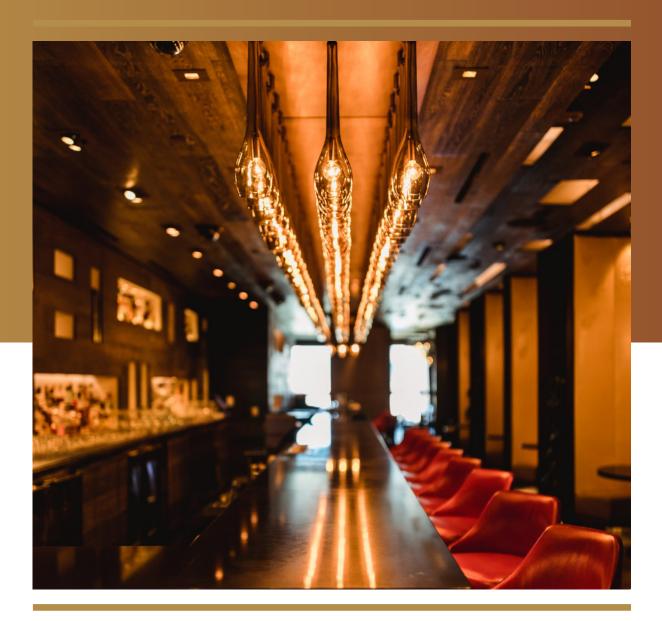




INTRODUCTION

In the bustling culinary landscape of New York City, maintaining a pest-free environment is crucial for any restaurant's success and reputation. As specialists, Systematic Pest Elimination understands the unique challenges NYC restaurants face in eliminating pests. This guide is tailored to help restaurant owners, managers, and staff navigate the complexities of effective pest management, ensuring regulatory compliance, and customer satisfaction.





UNDERSTANDING THE IMPORTANCE OF PEST ELIMINATION IN RESTAURANTS

5 WAYS SYSTEMATIC PROTECTS THE HOSPITALITY INDUSTRY



Loss of Customers: Pest sightings will be communicated to potential customers, destroying trust and negatively affecting your (bottom line) business.



Health and Safety: Hantavirus, respiratory infection, typhoid fever, dysentery, cholera, leprosy, asthma, and tuberculosis are among the many diseases transmitted by rodents, cockroaches, and flies.



Loss and Damage to Inventory: The presence of a single insect can result in the disposal of product. Rodent waste contaminates 3x what rodents consume. The teeth of a Norwegian rat continue to grow throughout its lifetime. This evolutionary tool is responsible for extensive structural damage.



Regulatory Compliance: Health department officials are charged with authority to enforce strict codes designed to protect public health and safety. Failure to comply with these statutes may result in costly fines, public notice, or closures.



Employee Productivity: Common sense dictates that employees will not perform to peak efficiency in an environment in which they feel unsafe or uncomfortable.



PROACTIVE PEST MANAGEMENT STRATEGIES

Partner with us to protect your business and guarantee a pest free environment through proper condition management, ongoing team education, and adoption of our eco-friendly IPM system.

SANITATION STORAGE AND STRUCTURE

Managing the conditions that allow pests to exist in your establishment is critical to win the ongoing battle against infestation.

- Sanitation: Ensure rigorous cleaning routines, especially in food preparation, storage, and waste areas.
- **Storage Practices:** To prevent pests from establishing breeding sites, keep all stored products off the ground or away from perimeter walls.
- **Structural Integrity:** Maintain the restaurant's infrastructure to prevent pest entry points. The first line of defense is to keep pests out.





EDUCATING AND INVOLVING YOUR TEAM

INVOLVE YOUR ENTIRE TEAM IN PEST MANAGEMENT:

- Conduct training sessions on pest prevention and hygiene practices.
- Encourage immediate reporting of pest sightings or signs of infestation, such as droppings.
- Maintain detailed records of all pest control activities, including inspections, treatments, and corrective actions. These records are essential for health department inspections and audits and will be sent to you via our digital reporting procedure after each service.
- Establish a person of contact responsible for confirming service and taking recommended corrective action as reported. Maintain a history of these reports for proper follow-up, health department inspections, and audits.





INTEGRATED PEST MANAGEMENT (IPM) FOR RESTAURANTS

IPM is a science-based decision-making process that combines tools and strategies to identify and eliminate pests.

- Inspection: Thorough inspections are integral to identifying optimal Integrated Pest Management (IPM) strategies for commercial pest elimination. They ensure a comprehensive understanding of pest behavior and environmental factors. Through meticulous inspection protocols, tailored IPM solutions can be developed to mitigate pest infestations effectively while minimizing environmental impact and ensuring long-term efficacy.
- **Identification:** Accurately identifying pests to determine the most effective control method.
- Preventive Measures: Implementing sanitation and structural maintenance to deter pests.
- Elimination Tactics: Employing physical, biological, or chemical methods tailored to each specific situation.
- **Digital Service Reports:** Real time data documenting entry and harborage conditions requiring resolution to maintain pest elimination.

NON-CHEMICAL METHOD

- Install mechanical, light, and adhesive traps to monitor and eliminate pest activity.
- Apply natural, non-lethal materials to non-target pests.

CHEMICAL METHODS

As necessary, use EPA-approved pesticides applied by licensed professionals, ensuring minimal impact on food safety and the environment.



PARTNERSHIP FOR PROTECTION

Success is achieved through partnership of common goals and principle. Collaborate with Systematic Pest Elimination and benefit from the strongest guarantees available to the Pest control industry.



GUARANTEED PERFORMANCE

Should we fail to arrive for a scheduled service without agreed upon postponement, we will return and perform that month's service for FREE.

We will respond to pest sightings with physical treatment within 24 hours from the time contacted. If we fail to do so, that month's service is free. Unless another date is mutually agreed upon.



GUARANTEED PROTECTION

Should a problem ever develop in your establishment that we are unable to eliminate, and you wish to cancel our service, SYSTEMATIC will pay the initial cost of another company of your choice to solve that problem.

We will pay all fines levied against your establishment by the health authorities for the presence of roaches or rodents. Guarantees are contingent upon documented pest evidence and conditions having been resolved.



CONCLUSION

Systematic Pest Elimination is dedicated to assisting NYC restaurants in achieving the highest standards of Pest Elimination and food safety available in today's market. Our experience, resume and unique guarantees position us to best handle all your Pest Elimination needs. Act now and receive a complimentary 10-step audit and a comprehensive report detailing our findings. Click to enroll in this valuable offer.

CONTACT SYSTEMATIC PEST ELIMINATION