

THE PESKY DETAILS OF ANNOYING PESTS

Why You Should Know the Difference between Large Flies and Small Flies

Flies are one of the most common pests in restaurants and foodservice businesses. So common, in fact, that plenty of people in the foodservice world tend to think, "a fly is a fly." But the truth is there are two distinct types of flies—large and small. To prevent the food safety risks, customer disgust and brand damage of fly issues, it's critical to recognize the difference between these two tiny pests—and take the correct approach to prevention and elimination.

TWO DIFFERENT SPECIES

	LARGE FLIES a.k.a. "House Flies"	SMALL FLIES a.k.a. "Fruit Flies"
Size	0.6 - 1.3 cm in length	0.3 cm in length
Types	 House Fly  Blow / Bottle Fly	 Red-Eyed Fruit Fly  Dark-Eyed Fruit Fly
Seasonality	Seasonal Prefer temps >21°C Temps <15.5° C significantly reduce fly activity	Year-round Prefer temps >21°C Temps <15.5° C significantly reduce fly activity
Breeding Habits	Generally outdoors	Generally indoors

THE SAME BIG RISKS



ANNOYING YOUR GUESTS

DAMAGING YOUR BRAND & REPUTATION



REPRESENT POOR SANITATION



And worst of all
JEOPARDIZING FOOD SAFETY
Both large and small flies can carry more than
200 PATHOGENS



which can be deposited on
FOOD AND FOOD-PREP SURFACES



SPONGING MOUTHS

Salmonella | Shigella



STICKY FEET

E. Coli | Listeria

TWO DISTINCT PREVENTION STRATEGIES

LARGE FLIES

a.k.a. "House Flies"



1 FOCUS ON YOUR EXTERIOR

- Properly cover garbage
- Store garbage away from rear entrance
- Regularly clean up grass clippings, animal droppings and other organic material
- Reduce attractants (external lighting & odors)

2 CREATE A BARRIER

- Keep doors & windows closed
- Use air-curtains, plastic strips, etc. on frequently used entrances
- Create positive air pressure within the facility

SMALL FLIES

a.k.a. "Fruit Flies"

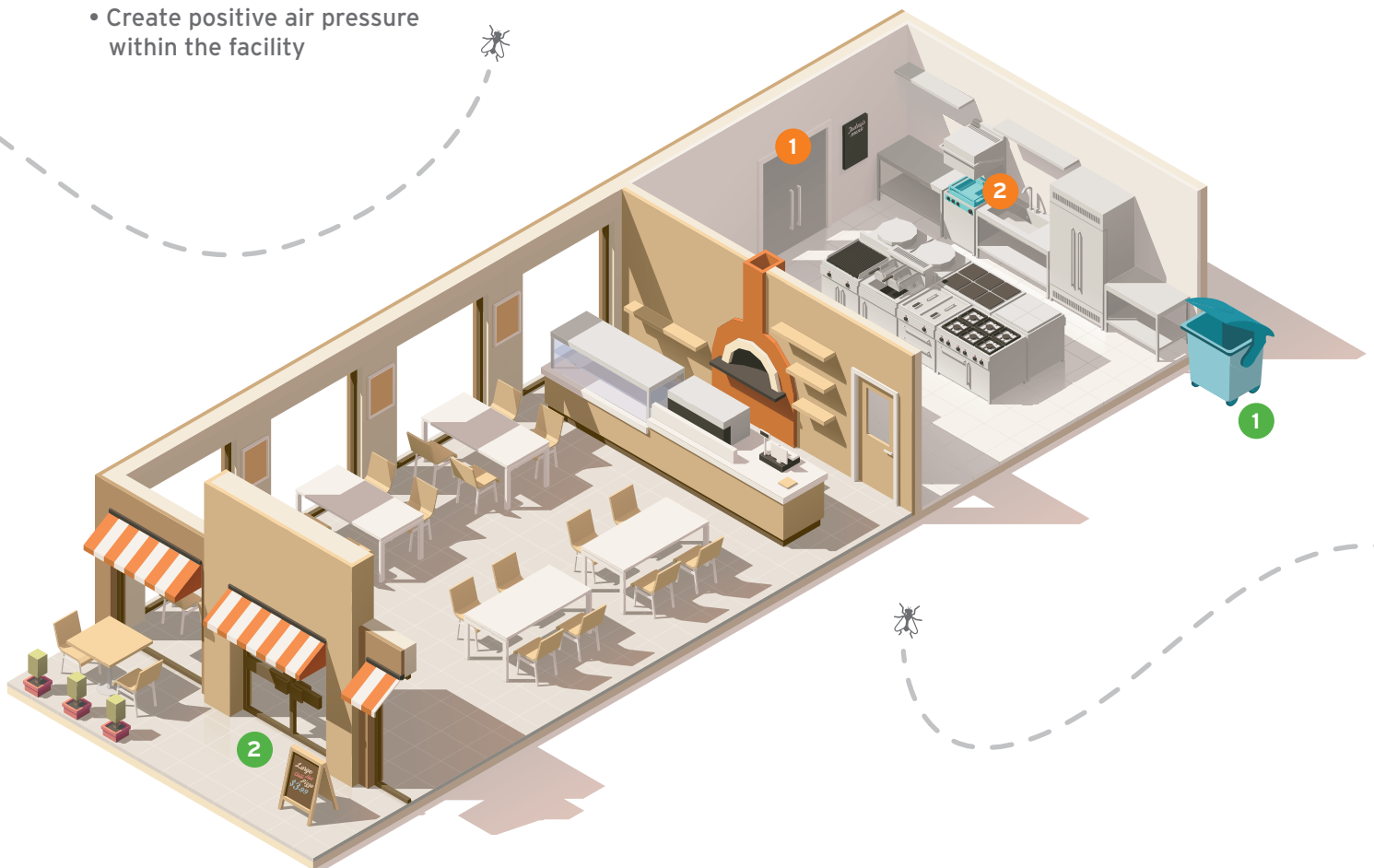


1 STOP THEM AT THE DOOR

- Inspect & reject incoming goods with signs of small fly activity or spoilage
- Store perishables in closed plastic tubs

2 FOCUS ON MOIST ENVIRONMENTS

- Regularly clean drains & kitchen floors (especially underneath equipment)
- Eliminate standing water & accumulated condensation
- Repair flooring to eliminate cracks & crevices
- Repair plumbing & drain problems immediately



To Learn More:
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