

# COMMERCIAL KITCHEN COURSE



**JULY 31<sup>ST</sup>, 2025**  
**3:30PM TO 7:30PM**

Enhance your expertise in commercial kitchen pest management with Target Specialty Products' Commercial Kitchen Course. Join industry professionals as we explore best practices for treating commercial kitchens, covering essential topics such as baiting strategies, flylight placement, rodent control, sanitation techniques, and the most effective flowables to tackle the job.

Date: July 31, 2025  
Time: 3:30 PM – 7:30 PM  
Location: EVIT College  
1601 W Main St, Mesa, AZ 85201.  
Building 2, Culinary Arts Bldg.  
CEU Credits: 4 HR

## COURSE DETAILS



### TOPICS

BAITING STRATEGIES,  
FLYLIGHT PLACEMENT,  
RODENT CONTROL,  
SANITATION TECHNIQUES,  
AND FLOWABLES.



### SPEAKERS

MARICOPA COUNTY  
ENVIRONMENTAL HEALTH  
INSPECTOR, BASF,  
GARDNER, CATCHMASTER,  
CSI, NISUS.



### COST & REGISTRATION

\$59 PER PERSON. REGISTER  
HERE TO ATTEND.



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