

Chapter 13: Integrated Pest Management

Test Bank

1. A food handler who is receiving a food delivery observes signs of pests in the food. What should be done?
2. The head chef should be warned of the pests.
3. The food handler should remove all evidence of the pests.
4. The shipment should be refused and prevented from entering the operation.
5. The shipment should be stored outside the kitchen until a manager inspects it.

Answer: c

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is one way to keep an operation pest-free?
2. Seal all cracks in floors and walls.
3. Keep outdoor garbage containers open.
4. Clean up food spills at the end of each shift.
5. Store food and supplies one inch off the floor in storage.

Answer: a

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is a basic rule of an Integrated Pest Management program?
2. Work with a pest control operator.
3. Destroy pests on sight.
4. Use pesticides.
5. Set traps.

Answer: a

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is an important way to deny pests access to any operation?
2. Use pesticides.
3. Use approved, reputable suppliers.
4. Set rodent traps.
5. Spray regularly for flies.

Answer: b

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What size should the mesh in window screening be to effectively keep out pests?
2. At least 2 mesh per square inch
3. At least 6 mesh per square inch
4. At least 10 mesh per square inch
5. At least 16 mesh per square inch

Answer: d

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What scenario can lead to pest infestation?
2. Storing recyclables in paper bags
3. Installing air curtains above doors
4. Rotating products using the FIFO method
5. Storing food at least 6 inches (15 centimeters) off the floor

Answer: a

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. How should garbage be handled to deny pests food and shelter?
2. Leave outdoor containers uncovered to remove moisture.
3. Store garbage inside the kitchen to deny access to pests outside.
4. Remove garbage frequently so pests won’t be attracted to it.
5. Keep recyclables close to the building to encourage removal.

Answer: c

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What should be done when storing food and supplies to discourage pests?
2. Store them against walls.
3. Store them at least 2 inches (5 centimeters) off the floor.
4. Rotate them in storage.
5. Store them on the floor.

Answer: c

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What information should be recorded and shared with the pest control operator if pests are spotted at the operation?
2. Color, weight, gender
3. Date, time, location
4. Size, type, number
5. Species, frequency, temperature

Answer: b

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. Dirt tracks are spotted along light-colored walls. What type of pest may be present?
2. Roaches
3. Centipedes
4. Bees or wasps
5. Mice or rats

Answer: d

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. Pepper-like black specks are found near the electrical motor in a refrigeration unit. What type of pest may be present?
2. Roaches
3. Rats
4. Mice
5. Flies

Answer: a

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. Holes are found in the ground around some quiet places along the building. What type of pest may be present?
2. Roaches
3. Rats
4. Mice
5. Flies

Answer: b

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. Nesting materials are found in a drawer under a prep table. What type of pest may be present?
2. Wasps
3. Roaches
4. Rats
5. Mice

Answer: d

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. Why should an operation avoid purchasing and applying pesticides?
2. They can accelerate an infestation.
3. They are illegal in most states.
4. It is not cost effective.
5. They can be harmful if applied incorrectly.

Answer: d

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. When should pesticides be applied?
2. At the end of the shift
3. At the beginning of the shift
4. When staff is not there
5. During slow periods in the week

Answer: c

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. What should be done after pesticides have been applied?
2. Wash, rinse, and sanitize food-contact surfaces.
3. Stay out of the establishment for 48 hours.
4. Have staff wear respirators if near sprayed areas.
5. Cover all equipment for 12 hours.

Answer: a

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. Who should store pesticides used in a facility?
2. Pest control operators
3. General managers
4. Shift managers
5. Owner/Operators

Answer: a

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. Where should pesticides be kept if they are stored at the location?
2. With equipment
3. In dry storage areas only
4. In their original containers
5. In new, clearly marked containers

Answer: c

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. Who should apply toxic pest control materials in a foodservice operation?
2. A certified applicator
3. A shift manager
4. The general manager
5. The owner

Answer: a

Section: 13.5

Learning Objective: 13-4 Explain considerations for storing and applying pesticides.

1. What is the most effective way to eliminate pests that have entered the operation?
2. Raise the heat in the operation after-hours.
3. Lower the heat in the operation after-hours.
4. Work with a licensed pest control operator (PCO).
5. Apply over-the-counter pesticides around the operation.

Answer: c

Section: 3.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What should be considered when selecting a pest control operator (PCO)?
2. The PCO’s pricing
3. The PCO’s insurance provider
4. Whether the PCO can provide service when the operation is closed
5. Whether the PCO has references

Answer: d

Section: 13.3

Learning Objective: Describe the criteria for selecting a pest control operator (PCO).

1. A restaurant manager notices bees frequently flying around the outdoor patio. What should be done to keep them away from customers who are dining on the patio?
2. Stop the service of sugar-laden foods on the patio.
3. Install electronic insect eliminators at each patio table.
4. Hire a PCO to remove any hives in the area.
5. Have the manager spray insecticide around the perimeter.

Answer: c

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What should be included in the PCO’s treatment plan?
2. Original blueprints of the facility
3. Any building defects that may be a barrier to treatment
4. Names of employees who will be in the building during treatment
5. Types of food processed in the operation

Answer: b

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is the greatest danger that pests pose to a foodservice operation?
2. Damaged electrical wiring
3. Damaged supplies
4. Loss of customers
5. Spread of diseases

Answer: d

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is a sign that rats or mice may be present in the operation?
2. Signs of gnawing in storage areas
3. A strong oily odor
4. Scurrying sounds when the operation is quiet
5. Glass breaking overnight

Answer: a

Section: 13.2

Learning Objective: 13-2 Identify signs of pest infestation and activity.

1. How should an operation prevent pests from entering through its pipes?
2. Install air curtains at doorways.
3. Communicate regularly with utility providers.
4. Apply pesticides around any exposed pipes.
5. Cover floor drains with hinged grates.

Answer: d

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.

1. What is a responsibility of a licensed pest control operator?
2. Seal any holes in the building.
3. Check deliveries for signs of pests.
4. Be present for health inspections.
5. Keep records of pest control measures.

Answer: d

Section: 13.3

Learning Objective: 13-3 Describe the criteria for selecting a pest control operator (PCO).

1. What should managers do to support the PCO’s initial inspection?
2. Give them partial access to the building.
3. Require all staff to be on-site.
4. Provide building plans and equipment layouts.
5. Deep clean the premises before the inspection.

Answer: c

Section: 13.4

Learning Objective: 13-3 Describe the criteria for selecting a pest control operator (PCO).

1. Employees at a restaurant are trained to store mops on hooks and empty water from the mop buckets before closing each night. What basic rule of an integrated pest management system does this demonstrate?
   1. Deny pests access to the operation.
   2. Deny pests food, water, and shelter.
   3. Follow documented processes.
   4. Provide staff with training.

**Answer: b**

**Section: 13.1**

**Learning Objective:** **13-1 Summarize ways to prevent pest risks.**

1. How should operations prevent pests from entering an establishment with a delivery?
2. Only accept deliveries during the day when pests are visible.
3. Use the first-in-first-out method after adding new products to storage.
4. Check deliveries before they enter your operation.
5. Isolate newly delivered products for 24 hours before adding to storage.

Answer: c

Section: 13.1

Learning Objective: 13-1 Summarize ways to prevent pest risks.