

FLY CONTROL IN COMMERCIAL ESTABLISHMENTS

Flies are not so much an extermination issue, as they are a sanitation issue. Effective fly control relies on a consistent and thorough cleaning agenda. In commercial food and beverage establishments there are many possible- breeding sites for flies. Just as there are many different species of flies, each unique to specific situations. We hope this will assist you in identifying and targeting the problem areas.

Coffee makers & Espresso machines



Coffee grinds accumulating in the cracks and crevices of these machines can lead to a significant fruit fly problem. When the grinds become moist from water, steam, etc. they become a prime breeding site. A thorough cleaning on the underside of the unit, as well as all cracks and crevices, will eliminate fly activity. Fruit flies will breed in any decaying organic material.



Dishwasher & Pot washer



Spillage and garbage particles will splash onto walls and onto the floor. Debris will accumulate on conduit and junction boxes behind the unit. Grime builds up on the grease traps. Garbage lies in the catch baskets and sumps. Food particles and water will lie in the grout on the floor at walls. This in turn will begin to ferment and lead to fruit and/or phorid fly problems. An accumulation of soaps and detergents can lead to these problems as well. Once again the answer is proper sanitation.



Shake machines

Ice cream / yogurt machines these are always targets for fly activity. Due to the ingredients needed to produce these drinks, they are prime sites for breeding flies. Nozzles, dispensing tips, drip pans, mixing compartment, all target areas. Spillage also occurs inside the machine as well as the surrounding floor area. These areas are also an excellent site for roach activity.



Fryers.



Oh yes! The ingredients in cooking oil are attractive to fruit flies. But, not nearly as attractive as the food particles mixed in with the grease. These food particles will begin to break down and ferment. The grease offers an ideal harborage area. Accumulation of debris inside the fryer should be removed. Also, pull the fryer from the wall to clean behind it, if possible. Please, refrain from placing cardboard under fryers (to catch grease) as this only catches more food particles.

Juice dispensers & Soda dispensers



If there is a heaven for fruit flies, this is it!!! Sticky soda syrup, fruity juices –a fruit fly feast. And a great place to raise more flies. Drip pan full of spills, nozzles corroded with syrup. Spills leaking under the unit. Dark, warm, secluded and lots of food source. Nothing ferments quicker than juice spills and soda syrup. You must pay particular attention to the back of the soda dispenser, where the soda lines connect to the unit. This is an extremely ideal site for fruit fly development.



Note: soda guns at the bars are very susceptible to fruit fly activity. The nozzle should be cleaned, as well as the holster. This is where the runoff accumulates and invites potential fly problems.

Trash Receptacles



This is another of the most common breeding sites for flies. And, usually the most overlooked. These areas can breed various species of flies. Fruit flies, Phorid flies, common house flies, green bottle flies, and in some instances, moth flies. It is not only important to use the proper can liners, but also important to regularly clean the receptacles. Most times, “double bagging”, will not prevent leakage. This liquid will sit in the bottom of the receptacle, and begin to ferment. Add to that any food crumbs or small food particles, litter or debris, and you will have an enormous fly population. Discarded drink containers (cups, bottles, cans, etc.) will always be thrown in the cans with product remaining in the container. This is why you will see the flies “swarming” around the receptacle. This is also what leads to the leakage into the receptacle. A thorough cleaning and rinsing should be implemented on a regular basis. Don’t forget to clean any lids or tops that may be a part of the receptacle. This procedure should be maintained. NOTE: Due to the high volume of patron traffic we recommend a program to consist of a cleaning every several days.



Trash carts:

The same problems that you encounter with trash cans, you will experience with carts. Only, it’s on a larger scale. The carts will sit in the hallways, and invite fly activity. Sediment and spillage will accumulate in the bottoms of the carts. They must be thoroughly cleaned as well. Bags of garbage that are tossed into the cart will no doubt tear or puncture. There is no way to avoid spillage, but you can avoid potential fly problems, just by keeping the carts clean.

