



TIPS FOR FRUIT FLY ELIMINATION

- Check product upon arrival for presence of fruit flies. Produce is the most common product for fly contamination, i.e. bananas, onions, potatoes, grapes, kiwis, etc. If a vendor routinely delivers product with fruit flies, refuse the delivery and switch vendors if necessary.
- Check for spoiled/damaged product and discard it. Remove produce from original containers and place in clear, covered food grade containers. Clean these containers on a routine basis. Practice “first in, first out” stock rotation to prevent spoilage.
- Swat existing flies to reduce breeding and sanitize affected areas.
- Thoroughly clean floors, especially under equipment.
- Routinely scrub all floor drains, floor sinks, hub drains and drain covers. Flush hot water down drains when done cleaning. Make a map of your facility showing where each of these drains is located so that none are forgotten.
- Pouring bleach down drains is not effective at reducing fruit fly populations.
- Routinely clean soda gun holders.
- Clean and flush hot water down drain lines for: soda gun holders, draft beer/juice/soda/cappuccino drip pans, ice bins, etc.
- Store wiping cloths in sanitizer between uses.
- Empty all trash cans and place trash in dumpster before leaving each day/night.
- Avoid overwatering of potted plants.
- Routinely clean trash cans and dust pans.
- Inspect for, and dispose of, drinks and food debris customers may have left behind.
- Provide a cover for soiled wiping cloth/linens containers.
- Dump mop water in the mop sink when done.
- Wring out and hang mops over the mop sink after use.
- Squeegee any ponding water from low spots of flooring.
- Repair all water line and/or drain line leaks.
- Repair/replace loose/missing floor and cove tiles.
- RegROUT floor tiles where grout is missing or low to prevent water and food debris from accumulating.

**Pest control alone will not eliminate fruit flies.
Improved sanitation and elimination of the breeding sites is the key.**

