

Authorised by	R. van Rensburg	Release Date – 26/07/2021	T003.5T - Rev No. 0
Revised by	M. van den Honert		

Name and Surname: _____

Date: _____

Complete all the multiple-choice questions by circling the correct answer.

1. Why is it important to have a pest control program in place at a food handling facility?

- a. Because pests carry micro-organisms that can cause disease
 - b. Because pests are a source of food contamination
 - c. Because pests can damage stock
 - d. All of the above
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2. Cats are allowed on food handling premises.

- a. True
 - b. False
 - c. Only if you feed them
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3. How must external doors be constructed?

- a. It must be painted
 - b. Pest-proof with no holes/ pest entry points
 - c. It must be able to open and close
 - d. None of the above
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4. How must windows (that can open) be constructed?

- a. It must be fitted with a flyscreen
- b. It must be fitted with blinds
- c. It must always remain open
- d. All of the above

5. What is the best way to keep your area free from pests?

- a. Clean the premises properly
- b. Clear the grounds from uncut grass, weeds and rubbish
- c. Clean the waste disposal area
- d. All of the above

6. Pesticides may be used in an area while food processing is taking place.

- a. True
- b. False
- c. Only during packing of food products

7. Who may use and apply pesticides?

- a. The factory manager
 - b. The first aider
 - c. Only trained and certified individuals
 - d. Anyone
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8. Where must pesticides be stored?

- a. In the fridge
- b. In a locked area
- c. In the maintenance workshop
- d. In the staff canteen

9. How often must a food facility be inspected for pests?

- a. At least once a year
- b. At least once in 6 months
- c. At least once a month
- d. None of the above

10. A complete service record of all pest control activities must be available.

- a. True
 - b. False
 - c. Only for external contractors
 - d. Only when working with chilled foods
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Total: 10