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.
6. What is one way to keep an operation pest-free?
7. Seal all cracks in floors and walls.
8. Keep outdoor garbage containers open.
9. Clean up food spills at the end of each shift.
10. Store food and supplies one inch off the floor in storage.
11. What is a basic rule of an Integrated Pest Management program?
12. Work with a pest control operator.
13. Destroy pests on sight.
14. Use pesticides.
15. Set traps.
16. What is an important way to deny pests access to any operation?
17. Use pesticides.
18. Use approved, reputable suppliers.
19. Set rodent traps.
20. Spray regularly for flies.
21. What size should the mesh in window screening be to effectively keep out pests?
22. At least 2 mesh per square inch
23. At least 6 mesh per square inch
24. At least 10 mesh per square inch
25. At least 16 mesh per square inch
26. What scenario can lead to pest infestation?
27. Storing recyclables in paper bags
28. Installing air curtains above doors
29. Rotating products using the FIFO method
30. Storing food at least 6 inches (15 centimeters) off the floor
31. How should garbage be handled to deny pests food and shelter?
32. Leave outdoor containers uncovered to remove moisture.
33. Store garbage inside the kitchen to deny access to pests outside.
34. Remove garbage frequently so pests won’t be attracted to it.
35. Keep recyclables close to the building to encourage removal.
36. What should be done when storing food and supplies to discourage pests?
37. Store them against walls.
38. Store them at least 2 inches (5 centimeters) off the floor.
39. Rotate them in storage.
40. Store them on the floor.
41. What information should be recorded and shared with the pest control operator if pests are spotted at the operation?
42. Color, weight, gender
43. Date, time, location
44. Size, type, number
45. Species, frequency, temperature
46. Dirt tracks are spotted along light-colored walls. What type of pest may be present?
47. Roaches
48. Centipedes
49. Bees or wasps
50. Mice or rats
51. Pepper-like black specks are found near the electrical motor in a refrigeration unit. What type of pest may be present?
52. Roaches
53. Rats
54. Mice
55. Flies
56. Holes are found in the ground around some quiet places along the building. What type of pest may be present?
57. Roaches
58. Rats
59. Mice
60. Flies
61. Nesting materials are found in a drawer under a prep table. What type of pest may be present?
62. Wasps
63. Roaches
64. Rats
65. Mice
66. Why should an operation avoid purchasing and applying pesticides?
67. They can accelerate an infestation.
68. They are illegal in most states.
69. It is not cost effective.
70. They can be harmful if applied incorrectly.
71. When should pesticides be applied?
72. At the end of the shift
73. At the beginning of the shift
74. When staff is not there
75. During slow periods in the week
76. What should be done after pesticides have been applied?
77. Wash, rinse, and sanitize food-contact surfaces.
78. Stay out of the establishment for 48 hours.
79. Have staff wear respirators if near sprayed areas.
80. Cover all equipment for 12 hours.
81. Who should store pesticides used in a facility?
82. Pest control operators
83. General managers
84. Shift managers
85. Owner/Operators
86. Where should pesticides be kept if they are stored at the location?
87. With equipment
88. In dry storage areas only
89. In their original containers
90. In new, clearly marked containers
91. Who should apply toxic pest control materials in a foodservice operation?
92. A certified applicator
93. A shift manager
94. The general manager
95. The owner
96. What is the most effective way to eliminate pests that have entered the operation?
97. Raise the heat in the operation after-hours.
98. Lower the heat in the operation after-hours.
99. Work with a licensed pest control operator (PCO).
100. Apply over-the-counter pesticides around the operation.
101. What should be considered when selecting a pest control operator (PCO)?
102. The PCO’s pricing
103. The PCO’s insurance provider
104. Whether the PCO can provide service when the operation is closed
105. Whether the PCO has references
106. 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?
107. Stop the service of sugar-laden foods on the patio.
108. Install electronic insect eliminators at each patio table.
109. Hire a PCO to remove any hives in the area.
110. Have the manager spray insecticide around the perimeter.
111. What should be included in the PCO’s treatment plan?
112. Original blueprints of the facility
113. Any building defects that may be a barrier to treatment
114. Names of employees who will be in the building during treatment
115. Types of food processed in the operation
116. What is the greatest danger that pests pose to a foodservice operation?
117. Damaged electrical wiring
118. Damaged supplies
119. Loss of customers
120. Spread of diseases
121. What is a sign that rats or mice may be present in the operation?
122. Signs of gnawing in storage areas
123. A strong oily odor
124. Scurrying sounds when the operation is quiet
125. Glass breaking overnight
126. How should an operation prevent pests from entering through its pipes?
127. Install air curtains at doorways.
128. Communicate regularly with utility providers.
129. Apply pesticides around any exposed pipes.
130. Cover floor drains with hinged grates.
131. What is a responsibility of a licensed pest control operator?
132. Seal any holes in the building.
133. Check deliveries for signs of pests.
134. Be present for health inspections.
135. Keep records of pest control measures.
136. What should managers do to support the PCO’s initial inspection?
137. Give them partial access to the building.
138. Require all staff to be on-site.
139. Provide building plans and equipment layouts.
140. Deep clean the premises before the inspection.
141. 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.
142. How should operations prevent pests from entering an establishment with a delivery?
143. Only accept deliveries during the day when pests are visible.
144. Use the first-in-first-out method after adding new products to storage.
145. Check deliveries before they enter your operation.
146. Isolate newly delivered products for 24 hours before adding to storage.