

INFORMATIONAL BULLETIN No. 2008-13-04

Flies in Food Facilities

The housefly is considered a threat to human welfare because of its ability to transmit disease. More than 100 pathogens are associated with the housefly, including Salmonella, Staphylococcus, E. coli and Shigella. A housefly can easily carry more than one million bacteria on its body; sometimes they are carried on the fly's body hairs and frequently are regurgitated onto food. A fly deposits thousands of bacteria each time it lands. Eggs are laid in almost any warm moist material, which will furnish food for the growing larvae. The fruit fly life cycle from egg to adult is approximately 10 days.

A food facility that is operating while flies are present is in violation of California Health and Safety Code.

Where to Look for Flies

- Hovering around decaying vegetation and overripe fruit
- Around fermenting materials such as beer or soft drink dispensers
- Standing water in mop pail or sewer drains
- Garbage cans with no lids are usually areas where one can see fly infestation
- Inside liquor bottles



Prevention

- Maintain all working areas clean and dry. Clean all indoor and outdoors areas of the food establishment.
- Throw away old food and make sure window screens are tightly fitting and in good repair.
- Keep garbage cans and dumpsters closed.
- Clean garbage cans often and ensure garbage bags are tightly sealed.

The best method of preventing fly infestation is maintaining a good sanitation. By doing so, the life cycle of the fly is broken, and breeding is not possible.