

DON'T LET LARGE FLIES CREATE BIG FOOD SAFETY RISKS

A COMMON TRESPASSER

HOUSE FLY



BLOW/BOTTLE FLY



FLESH FLY



1/4 INCH TO 1/2 INCH IN LENGTH

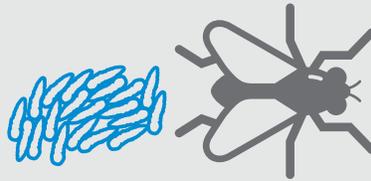
THRIVE ABOVE 70°F

THAT CAN QUICKLY TAKE OVER YOUR RESTAURANT

Large flies are
**OUTDOOR
BREEDERS**



Each female will lay
**500
EGGS**



Eggs mature into
adult flies in just
8-12 DAYS



TODAY:
**OCCASIONAL
SIGHTINGS**



1 WEEK:
AN INFESTATION



DAMAGING YOUR CUSTOMERS' EXPERIENCE



**ANNOYING YOUR
GUESTS**



**DAMAGING YOUR
BRAND
& REPUTATION**



**REPRESENT POOR
SANITATION**

SPREADING MORE THAN 200 PATHOGENS

E. COLI

LISTERIA

SALMONELLA

SHIGELLA

DIPHTHERIA

DYSTENTERY

CHOLERA

TYPHOID FEVER

Flies carry 25 MILLION BACTERIA internally.



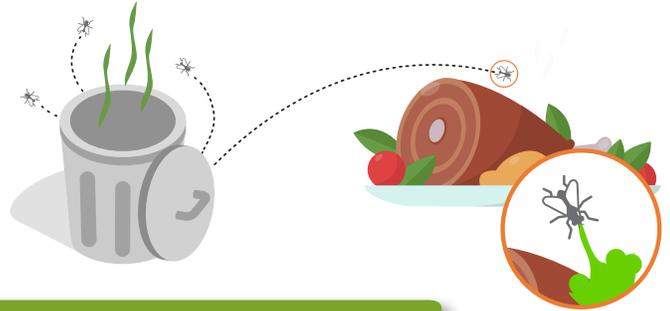
SPONGING MOUTHPARTS mop up nutrients—and transfer pathogens.

STICKY FEET grip smooth surfaces—and transfer pathogens.



Flies carry 6 MILLION BACTERIA on their bodies.

CREATING MAJOR FOOD SAFETY RISKS



SMALL CHANGES CAN MAKE A

BIG IMPACT

THE OUTSIDE-IN APPROACH



CREATE A BARRIER

KEEP DOORS & WINDOWS CLOSED

USE SCREENS ON WINDOWS

USE AIR-CURTAINS, PLASTIC STRIPS, ETC. ON FREQUENTLY USED ENTRANCES

CREATE POSITIVE AIR PRESSURE WITHIN THE FACILITY

FOCUS ON THE EXTERIOR

ELIMINATE STANDING WATER

REDUCE ATTRACTANTS (EXTERNAL LIGHTING & ODORS)

REGULARLY CLEAN UP GRASS CLIPPINGS, ANIMAL DROPPINGS AND OTHER ORGANIC MATERIALS

PROPERLY COVER GARBAGE—STORE AWAY FROM REAR ENTRANCE



LEARN MORE AT:
www.ecolab.com/large-flies

U.S. 1-800-325-1671
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