



Remediation of Flying Insects in a Food Processing Facility: A Case Study



Background: A mid-sized food processing facility faced a persistent issue with flying insects, particularly fruit flies and drain flies. The problem had led to several customer complaints and issues with audits. The facility had previously relied on periodic fogging and fumigation, which provided only temporary relief.

Objective: To implement a comprehensive, sustainable remediation strategy that would eliminate the flying insect problem without having to rely solely on fogging and fumigation.

A trained and experienced professional went through a rigorous inspection protocol and laid out a strategic plan to rectify the fly situation. **Our findings are below:**



Assessment:



Site Inspection: A thorough inspection of the facility was conducted, focusing on potential breeding sites.

Key areas identified included:

- a. Drains and wastewater areas
- b. Storage areas
- c. Spilled food products
- d. Interior and exterior trash receptacles



Data Collection: The team collected data on insect activity patterns, peak times, and areas with the highest populations. This was combined with a review of existing sanitation practices and facility design.

Strategy Development in Conjunction with Client:



Sanitation Improvements:

- a. Implemented a rigorous cleaning schedule focusing on potential breeding grounds (e.g., drains, spills).
- b. Introduced regular audits to ensure adherence to enhanced sanitation protocols.
- c. Implemented the use of probiotic/enzymatic cleaners for areas with organic buildup, sumps, and drains.





Physical Modifications:

- a. Installed drain covers where possible.
- b. Focused on cleaning areas where organic build-up occurs.
- c. Improved waste management practices by ensuring that trash bins were sealed and regularly emptied.
- d. Sealed entry points and installed screens on windows and vents to prevent outside insects from entering.



Pest Management Strategies:

- a. Targeted application with insect growth regulators and residuals in potential harborage sites.



Employee Training:

- a. Conducted training sessions for all staff on the importance of sanitation efforts in high risk areas and proactive pest management.
- b. Created a reporting system for employees to provide alerts of potential fly issues immediately.



Monitoring and Evaluation:

- a. Installed ILT traps in strategic locations to monitor flying insect populations.
- b. Regularly reviewed trap data and adjusted strategies and focus as necessary.



Results:

- **Immediate Impact:** Within three months, the facility reported a significant decrease in flying insect sightings. Monitoring data showed a reduction of over 95% in the fly population and the ultimate elimination of the fly problem.
- **Long-term Success:** Over the next year, follow-up inspections indicated that the facility remained free of significant flying insect issues. The new sanitation and monitoring protocols were effectively maintained.



Conclusion: This project successfully transitioned the facility from a reactive approach to a proactive, sustainable pest management strategy. By addressing the root causes of the insect problem through improved sanitation, physical modifications, and employee engagement, the facility achieved long-term results without reliance on periodic fogging and fumigation. The experience underscored the importance of a comprehensive, collaborative approach to pest management in food processing environments.

