

What can you expect from us?



- 1. Free initial survey and quotation for ongoing service, at a competitive price.
- 2. Pest control service tailored to suit your needs and the requirements of your customers.
- 3. Use of safe baiting systems. The best rodenticides and a specialist professional pest control operation.
- 4. A proper recording system designed to take the recording requirements onto a paperwork format so that you can maintain the conditions in your kitchen and demonstrate your professionalism to your customers.

Invite us to your premises and receive a free survey. Then make up your own mind - professionalism always pays in the end.

CONQUER

PEST CONTROL

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Pest Control Problems in Catering?



call 0115 983 0691 for a free survey

SEARCH AND CONQUER

Conquer Pest Control can help

SEARCH AND CONQUER

How can Conquer Pest Control help?

■ Pest Control in Catering Establishments

The production of food for customers, in school kitchens, factory canteens, prison refectories, military establishments etc, as well as in commercial restaurants, inns, pubs and cafes, demands high levels of hygiene and pest control, as well as nourishment and a satisfying taste.

Amongst the demands placed on a commercial kitchen, pest control can frequently be overlooked until the visit of the Environmental Health Officer from the local council raises problems.

Concerns about food poisonings, the poor publicity generated by the local papers in the event of court proceedings, as well as the legal costs and fines, all come to the notice of customers if the kitchen is not properly serviced.

Complaints about smell, rodents, birds, as well as litter and waste all impose on the restaurateur.

■ Pest Control in Kitchens

Good food, well presented and served in an attractive ambience is the recipe to attract customers and provide commercial success.

However, this can all be put at hazard if:

- **Rodent Control** is not put in place.
- **Insects** annoy customers and foul both in the preparation kitchen and dining areas.
- **Waste food** can cause hazards in the rear yard.
- **Waste cooking oil** can be left to be removed (but the local binmen won't take it).
- **The drains** may be blocked by congealed grease.
- **The structure** of the kitchen may be defective with broken tiles or damaged refrigeration.
- **Cleaning** may not be done regularly enough.
- **Extractor systems** may be blocked or poorly sourced.

■ Conquer Pest Control

Part of the Kent Services Group has been carrying out a comprehensive pest control service for over 25 years throughout the Midlands. Operators are qualified to the British Pest Control Association diploma.

The company services breweries, food factories, restaurants, hotels, golf courses, jails, military establishments, schools and universities.

A fumigation service is available along with contract collection of waste cooking oils, drain servicing and contract cleaning of the food preparation facility.

Paperwork systems are designed to meet the requirements of the Environmental Health Officer's inspection. By carrying out routine surveys and audits at the time of the rodent treatments we can advise on likely failure points from the aspects of hygiene and building maintenance from a pest control perspective.

