

# 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

	<b>LARGE FLIES</b> a.k.a. "House Flies"	<b>SMALL FLIES</b> a.k.a. "Fruit Flies"
<b>Size</b>	1/4 - 1/2 inch in length	1/8 inch in length
<b>Types</b>	 House Fly  Blow / Bottle Fly	 Red-Eyed Fruit Fly  Dark-Eyed Fruit Fly
<b>Seasonality</b>	<b>Seasonal</b> Prefer temps >70°F Temps <60° F significantly reduce fly activity	<b>Year-round</b> Prefer temps >70°F Temps <60° F significantly reduce fly activity
<b>Breeding Habits</b>	Generally <b>outdoors</b>	Generally <b>indoors</b>

## 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*



**ECOLAB®**

# 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



LEARN MORE AT:  
[www.ecolab.com](http://www.ecolab.com)

U.S. 1-800-325-1671  
CANADA: 1-800-352-5326

1 Ecolab Place  
St. Paul, MN 55102

**ECOLAB**<sup>®</sup>  
Everywhere It Matters.

©2018 Ecolab USA Inc. All rights reserved SUP132/0418