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## Safety Precautions before a ULV Misting Treatment

ULV stands for Ultra Low Volume. This is a spraying technique, which emits very fine insecticide water-based particles (droplets), which can reach every nook and corner, in cracks and crevices etc. allowing for allows greater coverage.

Since the insecticidal droplets are of a very small size, they are also very light and would hang in air for a minimum of two hours. This will ensure a more uniform and complete application, which will drive the pests out of their hiding places and subsequently kill them. It is also a quick and efficient flush out treatment compared to conventional spraying.

### Precautions and preparations prior to treatment

Before treatment Precautions:

- No one is allowed to be present during the application
- Please ensure that the sprinkler system & any other alarm systems that may be affected by this treatment be switched off prior to our ULV application
- Please ensure that all ventilation systems are switched off prior to the ULV application
- Put ALL food items, raw materials, processed food items and utensils in protected compartments
- Please cover ALL personal computers, photocopiers, computer servers and other expensive electrical appliances with a plastic sheet prior to the ULV treatment
- Please ensure that all power points, paintings, lightings, books, etc are covered with a plastic sheet prior to the treatment process
- Please cover ALL food appliances with a plastic sheet
- Please cover fish tanks (if any)
- Please ensure all windows and doors are closed tight.

### After Treatment Precautions:

- After treatment, the gaps around doors will be sealed up with masking tape to prevent the mist from escaping
- Your premises should be closed after ULV application for 3-4 hours. After this, open the doors and windows and leave it so for about half an hour. The place is then ready for use after this
- Ventilate the entire premises: Open all windows and doors for approximately 30 – 45 mins
- Clean ALL food preparation surfaces prior to carrying out food production
- All plastic sheets can be removed