



**Airpest**<sup>®</sup>  
The Experts in Pest Control

**Your Trusted Pest Control Partner  
for Food Manufacturing Facilities**

Protecting Your Facility,  
Safeguarding Food Safety!



# About Airpest®

**Airpest®** specializes in providing comprehensive pest control solutions designed specifically for food production environments. We understand the stringent requirements of the food manufacturing industry and offer tailored services to ensure a pest-free facility that upholds food safety standards.



## Why is Pest Control Essential for Food Factories?

Effective pest control is critical in food manufacturing facilities due to the high standards of hygiene and safety required. Here's why pest control is essential:

- **Food Safety:** Pests can contaminate raw materials and finished products, posing severe health risks to consumers.
- **Regulatory Compliance:** Food factories must comply with food safety regulations and inspections, and pest control is a key component of compliance.
- **Product Quality:** A pest-free environment ensures the quality and integrity of your products.
- **Operational Continuity:** Infestations can cause shutdowns, affecting production schedules and profits.
- **Brand Reputation:** Maintaining a clean and pest-free facility enhances your brand's reputation and customer trust.



# Problems Pests Can Cause in Food Manufacturing

## Impact on Products:



**Contamination:** Pests can carry pathogens and bacteria that contaminate food products, leading to health hazards.



**Spoilage:** Rodents and insects can damage packaging, spoil raw materials, and ruin finished products.



**Production Delays:** Pest infestations can force shutdowns and cause costly production delays.

## Impact on Staff:



**Health Risks:** Staff may be exposed to allergens and pathogens spread by pests, affecting their health and productivity.



**Disruption:** Pest control issues can cause interruptions in workflows, affecting operational efficiency.



**Safety Concerns:** Pests like rodents can pose physical hazards, including bites and contamination.

## Impact on Compliance and Reputation:



**Regulatory Violations:** Non-compliance with pest control regulations can lead to fines, penalties, and even shutdowns.



**Brand Image:** News of pest issues can damage the brand's image, affecting consumer trust and sales.



**Customer Concerns:** Ensuring a pest-free environment reassures customers about your commitment to food safety.

# Why Choose Airpest® for Your Hotel, Restaurant, or Lodging Facility?



## Industry Knowledge:

With over a decade of experience, we understand the unique needs of the food manufacturing sector.



## Food-Safe Solutions:

We use non-toxic, food-safe pest control methods to ensure consumer safety.



## Customized Programs:

Our pest control solutions are tailored to meet the specific requirements of food production facilities.



## Certified Technicians:

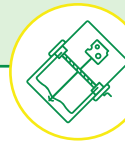
Our team is trained and certified to handle pest control in sensitive environments like food factories.



# Our Pest Management Services



## Rodent Control



### Description:

Rodents can damage raw materials, contaminate products, and harm machinery. Our rodent control program ensures complete protection of your facility from these pests.

### Specifications:



#### Inspection:

Comprehensive inspection to identify entry points and infestation sources.



#### Trapping and Baiting:

Safe, eco-friendly traps and baits are strategically placed.



#### Monitoring:

Regular checks to ensure sustained rodent-free status.



#### Exclusion Techniques:

Sealing entry points to prevent future infestations.



## Anti-Mosquito Treatment



### Description:

Mosquitoes in food facilities can cause hygiene concerns and disrupt operations. Our mosquito control services target breeding grounds and eliminate mosquito populations.

### Specifications:



#### Larvicides:

Treatment of mosquito breeding sites to prevent larvae from maturing.



#### Adulticides:

Effective fogging and spraying to eliminate adult mosquitoes.



#### Breeding Site Management:

Identification and removal of potential breeding sources around the facility.



## Cockroach and Ant Control



### Description:

Cockroaches are a major contamination risk in food facilities. Our cockroach control services ensure that these pests are thoroughly eradicated and prevented from returning.

### Specifications:



#### Gel Baiting:

Safe, odor-free gels applied in hidden areas to target cockroaches.



#### Residual Sprays:

Long-lasting sprays that keep cockroaches away.



#### Traps and Monitors:

Continuous monitoring to ensure the facility remains cockroach-free.



## Stored Product Pest Control



### Description:

Stored product pests, such as weevils and beetles, can ruin raw materials and contaminate products. Our services target and prevent infestations in storage areas.

### Specifications:



#### Inspection:

Detailed inspections to identify pest entry points and infested storage areas.



#### Targeted Treatments:

Safe, effective insecticides to eliminate pests without affecting food safety.



#### Monitoring:

Regular inspections to maintain a pest-free storage environment.



## Termite Control



### Description:

Termites can cause extensive structural damage to buildings and wooden storage areas. Our termite control solutions protect your facility from costly repairs.

### Specifications:



#### Inspection:

Advanced detection tools used to locate termite colonies.

### Drill - Fill - Seal Technique:



#### Drill:

Holes of 1.2cm diameter are drilled at the skirting level throughout the premises for thorough coverage.



#### Fill:

Termite solution is poured into each drilled hole to provide effective protection.



#### Seal:

Holes are sealed with white cement to maintain cleanliness and prevent future infestations.



## Cold Fogging

### Description:

Cold fogging is highly effective for large areas in food facilities, dispersing insecticides in ultra-fine particles that reach hidden spots and eliminate pests effectively.

### Specifications:

- **Advanced Technology:** Cold fogging disperses insecticide as a fine mist, maximizing coverage.
- **Non-Disruptive:** No heat involved, ensuring minimal interference with facility operations.
- **Odor-Free and Safe:** Ideal for food production areas, with no residual odors.
- **Rapid Action:** Effective against flying and crawling pests, including mosquitoes and flies.

## Customized Pest Control Plans

At **Airpest®**, we know that each food manufacturing facility has unique needs. We offer customized pest control plans to ensure your facility meets industry standards for hygiene and safety.

### Schedule a Consultation

Protect your food manufacturing facility from pest risks. Contact us today to schedule a consultation and receive a customized pest control plan designed for your facility. Here's a combined brochure layout for Hotels, Restaurants, and Lodging facilities, covering pest control services for each sector's unique requirements.



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