



Exopest
A.B.N. 43 024 354 504



Cockroaches in Commercial Premises.

Six most common types:

German
American
Australian
Oriental
Brown Banded
Smoky Brown



Spread bacteria such as:

Salmonella
Staphylococcus
Streptococcus

Cockroaches leave a distinctive unpleasant odour.

Did you know?

Cockroaches are related to termites.
Have existed for 250 million years
Can't tolerate light
Are nocturnal
Are scavengers, will eat almost anything.
Are usually delivered with second hand appliances, produce etc.
Spend 75% of time resting in warm, moist secluded areas such as fridge motors or under dishwashers.



If you see cockroaches in the open during the daylight hours it usually means it has been forced into the open by overcrowding.

Treatment:

No longer requires large amounts of sprays/dusts.
Use of gels means treatment can be carried out during normal business hours, even in commercial kitchens.
Gels remain active between visits



Other control methods:

Good hygiene
Eliminate moisture
Stock rotation
Eliminating cracks & crevices (harbourage points)
Close monitoring
Thorough inspections



Non-Chemical Assistance to Control Cockroaches

Using No More gaps into small and large cracks can eliminate harbourages and vastly reduce the number of cockroaches you get.



Tips:

Do not wash/clean away pest control gels, (These will be applied in out of the way places).

Rotate stock

Keep track of areas you see cockroaches in.

Regularly inspect stored goods, even non-food products.

Take care when using pressure hoses to clean floor, you may be pushing food scraps up behind ovens, appliances etc.

Inform your Pest Control Manger of any deliveries that may be harbouring cockroaches, particularly second hand appliances.

Communicate with your Pest Control Manager; he is there to help you