



ADVANTAGE®



▶ Pest Control  
Program

## Who we are

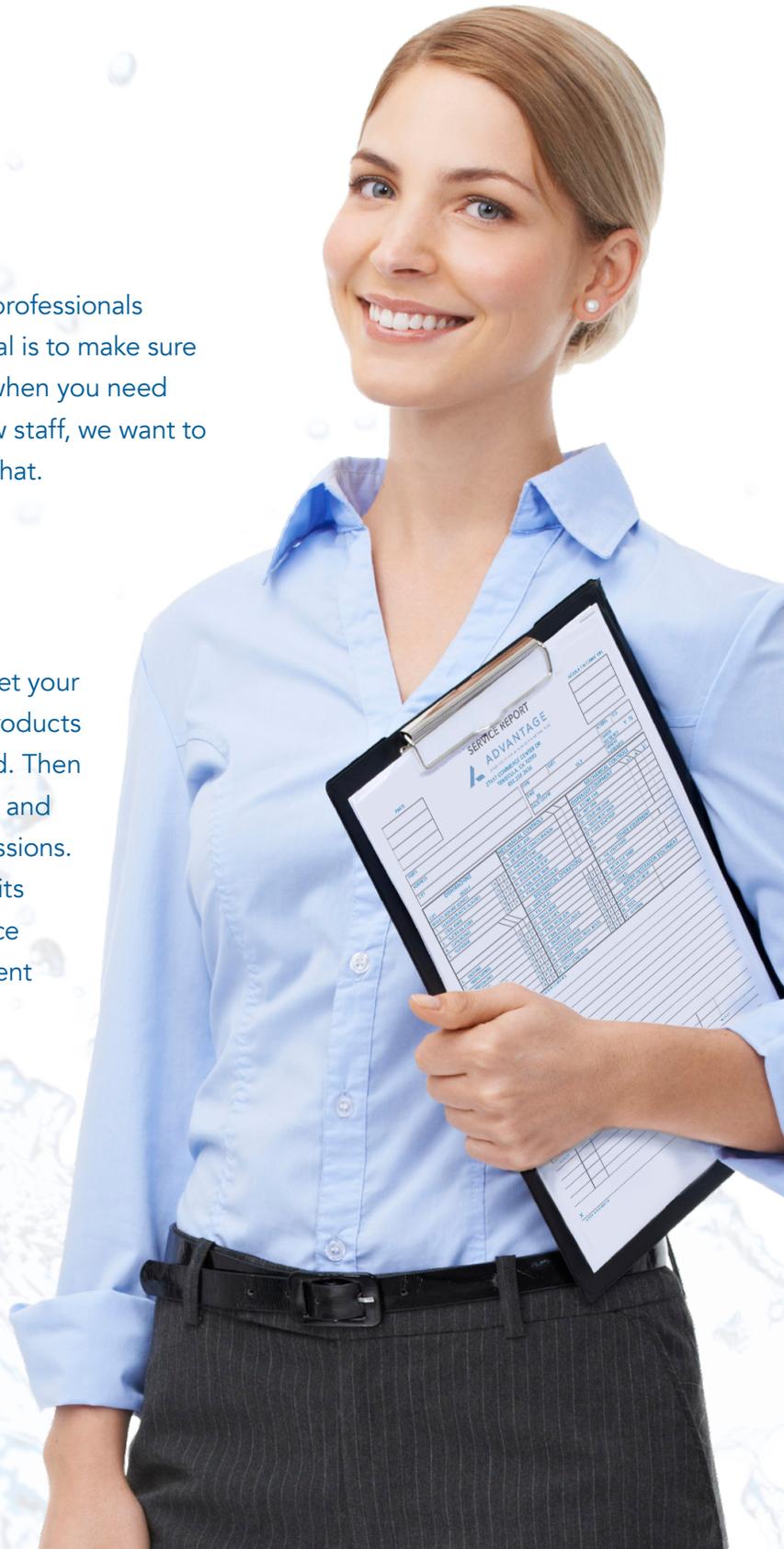
We are a team of dedicated, responsive service professionals believe every location has unique needs. Our goal is to make sure you have a trusted, problem-solver you can call when you need help. From a broken dish machine to training new staff, we want to make sure you have what you need. No matter what.

