



# PEST CONTROL FACTS - FLYING INSECTS

The need to implement a fly control programme is growing. The increasing use of target specific pesticides, mean that fewer flying insect pests are being controlled by general spray programmes.

Pest Control surveys show that flying insects pose a greater risk to food premises than cockroaches, rats and mice combined.

Regular inspections of commercial premises by experienced pest control technicians will highlight possible breeding areas of flying insects, which can then be treated or eliminated.

A thorough knowledge of the biology of the pest species is essential in achieving effective control.

**[AAAPESTCONTROLSERVICES.CO.UK](http://AAAPESTCONTROLSERVICES.CO.UK)**  
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## WASPS & FLIES

Many people choose to have them removed due to the risk of being stung or have an allergic reaction (Anaphylactic shock) which in some cases can be fatal, once treatment has been carried out wasp activity will usually cease within 2 hours. Wasps will not re-use a previous seasons nest.

Flying insects carry a wide range of dangerous disease-causing micro-organisms all over their bodies, in their saliva and excreta, including E. coli, Salmonella, Klebsiella, Campylobacter and many others. Even a tiny dose is enough to cause serious disease. At the very least, insect contamination reduces product quality making it unsaleable. By law, food that is sold must be wholesome and free from contamination and it is a requirement that every precaution is taken against contamination from flying insect pests.

Flies are fluid feeders and need to liquidise the food before they can eat it. To do this they produce quantities of saliva, this may be contaminated with disease causing agents, which have been regurgitated, from the salivary glands or the guts of the insects during the feeding process.

## CONTROL METHODS

Proofing any building against the entry of flying insects can be extremely effective. The use of door curtains, air curtains and window screens are a practical method, which should be considered.

### **Non-Chemical Control**

Since it is undesirable to spray insecticides in food handling areas, non-chemical means of control should be used.

Flying insects are attracted to fly control units, which use UV light as an attractant.

*There are two types of fly control units:*

- Electronic Fly Killers use an electrically charged high-voltage grid to kill the insects on contact.

- Sticky Trap Units, the insects land on the glue area of the board where they are held until they die. Boards should be changed at regular intervals and can be kept for insect identification or as record of 'due diligence'

In the food industry hygiene is of the utmost importance. Basic regular cleaning and disinfecting to reduce the number of breeding sites and therefore the risk of build-up of disease-causing micro-organisms is fundamentally important.

Dirt, mouldy food and general uncleanliness act as powerful attractants for flies and wasps. Denying these insects access to food and water is essential to control them effectively.