

## • *Dunphy's ExtermaPest, Inc.* •

### German Cockroach Cleanout — Restaurant Preparation & Aftercare

Commercial kitchens and food-handling areas require even more attention to preparation than residential spaces. German cockroaches thrive in warm, greasy, and cluttered environments, so deep cleaning is the foundation of a successful cleanout.

Two days before service, begin staging food, utensils, and dishes in one area, covered with plastic sheeting. Seal all unprotected food in airtight containers or bags. In bathrooms and storage areas, bag paper goods and personal-use items. Move mobile equipment six to twelve inches off walls where safe—roaches often hide in gaps and under machines.

Deep cleaning must be thorough. Degrease all kitchen equipment, focusing on overlooked areas like backs, legs, and wheels. Wash floors, walls, and even the underside of worktables. Clean floor mats, empty trash, and vacuum edges of carpeted areas to eliminate debris that shelters pests.

On the day of service, ensure all prep is completed, access is clear, and staff know to stay out of treated areas. After treatment, re-entry requires a four-hour wait, and cleaning should not begin until at least eight hours have passed. Always spray cleaners onto the rag, not the treated surface, to avoid neutralizing the pesticides. Run all staged dishes through a quick wash cycle before returning to use.

Following these steps ensures maximum impact from the treatment, minimizes downtime, and protects your investment in a pest-free facility.

## **Restaurant Preparation & Aftercare Checklist**

### **Preparation**

- ☐ Move mobile equipment 6–12" off walls where safe; pick up floors; clear under counters.
- ☐ Empty and wipe all shelves, counters, cabinets, and drawers.
- ☐ Pack unsealed food into sealed containers/bags; stage on tables and cover with plastic sheeting.
- ☐ Stage dishes/utensils on tables; cover with plastic sheeting.
- ☐ Bag and seal restroom paper goods and personal-use items.
- ☐ Degrease/wash walls and floors in kitchens and bathrooms.
- ☐ Degrease equipment: bottoms, sides, backs, legs/wheels.
- ☐ Clean floor mats.
- ☐ Remove all trash; wash out trash cans.
- ☐ Vacuum floors and edges.
- ☐ Ensure all areas are accessible; staff know to stay out of treated zones.

### **Aftercare**

- After service: Wait 4 hours before re-entry.
- Wait 8 hours before starting cleanup.
- Run staged dishes/utensils through a quick wash cycle.
- Do not spray cleaners directly on treated surfaces; spray rag, then wipe.
- Expect some roach activity for a few days; do not use store-bought sprays.