

# Commercial Kitchen Cockroach Risk Checklist

## Technician Use – Internal / Training Tool

### Site Details

Client: \_\_\_\_\_

Technician: \_\_\_\_\_

Address: \_\_\_\_\_

Date: \_\_\_\_\_

### High-Risk Harborage Inspection

#### Cooking Equipment

- Under ovens
- Behind fryers
- Under grills / hotplates
- Beneath bain maries
- Grease accumulation present

Notes: \_\_\_\_\_

#### Wall & Structural Voids

- Cracks in tiles
- Wall/floor junction gaps
- Service penetrations unsealed
- Loose kickboards
- Electrical conduits

Notes: \_\_\_\_\_

#### Dishwashing and Wet Areas

- Floor drains inspected
- Rubber seals checked
- Moisture pooling present
- Pipe penetrations sealed

Notes: \_\_\_\_\_

#### Dry Storage

- Cardboard clutter
- Stock rotation issues
- Signs of droppings
- Egg casings present

Notes: \_\_\_\_\_

### Waste & Disposal

- Bin hygiene satisfactory
- Grease trap condition
- Compactor room inspected
- External waste area checked

Notes: \_\_\_\_\_

### Monitoring & Evidence

- Sticky monitors placed
- Previous monitor trends reviewed
- Activity mapped
- High-activity zones identified

Activity Level:

Low  Moderate  High

### Treatment Strategy (IPM Based)

#### Immediate Knockdown

- Fury® used for flushing / clean-out

#### Residual Protection

- Suspend® Flexx applied to structural zones

#### Void Treatment

- Coopex® Dust applied to inaccessible areas

#### Population Suppression

- Maxforce® Gel placed strategically

### Sanitation / Structural Recommendations

- Seal gaps and penetrations
- Improve cleaning under equipment
- Reduce cardboard storage
- Improve waste management
- Moisture correction required

Details provided to client?

Yes  No

### Follow-Up Plan

Next service scheduled: \_\_\_\_\_

Monitoring review required: Yes  No

### Reminder:

Successful commercial kitchen control requires inspection, documentation, targeted treatment, and customer cooperation.