

Flying Pests

Self-Inspection Checklist



- **Sanitation is the first line of defense - locate and eliminate breeding sources by keeping it clean** _____
 - ❖ Remove organic scraps that are moist, in drains, garbage cans, recycling bins, under appliances, and outside of refrigeration units
- **Inspect all fresh food at receiving for signs of pests and spoilage** _____
- **Store organic foods in a refrigerated dry state and keep covered** _____
- **Thoroughly wash fruits and vegetables before final preparation using cleaned and sanitized surfaces and utensils** _____
- **Tips:**
 - ✓ **Clean drains 2 or 3 times a week with a drain brush** _____
 - ❖ Assign this duty to the closing dishwasher and bartender. Clean and sanitize brush after use
 - ✓ **Use a hose with extremely hot water to blast down the drains** _____
 - ❖ Use "Hot Shots" from Lowes – works better than hot water, Drano, etc.
 - ✓ **Use drain inserts with perforated covers to prevent food scraps from entering drains** _____
 - ❖ Clean daily before closing in kitchen and bar areas
 - ✓ **Near fresh produce - place a sponge in a saucer and soak it with lavender oil to repel fruit flies** _____
 - ❖ Check regularly to keep it moist
 - ✓ **To kill them off – use drain "crystals" not liquids or gels. Pour ½ a can down each drain** _____
 - ❖ Mark this on your calendar because you'll want to do the same thing in 21 days which is the length of the fruit fly growth cycle. Do this three times in a row and you will basically eliminate the problem

Date: _____

Required Action:

