



COMMERCIAL SERVICES

## CATERING BY GEORGE: A SIMPLE "SOLUTION" FOR EFFECTIVE PEST MANAGEMENT

### FOOD SAFETY A "NUMBER ONE PRIORITY"

With more than \$1 million in food sales annually, Houston's Catering by George serves thousands of individual and commercial customers, including the sets of television shows like Trading Spaces, House Rules and networks including MTV. Since its inception in 1989, the family catering business' headquarters and kitchen has grown into a 4,500 square-foot facility, and like most food service operations its size, it periodically finds itself battling common pests.



Fruit flies and cockroaches are particularly hard to control in food service environments because they are drawn to the grease and decaying food debris often left behind by even the most rigorous cleaning. At the same time, food safety regulations dictate that food preparation areas must be completely clean and pest-free.

"Food safety is a number one priority, so having a product to safely help us minimize pest-friendly conditions in the places they might multiply is key," says Catering by George owner Jeffrey George. "We needed something simple that could be used as a part of our daily sanitation process to make our kitchen as clean and pest-unfriendly as possible."

### THE "SOLUTION"

To address common pest breeding grounds such as drains, water traps in plumbing fixtures, sinks and garbage disposals, Orkin built a pest management program around a proprietary, pesticide-free cleaner called "Orkin Environmental-30-Day," or OE-30. OE-30 breaks down drain grease and grime with naturally

occurring enzymes and bacteria. These organic agents remove buildup on floors in lieu of chemicals that may pose a health threat in a food service operation or other sensitive environments. The groundbreaking technology is safe for plumbing systems as well – unlike some harsher cleaning chemicals.

"It's an inexpensive tool considering the results that you get," George says. "I know it's been effective because when the health department comes in and inspects us every three months, I don't have a list of things to clean and repair. We're taking care of a lot of that work automatically by using OE-30."

*"We needed something simple that could be used as a part of our daily sanitation process to make our kitchen as clean and pest-unfriendly as possible. OE-30 is it."*

– Jeffrey George,  
Owner, Catering by George

An automatic dispenser makes OE-30 extremely easy to combine with mop water and then apply as part of an existing sanitation program. Because it acts over time, multiple applications help to penetrate the small cracks and crevices in flooring. Direct application to grease buildup produces even quicker results.



"What I like about OE-30 is that you mop it on and leave it. You don't have down time, and it dries overnight," says George. "It's simple, easy and has even helped my people stay on a better cleaning schedule."

Using OE-30, George has consistently seen the pest population decline in his facility.

"It's eliminated all of my fruit flies in all of my drains," says George. "OE-30 is it."