

Restaurants, Food Processors & Food Retailers

Food and pests just don't mix. **The Pest Guys** team knows from experience what it takes to service your business and to ensure you meet your Food Safe, HACCP, AQIS and other external auditing requirements.

The Pest Guys are able to schedule our service technicians to arrive at times that are complimentary to your business. If you require servicing at a specific time on a specific day, you can rely on **The Pest Guys** to be on time.



With our dedicated team of technicians whom will be familiar with your site, and your special requirements, we can assure you of a discrete, low profile and successful pest treatment.

The Pest Guys embrace the philosophy of **Integrated Pest Management**. This entails utilising the latest technologies in both chemical and physical control, and the modification of the environment to assist in the control of pest infestations. This may include sealing holes to prevent pest entry, harbourage, and breeding locations and placement of pheromone monitoring stations to better direct placement of the latest pesticide technologies.



HACCP, AQIS and Food Safe are programs and audited systems that **The Pest Guys** are able to assist you with on your compliance. The Pest Guys reporting is compliant with industry standards and regulations and can include pest sightings, bait consumption and integrated pest management recommendations. The Pest Guys reports are tailored to suit your auditor's requirements.

While most of our competitors seem to depend solely on chemicals or toxins and hope that it is enough to do the job without ever really assessing the problem, you will find **The Pest Guys** are very different we get to the source of your problems quickly.

If you would like to join our group of satisfied clientele or would like a **"Free Pest Appraisal"** please contact us today.