RESTAURANT PEST CONTROL / 01

MAP SITE A, ZONES AND WINDOWS

Use neutral labels. Keep addresses, people, codes, inspection records and sensitive facility details outside.

A helpful preparation resource from PickYourPro.ai. Fill in digitally or print. Keep your completed copy private.

Site A / general restaurant format only

Zone A / dining, service or food area label

Zone B / storage, receiving or waste-area label

Window A / public and staff operating hours

Window B / receiving, cleaning or closed hours

Observed activity / description only, no identification

Preparation only. Not pest identification, pesticide, treatment, food-safety, sanitation, public-health, licensing, emergency, inspection, regulatory, contract or legal advice. Keep addresses, people, codes and sensitive facility records outside.

RESTAURANT PEST CONTROL / 02

SEPARATE PREPARATION AND SERVICE ROLES

Record written-instruction and handoff questions; qualified parties decide actual actions.

Provider inspection areas and access request

Written preparation and protection instructions

Stop-work, urgent-contact and re-entry process

Sanitation, maintenance or exclusion handoff owner

Landlord, vendor or authority coordination question

Record A / visit, finding, action and follow-up handoff

Preparation only. Not pest identification, pesticide, treatment, food-safety, sanitation, public-health, licensing, emergency, inspection, regulatory, contract or legal advice. Keep addresses, people, codes and sensitive facility records outside.

RESTAURANT PEST CONTROL / 03

CHECK RESTAURANT SERVICE READINESS

Tick what is organized. These checks do not approve a treatment, product, closure or compliance action.

- [ ] Every provider receives the same Site A brief
- [ ] Sensitive facility and people details stay out
- [ ] Restaurant zones use neutral labels
- [ ] Observations are separated from identification
- [ ] Operating windows are stated
- [ ] Written provider instructions are requested
- [ ] Coordination roles and escalations are assigned
- [ ] Visit records and follow-up are requested

Open zone, observation or inspection question

Unclear preparation, access or operating-window boundary

Missing record, follow-up or escalation handoff

Preparation only. Not pest identification, pesticide, treatment, food-safety, sanitation, public-health, licensing, emergency, inspection, regulatory, contract or legal advice. Keep addresses, people, codes and sensitive facility records outside.

RESTAURANT PEST CONTROL / 04

QUESTIONS FOR THE PEST-CONTROL PROVIDER

Record the answer and where it appears in the proposal, instruction or service-record plan.

Inspection: which zones and observations are included?

Windows: how will service fit restaurant operations?

Instructions: what preparation, stop-work and re-entry steps issue?

Handoffs: how are sanitation, maintenance or landlord needs routed?

Records: what credentials, visit and follow-up records return?

Escalation: how are urgent or authority questions handled?

Preparation only. Not pest identification, pesticide, treatment, food-safety, sanitation, public-health, licensing, emergency, inspection, regulatory, contract or legal advice. Keep addresses, people, codes and sensitive facility records outside.

RESTAURANT PEST CONTROL / 05

COMPARE THE SAME SITE A BRIEF

Use Provider A and B. Clarify unlike inspection, instruction or record assumptions before comparing proposals.

Provider A / B / proposal dates / shared Site A brief

Inspection zones, operating windows and preparation - A / B

Coordination, escalation and local-authority routing - A / B

Visit records, follow-up, exclusions and fit - A / B

READY TO HEAR FROM PROS?

Create an account on PickYourPro.ai only if you choose, then start a Commercial Pest Control request for a restaurant. Share the same non-sensitive Site A brief so participating pros can compete with proposals. Compare inspection coverage, operating-window coordination, written preparation, provider records, follow-up, exclusions and fit. A private facility review and qualified-provider discussion may be needed before a final proposal.

One request. Every pro's best offer.

Start a request

Participation varies. A private facility review and qualified-provider discussion may be needed before a final proposal.

Planning guide: https://www.pickyourpro.ai/services/commercial-pest/restaurant-pest-control

EPA: Tips for Selecting a Pest Control Service (official reference)

FDA: Food Code 2026 (official reference)

Preparation only. Not pest identification, pesticide, treatment, food-safety, sanitation, public-health, licensing, emergency, inspection, regulatory, contract or legal advice. Keep addresses, people, codes and sensitive facility records outside.