

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

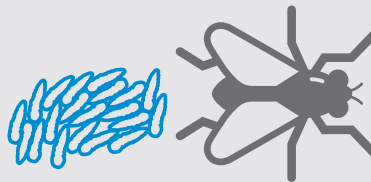
Large flies are
**OUTDOOR
BREEDERS**



TODAY:
**OCCASIONAL
SIGHTINGS**



Each female will lay
**500
EGGS**



1 WEEK:
AN INFESTATION



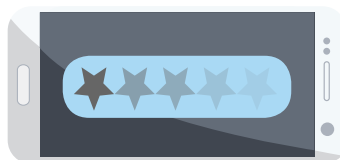
Eggs mature into
adult flies in just
8-12 DAYS



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.



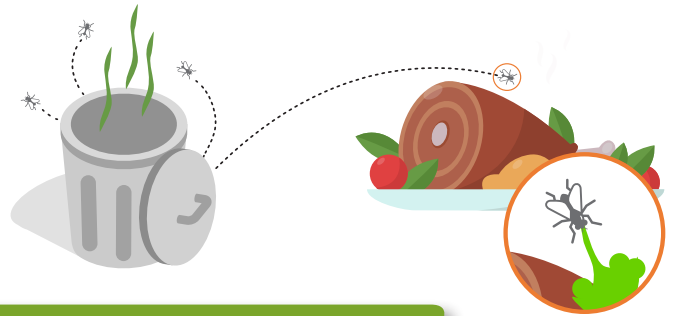
SPONGING MOUTHPARTS mop up nutrients—and transfer pathogens.

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

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