



THE FLY LADY

Your Commercial Fly Fighter



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Simple steps to help eliminate flying pests.

Elimination of the food and moisture sources for all fly varieties is a must. This discourages the increase of the pest population. A high level of cleanliness is a must.

Other things to check & include:

Outdoor Areas:

- Removing all rubbish bins and bottle bins away from back door area.
- Zip tie Bin Kill into all your bins. Available Woolworths, Bunnings \$10
- Consider the public bins near you. It may be worth treating them with Bin Kill as well. I have one customer who, during the Summer months, was having to super glue these into the bin in the park across the road from his café because people kept taking them. I kid you not!
- If you must have bins at your back door, consider putting in commercial strip doors – like you see in freezers and cool rooms. You won't have to worry about the back door being left open. They are available in opaque or clear, are inexpensive and easy to fit.
- Add Envirosafe Fly traps into bin areas. Available at Bunnings \$9.99
Ensure these traps are positioned well away from the building as they will attract flies. They are very effective, get quite smelly and are disgusting to clean and refill but they trap a lot of flies. Best hung in a sunny position.
- Ensure a policy of sealed bagging of all waste.
- Ensure waste bins/skips are hosed out as often as necessary.
This may be every time they are emptied during Summer.
- All bins/skips are kept closed except when waste is being added.
- Empty finished beverage containers before binning.
- Crush all beverage cans to minimise residue content.
- Keep exterior furniture, pathways, surrounds clean and free of refuse.
- Hose down outdoor dining areas nightly and pressure wash regularly to remove all food and spills.
- Where possible locate external lighting so that it faces towards building (on poles separated from the building) Night insects will be attracted to the light source, not your building.



Bin Kill



Envirosafe Fly Trap



Strip Door

- Keep flowering plants ten meters away from entrances.
- Eliminate from gardens any heavily layered moist compost or mulch with high organic content. Many breeds of flies emerge from the soil. By layering aquarium gravel or very coarse sand in the top of your pots you can stop the fly from emerging. Very handy if you suspect fermentation flies are breeding in your indoor pot plants.
- Consider pot plants or planter boxes with insect repelling plants such as citronella geraniums. NB. Neem trees are renowned for their outstanding fly deterring properties, but I have found them difficult to source in my area. They grow into trees. Keep them in pots so you can move them as they get bigger.

Back of house/kitchen/production areas/bars:

- Removing pools of water remaining on the floor after cleaning to provide a dry environment.
- Fixing any leaking equipment such as sinks, dish washing machines etc.
- Routine cleaning of staff areas and personal lockers.
- Routine cleaning under product pallets held in stores/warehousing areas.
- Routine cleaning of drains and sumps using a bio cleansing agent.
- Unscrewing and cleaning of metal drain tops in floors. They collect organic material and vinegar flies especially, like to feed here.
- Tape over/around overflow pipes from beer taps, where they meet the drain in the floor. Seal up completely with a wide packing tape.
- Cleaning of any spillages or leaks in dry storage areas.
- Use bins with lid and foot pedal opening and/or ensure regular bin emptying.
- Mops and cleaning cloths rinsed out and dried after use and all wet waste eliminated.
- Seal dirty linen bags at the end of service. Remove from kitchen where possible.
- Remove any spoiled or decaying fruit and veg.
- Keep as much food as possible refrigerated during service.
- Do not use fruit as a display especially during summer.
- If herbs are attracting vinegar flies, refrain from displaying.
- Keep lids on food prep when not in use.
- Cover drink garnishes in bar areas.
- In juice bar areas keep fruit and veg refrigerated.
- Use tap brushes in beer taps overnight.
- Keep post-mix taps in appropriate solution overnight, water in a wine bucket will suffice.
- Wipe over all red wine bottles, especially necks and lids, on pack down.
- Empty all beer tray overflows and overflow buckets under the bar - every close.
- If possible cover nip measure apparatus on spirit bottle nightly. Cover with cling wrap as a make shift solution.

- Cover plug holes in sinks and leave sink dry. An upturned glass will do the trick or a plug.
- Rinse residue out of dirty glasses if they are to be left over night.
- Drag floor mats outside at the end of each service and hose off.

Front of house areas:

- Efficient clearing of tables.
- Wiping over of tables with insect wipe before setting each day and between settings if need be.
- Cover food displays with suitable lids.
- Keep food odours to a minimum. Flies are attracted to odours.
- Keep room temperature and humidity low where possible. Flies like it warm and vinegar flies get busy breeding at around 26 degrees C
- Do not display seasonal fruit. Refrigerate it.
- Do not grow pineapple tops in glasses of water. I see this so often!
- Regularly sanitise items on customers table - condiment bottles, salt & pepper mills, sugar bowls, cutlery holders etc
- Keep top and neck of red wine bottles spotless. This is the vinegar flies favourite tipple.
- Vacuum and mop floors daily.

Key areas to focus on when eradicating vinegar flies.

Vinegar flies will typically breed in the following places:

- Floor drains (even relatively small amounts of residual 'sludge' in drains can sustain an infestation). Unscrew and clean regularly.
- Poorly cleaned, continually wet, under bench, under bar areas. Inevitably there are crevices in which wet sludge can persist and sustain an infestation.
- Wet or damp mops, dirty linen bags, cleaning cloths and alcohol sullied bar runners/mats
- Decaying fruit or vegetables (or residue thereof) in storage containers.
- Residue left in waste bins which have not been properly cleaned.
- Water receptacles which have accumulated sludge over time, such as refrigerator or air conditioner evaporation trays and water trays.
- In the dark warm sticky areas – under bars where it is dark, near machine engines where it is warm. IE under bench glass washing machines.
- Almost any area which is frequently or constantly wet and not subjected to regular, careful cleaning.

Hope that points you in the right direction. If I can assist you with some Insect Units at any stage, please let me know.

Kind Regards

Pip Cleary -The Fly Lady

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