

COMMON HOTSPOTS FOR GERMS & PESTS:

Customer area, service area, carts, storage racks, pantry, kitchen, prep tables, storage areas, employee lockers, utilities, server room, electrical panels, basement, false ceiling, planters, waste bins, drains, pipes and conduits etc.

Prevention is better as there is no cure to COVID-19 yet
Symptoms appear late - 2-14 days

Total Disinfection Solution – STERIFUME SERVICE for Commercial Complexes, Homes and Vehicles

FAQs on Our Sterifume Service

What is Sterifume service and why it is required?

- ✓ Sterifume is a complete surface and aerial disinfection service designed by Rentokil PCI for destruction of pathogenic organisms which can reduce our immunity, increasing COVID 19 risk.

What is the Sterifume Process?

The Sterifume process involves:

- ✓ Application of disinfectant and wiping all touchpoints after risk assessment and pre-inspection to verify that the area is thoroughly cleaned and made dust free
- ✓ Ensuring that electrical equipment and food are covered and
- ✓ People/pests are not present in the area to be treated

What are the chemicals used? Are they food safe?

- ✓ The chemicals used are professional disinfectants with test reports and MSDS customized as per the site need after the risk assessment
- ✓ The disinfectant used in Sterifume service has a toxicity level less than that of Vitamin C

Is professional disinfection required on a regular basis?

- ✓ The government recommends daily disinfection of working areas preferably during the evening so that it is free of contamination and ready for use the next day
- ✓ The disinfectant used in our Sterifume service ensures **30 days*** bonding on the surface

How to do AHU disinfection?

- ✓ Clean the air ducts
- ✓ Remove any debris
- ✓ Sterifume treatment can then be done using ULV mister inside all air ducts

Do you recommend disinfection tunnels with sodium hypochlorite for people?

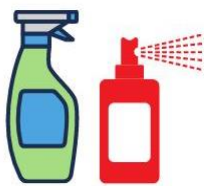
- ✓ No. The disinfectant used in the disinfection tunnel can cause allergic reactions and health hazards to those coming in direct contact with it.



*Sterifume Plus



Generic Cleaning Agent



- Useful for daily cleaning
- Removes dust from surfaces
- Removes germs, but it does not kill them
- Harmful to skin and lungs (aerosol disinfectant sprays) when breathed in

Professional Disinfectant



- Used during pandemics and epidemics
- Kills germs and reduces risk of diseases
- Non-toxic & recommended by International bodies
- Performed only by trained professionals

WHAT MAKES US DIFFERENT?

> 30 Years Experience in Professional Disinfection

Environment Friendly Chemicals, Non Corrosive, Long-Lasting Effect

Customized Solutions to Cater to Specific Needs after Careful Risk Assessment



> 65 Years Legacy of Excellence in Pest Control in India

Strong National Presence with Standard Quality of Operations across India

Strong Adherence To Global Safety, Health And Environment (SHE) Standards

Certified Technicians, Approved Chemicals, Daily Health Check-up, Sanitize Hands And Wear Full PPEs (Approved Coveralls, Mask, Shoe Covers Etc.)



Pest Control for Restaurants, Supermarkets and Warehouses

- Since the restaurant/supermarket was locked down for over a month, what are the infestation levels expected?**
 - ✓ Due to the easy availability of shelter and the onset of summers, **high level of pest infestation** can be expected.
 - ✓ The details can be assessed after inspection of the restaurant or supermarket.
- What are the proofing measures for pests during lockdown?**
 - ✓ Timely removal of waste/garbage especially in the evening
 - ✓ Pest hiding areas to be minimized
 - ✓ Entry points like gaps around cables and ducts to be closed
 - ✓ Door and floor gaps to be reduced to 5 mm for managing rats and mice and
 - ✓ Additional protective measures can be taken by fixing door-seals for managing crawling insects
- What are the FSSAI guidelines before opening an outlet?**

As per the latest FSSAI guidelines, the focus should be on employee safety & awareness:

 - ✓ Employee health checks and maintaining proper hygiene
 - ✓ Regularly clean and disinfect premises & delivery vehicles



Exit Lockdown Plan

- Mandatory daily health screening (thermal screening) of each employee - entering or exiting premises
- All employees should be given a 3-layer mask and must always wear the same
- Housekeeping employees should wear proper PPEs, protective coveralls and 3 layer masks
- Avoid touching eyes, nose and mouth with unwashed hands
- Provision for hand wash and sanitizers to be made at all tables, counters & common areas
- Maintain minimum 6-feet social distancing, remove excess chairs
- Ramp up cleaning procedures, use professional disinfection services for all areas
- Clean and disinfect dining tables & chairs between customers
- Not more than 2 to 4 persons (depending on the size) to be allowed in lifts
- AHU cleaning, maintenance and effectiveness to be validated