## What we do

We create a customized cleaning program to meet your specific needs, making sure you have the right products to keep your location sanitary, safe and protected. Then we teach everyone how to best use the products and equipment in individual, personalized training sessions. Lastly, our ongoing preventative maintenance visits help keep things running smoothly and our service professionals identify potential problems to prevent them from becoming bigger issues.

## Why we're different

We believe your business is as important as you do. And we want to make sure you have the tools, training and support to be successful. Test us out and we'll prove that to you.



Program Overview ..... 4  
Sanitation Quiz Answers ..... 6

## Pest Control Program Overview

**A big part of your success** is your focus on great food, superior service and a clean dining area. The last thing you need is a pest infestation. Not only can it damage your facility, but worse, it can ruin your reputation.

With Pest Control Services provided by our partner, Orkin, you can rest assured that your facilities are protected by industry leading pest expertise. Orkin's three step process takes **A.I.M.** at your problems to ensure quality results.



### Assess

- ▶ Perform a detailed inspection
- ▶ Identify any activity
- ▶ Locate conducive conditions

### Implement

- ▶ Solve existing issues
- ▶ Create customized program
- ▶ Implement plan

### Monitor Consistently

- ▶ Inspect monthly
- ▶ Report results
- ▶ Communicate frequently



## Pest Control Program Overview

Orkin's standard Restaurant Precision Protection™ package includes crawling insect and rodent control. In addition to pest control, your program could include other services such as:

### Exclusion

Pests can enter your restaurant through doors and small cracks. Orkin will work with you to seal potential pest entry points and help protect your building by making it less attractive to pests.



### Fly Control

Flies are among the filthiest of all pests, carrying more than a half-billion microorganisms on their body and legs that can contaminate food and undermine your reputation. Orkin's fly control service is designed to help manage all infestations, mild or severe.

### Odor Control

Odors may be invisible to the eye, but they can negatively affect your restaurant nonetheless. Just ask your customers. Orkin's program can help eliminate – not just mask – odors in trash cans, dumpsters, bathrooms and more.

### Bird Control

Birds can be a major nuisance and can cause expensive property damage to buildings, roofs and ventilations systems. Even worse, they can spread serious illness to your staff or customers. Our Bird Control program can help protect your restaurant from this difficult problem.

**We'll take care of your business as if it was our own and return as many times as necessary to eliminate the problem.**

## Storage and Sanitation Quiz Answers

### No Peeking!

What do you know about storage and sanitation when it comes to pest control? Take Orkin's fifteen question quiz to see how much you know about best practices to limit pest exposure. Use the QR code here to go directly to the quiz or visit our website at [www.advantagechemical.com/pest-control](http://www.advantagechemical.com/pest-control) to take the quiz and see your results. Come back here when you're done to see the answers and some explanations that can help your location prevent a pest control problem.



Use this QR code to take our Storage & Sanitation Quiz.

**1) Lighting can help with proper sanitation by keeping disease-carrying pests away from entrances. Which kind of lighting is most attractive to flying pests?**

*Answer: C. Ultraviolet lighting. If you mount ultraviolet lighting at least 100 feet away from the entrance of your building, pests will gravitate toward the lighting vs. heading to your entrances/exits. If ultraviolet lighting is not ideal, fluorescent lighting can also be used to attract flying insects.*

**2) Sealing potential pest entry points (e.g., installing door sweeps to seal cracks above thresholds or caulking around pipe openings in walls) is the best way to keep pests where they belong—outside. What is the smallest exterior opening that you can safely leave unsealed?**

*Answer: D. 1/16 inch. Adult mice can squeeze through an opening only one centimeter wide, while cockroaches need just 1/8 inch to enter.*

**3) Which of the following materials, if installed around the exterior of the building, help deter pests?**

*Answer: A. Gravel. By installing a 30-inch gravel strip around the exterior of your building, you can help keep pests away from your structure. Rodents don't like to be out in the open, and crawling insects find gravel difficult to traverse.*

**4) Supplies should be stored in their cardboard shipping containers to help keep pests away from contents.**

*Answer: B. False. Cockroaches often feed on the glue that holds cardboard containers together and often hide in the tunnels of corrugated cardboard. It's better to remove all supplies from shipping containers before storing them.*

