



Steritech®

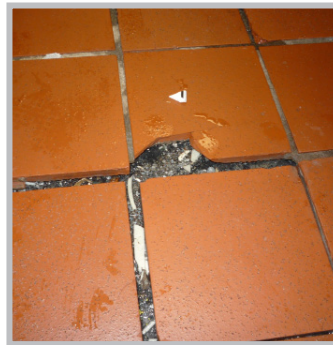
8 SANITATION STEPS TO REDUCE PROBLEMS WITH SMALL FLIES

Fruit flies and other small flies like them may be tiny nuisance pests but they can cause big issues for your restaurant – and create unhappy customers. Sanitation is critical to preventing fruit fly activity. Take these 8 easy steps to keep fruit flies out of your establishment.



CLEAN DRAINS REGULARLY.

Drains, especially those that serve soda machines, accumulate slime that serves as prime breeding material for small flies. Clean drains, drain covers, and drain baskets weekly. Use protective equipment.



FIX BROKEN TILE & GROUT.

Broken tile and grout collects organic debris – and serves as a prime breeding source for small flies. Gaps between the floor and wall can also be problematic. Repair damage or seal gaps immediately.



CLEAN UNDER EQUIPMENT DAILY.

Small fly-attracting organic debris, trash, and moisture can become trapped under and behind equipment and prep lines. If possible, move equipment to clean these spaces. Use a flashlight to spot problems.



REMOVE EQUIPMENT ACCESS PANELS.

Food, moisture, dust, and other organic build up collects quickly in, behind, and under equipment. Remove access panels to clean or have professional cleaning scheduled on a regular basis.



USE A COMMERCIAL FLOOR FAN.

After cleaning at night, use a commercial floor fan to help dry wet floors and remove standing water. Removing excess moisture is a powerful deterrent against small flies.



CLEAN SODA & BAR DRIP TRAYS.

The sugars in soda and beer are highly attractive to small flies. Clean soda fountain and beer tap drip trays, and underneath them, daily to prevent problems.



HANG MOPS TO DRY.

Mop heads that remain wet are an unsuspected place for fruit flies to breed. Hang mops upside down to dry. Change mop heads regularly to avoid accumulating organic debris.



FIFO ROTATION FOR PRODUCE.

Fruit flies are attracted to produce that is beginning to “go bad” and can even breed in produce that is rotten. Practice First In, First Out rotation to avoid problems.



CHECKLIST FOR BAR AREAS: A FRUIT FLY HOTSPOT

- Clean spill tray drain lines at the counter level daily.
- Clean soda guns and soda gun holsters daily.
- When possible, seal or cover bottles of alcohol, especially at night.
- When not in use, store bar fruits in sealed containers.
- Clean floor drains weekly.
- Correct any conditions creating wet wood.
- Do not power spray/hose floors.
- Use a zip tie to raise beverage lines off the floor
- Ensure that all equipment has a minimum of 6 inches clearance to the floor for ease of cleaning under equipment.



Image Enlarged 700% for Detail
Actual Size:
1/8-inch long (3 - 4 mm)

FRUIT FLY FACTS

Drosophila hydei, otherwise known as the dark-eyed fruit fly, is a common problem in restaurants. Although a single fly's life span is short, a female can potentially lay thousands of eggs in just a few weeks time. This is how a small fruit fly problem can turn into a large infestation in a short amount of time... even overnight!

HELPFUL HINT FOR PROBLEMS IN THE TRASH AREA

Seeing fruit flies around garbage and recycling areas? Since both indoor and outdoor bins collect food and beverage waste, they can have food scraps, pools of liquid, or sticky residues that accumulate in the bottom, even when liners or trash bags are used. These organic residues are the perfect hidden attractants, and sometimes breeding locations, for small flies. Use soap, water, and good old elbow grease to clean the cans and eliminate your problems.



Don't forget to clean garbage and recycling bins regularly to keep fruit flies at bay!



Did you know that Steritech has a proprietary cleaning product that can attack and eliminate organic debris?

CleanBlitz® is a concentrated blend of microorganisms scientifically chosen for their ability to digest the fats, oils, proteins, starches, and other organic waste commonly found in hard-to-clean areas. Formulated with cultures of non-pathogenic bacteria that are naturally occurring, not genetically engineered, CleanBlitz is a safe and easy-to-use cleaning solution for your staff.

CleanBlitz is available in ready-to-use foam and effervescent tablet formulations. CleanBlitz Foam is a great product for spot cleaning tough-to-reach areas, while daily use of CleanBlitz Tablets in your mop water can keep your floors sparkling.

ORDER A CASE TODAY!

Email bsolutions@steritech.com or ask your Steritech Quality Management Specialist for more information.

ALSO AVAILABLE – THE STERISTICK!



The Steristick is the perfect tool to help clean organic debris from under equipment, a prime location for pest-attracting buildup.