



Fruit Flies Buggin' You?

The Bottom line is that you have to remove the food source and sanitize the breeding areas. Fruit flies have a life-cycle of 10 days, giving them plenty of time to punish you for leaving moist, fermenting, organic material in which they may lay eggs. Drains provide the ultimate breeding ground for fruit flies because of the dank environment and generous food supply. Clean and sanitize your drains routinely and you will be well on your way to controlling these pesky critters, at the same time reducing pathogenic bacteria such as Listeria which can be far more damaging to a business than fruit flies!

How to gain control of a fruit fly infestation

- Wash all dishes
- Clean and sanitize all drains using ElimineX® Foaming Drain Cleaner and Sani 512 Sanitizer
- Clean and sanitize all liquor pourers. Use screened or flap pourers with sweet liquors
- Launder the dishrags, or at least wash them thoroughly with soap, rinse them well and wring them dry before hanging them up (don't leave them in the sink)
- Store trash in a covered bin
- Do not toss food garbage into waste-paper baskets
- Cover your fruit or store fruit you wish to keep in the refrigerator
- Use or discard all overripe fruit
- Clean opened containers of fruit juice, fermented or vinegar products such as ketchup and cooking wine. Seal them well. Keep these in the refrigerator if possible
- Wipe up crumbs and spills from your cabinets, counter and floor
- Take out all trash
- Clean the seals of your refrigerator door, the top and under the fridge; especially clean the evaporation pan if it has one
- Clean under and around your dishwasher and stove
- Dump mop water, clean the pail, launder mops regularly
- Use screens for your doors and windows



ADAMS-BURCH

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Choose Your Weapon

and eliminate fruit flies once and for all!



Eliminex® Foaming Drain Cleaner

by JOHNSON DIVERSEY

- A caustic drain cleaner that gets inside the nooks and crannies of drain components eliminating organic matter that contains bacteria and fruit fly larvae
- Quick and easy. Spraying the floor drain with Eliminex for 5 to 10 seconds coats the inside of the drain with a clinging foam that should be allowed to sit for 30 seconds. During this time the chemical loosens and breaks down the organic matter. After 30 seconds, the drain should be rinsed thoroughly for about 30 seconds, washing all debris down the drain
- Some bacteria may still be present in the drain. To kill the remaining bacteria, the drain should be treated with a sanitizer such as Sani 512 (20052)

| AB# | Description | Unit |
|-------|----------------------------|------|
| T4184 | 1.5 Liter Eliminex Cleaner | Cs2 |
| T6525 | RTD Water Hose Hookup | Each |

Floor Drain Brushes

by CARLISLE

- Special female threaded handle accepts floor drain brushes only to prevent cross-contamination
- Long lasting Polypropylene bristles and plastic handle (sold separately) stand up to rugged use
- "USE FOR FLOOR DRAIN ONLY" is prominently imprinted in English and Spanish on the plastic drain handle (sold separately) to prevent contact with food and serving utensils
- These are special order items, please allow 5-10 business days for delivery

| AB# | Description | Unit |
|-------------|--------------------------------|------|
| CRL-4014600 | 3" Floor Drain Brush | Each |
| CRL-4014700 | 4" Floor Drain Brush | Each |
| CRL-4109300 | 5" Floor Drain Brush | Each |
| CRL-4014800 | 6" Floor Drain Brush | Each |
| CRL-4023600 | 36" Plastic Drain Brush Handle | Each |
| CRL-4023700 | 48" Plastic Drain Brush Handle | Each |
| CRL-4023800 | 60" Plastic Drain Brush Handle | Each |

Sani 512 Disinfectant, Sanitizer Deodorizer & Virucide

by MISCO

- Sanitizer, disinfectant & deodorizer, EPA approved in foodservice sanitation
- A clear 10% quat with no scent, solubility with water, no rinsing or flash point
- 1 oz. to 4 gallons of water dilution, equals 200 PPM of sanitation and disinfectant
- Sanitize counter tops, eating utensils, drinking glasses, drains, etc.
- Optional dispenser installed by Adams-Burch at 512 to 1 ratio
- Used as the final step for proper drain maintenance

| AB# | Description | Unit |
|-------|------------------|------|
| 20052 | Sani 512 Gallons | Cs4 |



Simple Solutions Sanitizing Towels

by ATLANTIC MILLS

- Each Simple Solutions pre-treated, water-activated, all-purpose sanitizing wiper makes one gallon of no-rinse sanitizing solution
- Approved food contact surface sanitizer
- Front of the house applications include tables, chairs and counters
- Back of the house applications include counters, prep areas and equipment
- 50 count dispenser case

| AB# | Description | Case |
|-------|-----------------------------------|------|
| 34333 | 16" x 14" Green Sanitizing Towels | 50 |



Kleen Pail System

by SAN JAMAR

- Meets board of health & HAACP mandates for dedicated containers
- Made from durable, impact resistant plastic and a sturdy bail handle

| AB# | Description | Unit |
|-------|--------------------------------|------|
| 09741 | 6 qt. Red Sanitizing Pail | Each |
| 21083 | 6 qt. Green Cleaning Pail | Each |
| 09040 | Kleen Pail 2-Compartment Caddy | Each |
| 22055 | 24 oz., Spray Bottle | Bg3 |



Liquor Protection

- Screened pourers and dust covers will help keep fruit flies out of your liquor bottles

| AB# | Description | Unit |
|-------|-------------------------|------|
| 97406 | Chrome Screened Pourer | Doz |
| 29262 | Plastic Screened Pourer | Doz |
| 27871 | Large Dust Cover | Doz |



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