits **HORIZON TERMITE AND PEST CONTROL CORP.** to perform services as outlined in the service agreement.

For any questions or concerns, please contact our office at **201-447-2530**.

***Thank you for your cooperation.***