

PREPARATION FOR STORED PRODUCT PEST TREATMENT

1. REMOVE ALL FOOD FROM ALL WOODEN KITCHEN AND BATH ROOM CUPBOARDS, AND CABINETS (THIS INCLUDES ALL GRAIN PRODUCTS, SPICES, AND ANY OTHER ITEMS THAT GREW OUT OF THE GROUND, INCLUDING OPENED AND CLOSED PACKAGES AND BOTTLES).
2. ALL CABINETS AND CUPBOARDS MUST BE EMPTIED.
3. REMOVE ALL SHELF PAPER.
4. PLACE ALL GRAIN PRODUCTS EITHER IN THE FREEZER FOR 24 HOURS, OR IN THE OVEN AT 120 DEGREES FOR 8 HOURS. THIS WILL DESTROY ALL INSECTS AND THEIR EGG CAPSULES. (IN THE GRAIN PRODUCTS, ITEMS MAY BE DISCARDED IN LIEU OF THESE PROCEDURES.)
5. WASH ALL WOODEN KITCHEN AND BATHROOM SHELVES WITH SOAP AND AMMONIA (SEE MIXING INSTRUCTIONS ON AMMONIA BOTTLE)
6. BE PREPARED TO LEAVE YOUR PREMISES FOR 4 HOURS.
7. WHEN YOU RETURN DO NOT WASH SHELVES.
8. IF YOU DO NOT FOLLOW THESE SIMPLE PROCEDURES WE WILL NOT BE ABLE TO ELIMINATE THE EGGS AND THESE CAN HATCH CAUSING A RE-INFESTATION.