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BAGGING INSTRUCTIONS

All food inside refrigerators and freezers must be placed in NYLOFUME BAGS (and double bagged). Please be advised that it is the responsibility of the owner/tenant to properly bag all items listed on the food bagging preparation sheet. If food has not been removed or properly bagged by the time the fumigators arrive, First Class Fumigation is required by law to discard any items not properly bagged. Items will be placed outside the building and tarped area. This may incur additional charges. First Class Fumigation is not liable for replacement costs for any discarded items.

Signature Owner: _____ **Date:** _____

Signature Occupant: _____ **Date:** _____

Nylofume bags are made from a special nylon polymer film. Research has shown that these nylon polymer bags are very effective for protecting a wide variety of commodities from Vikane fumigations when used one inside the other. The Nylofume bags should be "doubled-up" before you fill them with items that need protection.

All items such as food, feed, drugs and medicinals not adequately packaged (including those items in refrigerators and freezers) must either be removed from the structure being fumigated or sealed in the protective Nylofume bags.

TIP: Check cabinets, desks, nightstands, and other areas where food and medicinals may be stored.



1. While bags are still empty, place one inside another.



2. Place items inside the inner bag. Do NOT overfill — leave clearance on top for closure of the bags.



3. Twist the top of the inner bag, fold once and secure the fold in place using tape or a twist tie.



4. Repeat Step 3 with the outer bag.



5. Check the seal by pressing gently against the sides of the bag and listening for air leaks. No air should be able to escape.

Important: Keep these and other such bags out of the reach of children.