



COMMERCIAL SERVICES



# ECCO: THE TALK OF THE TOWN

## RESTAURANT PAIRS WITH ORKIN TO KEEP PESTS OFF THE GUEST LIST

Wine glasses clinking, tantalizing aromas filling the air, an exciting energy – just a typical night at Ecco, the latest from Atlanta’s Fifth Group



Restaurants. After opening in May 2006, it didn’t take long for the Mediterranean-style eatery to gain national recognition in *Esquire’s* Best New Restaurants 2006 list.

But the simple fact remains: no matter how delicious the food is at a restaurant, there won’t be much of a wait list if reports of pest problems circulate. To make sure that patrons are focusing on his culinary creations and not pest sightings, Ecco Executive Chef Micah Willix communicates his pest control needs with Orkin Commercial Services. Hired as the restaurant’s pest management provider soon after construction was complete, Orkin routinely implements a series of Integrated Pest Management (IPM) techniques, ensuring the safety of Ecco’s food and guests.

According to Scott Brown, Ecco’s Orkin pest specialist, the restaurant’s proactive approach to pest management makes his job easy. After initial inspections revealed American cockroaches could become a threat, Ecco immediately heeded Orkin’s recommendations to eliminate potential pest entry points around exterior doors and windows.

“On both ends, if there is an issue, it’s fixed before anyone can say it needs to be,” says Brown. “Chef Willix drives the restaurant’s hands-on attitude toward pest control and is extremely receptive to pest management recommendations.”

With a wood-burning oven and fully stocked wine cellar, Ecco’s atmosphere appeals to pests as much as it does patrons. During each monthly visit, Scott Brown inspects the potential harborage points around the supply of firewood for the oven and keeps a close eye on the bar area. He also ensures that condensation from the wine cellar doesn’t create excessive dampness and cause the wood casing to mold. If pests do find a hiding spot, they won’t survive long due to the strategic placement of baits and Insect Growth Regulators inside the restaurant.

**“Ecco understands that pest management is a partnership. It’s not just an Orkin Man showing up once a month. Chef Willix continuously upholds his end of the deal.”**

— Scott Brown  
*Orkin Pest Specialist for Ecco*

An active participant in their IPM program, Chef Willix insists on an extremely clean facility, actively managing the restaurant’s rigorous sanitation program and monitoring for potential problems on a daily basis. Employees keep only the essentials in their lockers, ensuring they do not bring uninvited “guests” into the restaurant. Orkin’s Brown assists with monitoring devices like “report cards” in order to decrease the number of new infestations and the amount of time required for problem resolution.

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From Ecco’s management to its employees to its Orkin Man, all parties work together, helping this top Atlanta restaurant enjoy the taste of success.

