

SMALL FLIES: PREVENTION TIPS

The presence of small flies often signals a sanitation issue. To prevent small flies, institute a thorough cleaning and sanitation program, and follow these tips from our experts.

ID AND BIOLOGY

- Common species of small flies include; fruit fly, phorid fly, moth fly, sphaerocerid fly, fungus gnats, and cheese skippers.
- Although small, they are still visible to the naked eye.
- Adult small flies can range in size from 1/13 to 1/8 inch.
- Small fly species prefer breeding in moist, decaying organic matter.
- Fruit flies can complete a life cycle in 7 to 20 days.



WHERE YOU MIGHT SEE THEM

- Small flies often breed inside in very localized areas.
- Any areas where organic matter builds up can become attractive to small flies: missing grout, cracks in the floor, and crevices along the walls.
- Many small flies are attracted to sweet, fermenting odors such as those areas around soda stations, beer taps, or produce.
- Hosing down areas can force organic material under edges, behind equipment, and into cracks and crevices. These hidden areas become prime breeding grounds for small flies.
- Any areas that contain water or excess moisture such as bathrooms, sinks, and drains can attract small flies.

WHAT YOU CAN DO TO HELP

Make note of any areas where you frequently see small flies. This will alert your pest control provider of potential hotspots.

TIPS FOR PREVENTION

- Set up a regular cleaning schedule for drains, and target those that serve equipment, such as soda machines, for weekly cleaning.
- Thoroughly clean all equipment, server stations, tables and floors in the kitchen and bar area daily.
- Clean drip trays of soda machines daily to eliminate build up that attracts fruit flies.
- Make sure all tiles are in place and grout is intact. Missing tiles or worn grout can harbor organic debris and become a breeding site for small flies.
- Hang mop upside down and flip the mop bucket after use to ensure they dry properly.
- Routinely clean under cooking equipment and prep lines to remove debris.
- Eliminate standing water using mops or floor drying fans.
- Discard any decaying produce and food daily.

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