

West Nile Virus – Mosquito Control Resources 04/14/2010

Mosquito Control Resources

The best way to prevent West Nile Virus transmission is to prevent mosquito bites, either through bite prevention or elimination of mosquitoes in your environment. The following non-toxic resources are available to help control mosquitoes in water.

Mosquito Fish: These tiny one-inch fish eat the larva of mosquitoes. In sufficient numbers they are excellent in ornamental ponds, water troughs, terminal drainage basins, and other similar structures. However, because of their ability to displace native fishes, mosquito fish (*Gambusia affinis*) should only be used in water bodies and man-made structures that have NO CONNECTION to public waterways, streams, lakes or drainage ditches.

The fish can be purchased from:

- The Educated Gardner, 22210 El Camino Real, Santa Margarita, 438-4250 (10/\$1)
- The Lilly Pad, 1164 Grande Ave., Arroyo Grande, 489-7663, *Gambusia affinis*, and Rosey Red minnows (10/\$1). The owner says the minnows work great, and have sold them for years.
- You can also check with your local pet and garden supply stores

Bacillus thuringiensis israelenses, or *Bti* (AKA “Mosquito Dunks”) can be purchased at:

- Bay Laurel Garden Center, 2500 El Camino Real, Atascadero, 466-3449, (6/\$10.99)
- Farm Supply Company, 675 Tank Farm Rd., San Luis Obispo, 543-3751 (6/\$14.99) *
- Farm Supply Company, 1108 Paso Robles St, Paso Robles, 238-1177 (6/\$14.99) *
- Ron’s R & R Nursery, 1207 13th St., Grover Beach, 489-4747

* They also carry other types of abatement supplies

Also many nurseries, home improvement centers, hardware stores and other retailers carry the product. Call ahead for availability.

For additional information please call 781-5544.

CAL POLY FOOD COMPLAINTS

- Student Kioses
- Campus Dining

There are two separate areas of food vendors at Cal Poly.

Mike Thornton is the campus dining director. He is at mthornton@calpoly.edu.

Everette Brooks, coordinator of clubs and organizations for Cal Poly's Student Life and Leadership, [could be] in charge of the student Kioses. His email is ebrooks@calpoly.edu.

David Ragsdale is the executive chef and the university's Health & Environmental Services Inspector. He is the one who should be forwarded any complaints we may have at either establishments at Cal Poly.

Starley is ahead of legal operations at Cal Poly Corporation. Her number is 756-5061. Email is selee@calpoly.edu. She is just another contact I have.