**5) If a spillage accident occurs, how quickly must you clean it up to avoid attracting pests?**

*Answer: A. Within 15 minutes. If anything is spilled in your facility, clean it up immediately. Pests are attracted to all types of odors/food sources, so if you leave something for more than a few minutes, they'll be able to detect it.*

**6) When installing equipment, how much space should be left between each piece of equipment to ensure that the area can be cleaned without difficulty?**

*Answer: B. 18 inches allows for sufficient cleaning in between pieces of equipment.*

## Storage and Sanitation Quiz Answers

**7) When installing equipment, how much space should be left between the equipment and the wall to ensure that the area can be cleaned without difficulty?**

*Answer: C. 30 inches allows for sufficient cleaning in between pieces of equipment and the wall.*

**8) No pests can enter through a properly installed and intact #16-mesh screen.**

*Answer: A. True. A #16 mesh screen presents a sufficient barrier to even the smallest flying insects.*

**9) Employees involved in food handling should wash their hands regularly and often. What is the minimum length of time an employee should scrub his/her hands with soap and water to eliminate most microbes?**

*Answer: B. 20 seconds. Employees should scrub their hands for at least 20 seconds at every hand washing to help ensure food safety.*

**10) When keeping inventory of stored products, which system is better for preventing pest infestations?**

*Answer: B. FIFO (First In, First Out). The longer stored products sit in inventory, the more likely they are to develop an infestation.*

**11) Which of the following describes the best way to store items to prevent pest infestations?**

*Answer: D. Off the floor, at least 18 inches from the wall.*

**12) Ants are a constant threat to the sanitation and safety of almost any commercial building. They travel long distances in search of food and usually travel in masses. Which season are ants most active?**

*Answer: B. Spring. As the weather becomes warmer, ants become more active in their search for food. And, they never travel alone—an ant colony can have up to one million members.*

**13) Three of the four following areas are common pest activity zones and should be cleaned more thoroughly than other areas. Which one is typically less of a "hot spot" than the others?**

*Answer: B. Offices. Dumpsters, employee break areas and shipping/receiving docks are all "hot spots" for pest activity. Flies are attracted to the odors in dumpsters; break areas provide pest sources of food and overflowing garbage bins give them an added incentive to infest; with constant deliveries, shipping/receiving areas give pests ample opportunity to enter. By maintaining a proper waste management program—especially making sure lids close tightly on all garbage bins, cleaning the dumpster/compactor and removing garbage frequently (twice in a week in warmer months), your facility will be less attractive to pests.*

**14) When inspecting supply shipments, what signs should employees look for to identify potential pest infestations?**

*Answer: E. All of the above. Chew marks, droppings and exoskeletons are all signs of a potential infestation and should be taken seriously. Some infestations are even harder to spot, so be sure to inspect all shipments thoroughly and monitor storage areas for infestations even after a shipment is deemed "clean."*

**15) At what temperature do rodents typically start looking for warmth and shelter?**

*Answer: B. 50 degrees. Even seemingly mild temperatures in the 50s can spur rats/rodents to seek warmth. Maintaining a neat and clean facility—including monitoring the loss of heat—is an excellent way to keep rodents out. Heat leaks coming from buildings are an invitation to rodents and other pests.*

# Products & Services

## DISHMACHINE

- High and low temp detergents
- Low temp sanitizer and rinse aids
- Solid detergents and rinse aids

## THREE COMPARTMENT SINK

- Detergent
- Sanitizer
- Pre-soak

## MOP CARE

- Enzyme and neutral floor cleaners
- Multi-surface and glass cleaners
- Disinfectant

## HAND CARE

- Antimicrobial foaming hand soap
- Foaming hand sanitizer
- Liquid hand sanitizer

## GENERAL CLEANING

- Coffee urn and plate soak
- Stainless steel cleaner and polish
- Freezer cleaner
- Oven and grill cleaner
- Fryer cleaner
- Delimer
- Wood polish

## LAUNDRY

- Detergents, builders, sours, destainers
- Dual action soft n' sour, suds n' break
- Full line of pre-spotters

## ADDITIONAL SERVICE

- Pest control
- Fire suppression
- Water softening and filtration
- Food safety program

[www.advantagechemical.com](http://www.advantagechemical.com)

From the smallest mobile operator to the largest commercial kitchen, we are committed to bringing you the cleaning programs and services to meet your individual needs.



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