

Ecology Exterminating Service Fly Zones Checklist

Kitchens

- Vinyl or tile baseboard moldings – top and bottom gaps, open cracks
- Wall surfaces under food service tables and counters
- Floors and walls behind equipment legs, drain lines and other obstacles
- Dishwasher disposals, support legs and cross frame, wall area
- Dirty pots, pans, dishes, etc., sitting for long periods of time
- Plumbing leaks, broken connections, drip lines above floor drains
- Irregular floor level, low spots with standing water
- Plastic garbage cans, surface scratches and cracks with imbedded debris
- Floor drains, grate cover, interior basket, interior wall surface above water line
- Floor tiles: broken grout, open cracks, missing tiles, leaks under floor base
- Rubber floor mats

Kitchen Storage And Utility Area

- Improper storage conditions for fruits and vegetables
- Rotten fruits or vegetables, in storage or on floors under equipment
- Improper storage or spills of bakery fillings, puddings, jams
- Storage shelving, support legs, wheel housings where food spills
- Forgotten foods, covered or uncovered, anywhere in room
- Un-rinsed cans or bottles in recycle or garbage bins
- Mops or brooms soiled and/or improperly stored

Bar Area

- Beer and soda drain trays, connecting plastic drip line hose(s) to floor drain
- Soda unit dispenser, supply tubes leading through countertop to bulk containers underneath or floor below
- Wall, baseboard, and floor area under bottle racks, sinks and refrigerators
- Drain tube drip pipes above floor drains
- Fruits: lemons, limes, pineapple, cherries, etc., are common small fly sources

Washrooms

- Baseboard moldings
- Toilet bases at floor
- Floor and sink drain
- Broken drain line
- Soiled mop and/or broom storage

