



### Offices Serving:

- Los Angeles County
- Orange County
- Riverside County
- San Bernardino County
- Pacific Northwest
- San Diego County
- Ventura County
- Coachella Valley
- San Joaquin Valley
- Bay Area (Northern California)

## ***INTEGRATED PEST MANAGEMENT CUSTOMER INFORMATION***

What can you do on your home or property to help Team Too Termite & Pest Control maintain a reduced pest environment?

Some simple items to look at reduce the availability of pests to enter your structure. Although pests in general will never be completely eliminated it is the goal of Team Too Termite & Pest Control to reduce the conflict between pests and our customers.

Below you will find a self inspection list that is beneficial for you to use in conjunction with our integrated pest management (IPM) program. At any point if you have a concern regarding the presence of pests please contact our service center for immediate help. This list although not all inclusive will help us to better prevent pests on your property.

### **Outside a Structure**

#### ***A. Building Exterior and Perimeter***

1. Entry doors should close tightly. Rubber trimmed should be replaced at least twice yearly for primary entry doors.
2. Equip entry doors with self-closures.
3. Keep exterior doors closed when not in use.
4. Seal holes around conduits and piping entering a structure.
5. Repair any cracks in exterior walls, especially as these contact soil.
6. Windows and doors used for ventilation should be properly screened.
7. Seal cracks around outside of windows and doors.
8. Replace broken or cracked window panes.
9. Seal existing spaces around soffits and gable vents.
10. Check and clean gutters and downspout drains to ensure they are functioning properly.
11. Remove any item(s) stored against or directly adjacent to the structure.
12. Items stored outside for indefinite periods should be placed on racks.
13. Divert the drip line from window air conditioners at least 2 feet away from the building.
14. Install lights on poles away from the structure so they illumine doors and steps but do not attract.
15. Design exterior light fixtures to prevent bird roosting or nesting.
16. Screen ventilation louvers with ¼ inch hardware cloth screen mesh or similar size.
17. Ensure integrity of hard surfaces (walks, porches, parking, driveways) on property.
18. Remove food-related garbage from outside picnic or concessions areas at least daily.
19. Keep exterior garbage cans closed when not in use.
20. Place garbage cans at least 25 feet away from entry doors.
21. Pickup litter/trash on property regularly.

#### ***B. Landscaping Considerations***

1. Prune shrubs and trees away from buildings; maintain at least a 12-inch space between the structure and landscape materials.
2. Prune landscape plants away from structural and HVAC vents.
3. Check irrigation system so that no water puddles near the foundation or contacts the structure.
4. Maintain a 2 foot wide by 6 inch deep pea gravel strip around the perimeter of each structure.
5. Remove accumulated shrub and tree leaves, as well as grass clippings, against the building.
6. Check integrity of all plant material on a yearly basis to avoid hazardous situations.
7. Carefully choose plant material for new installations. Consider diversity and resistance to disease and insect pests.
8. Maintain pre-construction soil levels against the structure during landscape renovations.

#### ***C. Refuse and Recycling Areas***

1. Place exterior garbage dumpsters on hard, cleanable surfaces (concrete or asphalt).
2. Move garbage dumpster as far away from building as possible for site
3. Schedule regular garbage removal.
4. Keep garbage dumpster lid(s) closed when not adding fresh material.
5. Clean garbage dumpster at least quarterly with a pressure washer.
6. Remove soft drink recyclable containers (cans, bottles) from buildings regularly. (if applicable)
7. Use plastic liners for recycle collection boxes/barrels.
8. Clean or replace recycle collection boxes/barrels as needed. (if applicable)



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In some cases your property may be equipped with either a residential or commercial kitchen. In the case where these conditions exist it is imperative that sanitation and prevention are stressed to all parties who work within the structures and specifically the kitchen area. Any questions you have regarding pest populations should be immediately directed to the Team Too Termite & Pest Control trained pest management staff.

The information below is beneficial to all properties in review of a successful IPM program.

### Inside a Structure

#### **A. Kitchens and Food Preparation Areas**

1. Keep equipment, floors, and counters free of grease and other food particles.
2. Clean up food spills promptly.
3. Clean food-contaminated dishes and utensils at least daily.
4. Clean hard-to-reach areas at least weekly.
5. Regularly clean floor mats in kitchen and dishwashing areas.
6. Regularly clean food storage/transport carts.
7. Keep windows and doors closed when not in use. Open doors or windows used for ventilation should be screened.
8. Store all opened food in tightly sealed containers or under refrigeration.
9. Inspect incoming boxes and other containers for pests hiding in the packaging.
10. Use plastic trash can liners when collecting food-containing garbage.
11. Drain waste with liquid food residues of excess moisture before discarding.
12. Remove food-related garbage from structure daily.
13. Report leaking or dripping faucets to maintenance personnel.
14. Seal holes around conduits, plumbing, and other items that penetrate walls, floors, or ceilings.
15. Inspect and clean floor drains at least weekly.
16. Screen floor drains (¼ inch mesh).
17. Keep floor and sink drain traps full of water.
18. Provide space under and around appliances/equipment for ventilation and cleaning.
19. Maintain integrity of floor-wall coving for cleaning and pest habitat elimination.
20. Seal all permanently installed furniture and counter tops at points of attachment.
21. Install door sweeps on food storage entry door(s).
22. Allow food and beverages only in designated areas.
23. Eliminate cardboard boxes where practical. Boxes stored for long periods should be sealed with packing tape.
24. Store nonperishable food on metal shelving.
25. Do not stack supplies against walls in the receiving area or in food store room.
26. Maintain vending machines in clean condition inside and out.
27. Move vending machines for cleaning at least quarterly.

#### **B. Other Areas**

1. Keep building(s) clean and free of litter.
2. Remove garbage from structures frequently.
3. Repair leaking or dripping faucets.
4. Seal holes around conduits, plumbing, toilet fixtures, and other items that penetrate walls, floors, or ceilings.
5. Maintain integrity of sealants for tiles and fixtures in restroom areas.
7. Keep windows and doors closed when not in use. Open doors or windows used for ventilation should be screened.