

# FOGGING SAFELY

To avoid potential problems pest control professionals need to take great caution to protect the public when using fogging compounds. Every year pest control companies are sued and or cited for pesticide use violations because consumers, emergency response personnel, and individuals in neighboring properties are allegedly exposed to minute amounts of fogging materials. This safety meeting covers some of the potential problems and how to avoid them.

1. Read the label of the pesticide you will be using.
2. Neatly and clearly write out all RE-ENTRY and AERATION guidelines that are on the label. This document will be provided to the consumer and when appropriate posted on the entrance, or put in a location immediately inside the entrance.
3. Before treating a commercial establishment determine if that place of business has a common ceiling or attic space with other businesses. (You do not want your material floating into the business next door.)
4. Provide the consumer with WRITTEN instructions detailing how to both PREPARE for the fogging, and what to expect afterwards. The instructions should include telling the consumer to turn off all pilot lights.
5. Cover or remove any food and food processing equipment or surfaces.
6. Shut of all ventilation equipment and shut all doors/windows and other openings.
7. Confirm that all pilot lights have been turned off, and turn off any that are still burning.
8. Confirm that all persons, pets have been removed. When ever possible do not treat ANY rooms where fish are present. NEVER treat with SALT WATER fish in the building. Owners my turn off the pumps for Fresh Water aquariums, without running into problems.
9. Determine cubic footage being treated for planning your application.
10. Place Warning Signs on entrances, and place re-entry/aeration information immediately inside the entrance if you are not remaining at the job site until it is safe for any person to re-enter.
11. Put on your safety equipment.
12. Set up your equipment and plan your route for treating the area. (Work your way backwards to the exit.)
13. When performing a Thermal fogging, you may be required to contact the Fire Department. (Recent (1995) Legislation removed this requirement)

## "Employee" Exposure:

It is important that you provide label re-entry and aeration directions in writing to the consumer BOTH prior to performing the job as well as putting the information just inside the entrance. Often foggings are performed in the evening after a restaurant closes. The PCO may give re-entry instructions to the staff, but often it is a different crew who opens up the restaurant in the morning. For this reason you should leave the information at the entrance.

## Use of Warning Signs/Re-entry Door tags:

Frequently employees or Emergency response personnel will enter a structure being fogged, and claim injuries. If there is no door tag or other warning on entrances the PCO is very likely to be liable for alleged injuries. If there is a door tag the PCO has a strong defense against being liable to injuries to persons entering the structure before it has been aerated. Several times each year Fire Departments respond to foggings, believing that there is a fire. Some pest control companies have been sent bills for damage caused to businesses when Fire Departments have kicked in a door, as well as medical bills for allegedly injured firemen! **Your door tag will go a long way to limiting your liability.**