Chapter 7 Note Guide on Hygiene and Cleanliness

1. Name the 3 food handlers.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_

2. Food handlers \_\_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_\_\_\_.

3. There are situations that lead to contamination of food by food handlers. Fill in blanks.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. exposed, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_\_\_ person
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ body,\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_

4. Situations that lead to contamination include:  
 a. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_

e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ hands f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_g.\_\_\_\_\_\_\_\_\_\_\_\_h.\_\_\_\_\_\_\_\_\_\_\_\_\_

I.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ j.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. Personal cleanliness and work attire. Fill in the blank.

1. Good \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.personal \_\_\_\_\_\_\_\_\_\_\_\_

c. \_\_\_\_\_\_\_\_\_\_\_ on hair and \_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_and \_\_\_\_\_\_\_\_\_\_\_

e. \_\_\_\_\_\_\_\_\_\_\_ or shower \_\_\_\_\_\_\_\_\_\_\_\_\_\_ work

f. keep \_\_\_\_\_\_\_\_\_\_ clean

6. Dirty clothings causes the following problems:

1. makes \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ b.carries \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

c. causes \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ illness

7. There are 4 main ways to prevent foodborne illness. Fill in blanks.

1. wear \_\_\_\_\_\_\_\_\_\_ covering b. wear clean \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

c. remove \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ d. remove \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

8 . There are important things to know about handwashing. Fill in blanks.

1. \_\_\_\_\_\_\_\_\_\_\_\_ hands \_\_\_\_\_\_\_\_\_\_\_\_\_\_ work

9. Always wash hands after doing the following:

1. using the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. handling raw \_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. touching \_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_
4. sneezing, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or using a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. eatting, \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_or chewing \_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_
6. handling \_\_\_\_\_\_\_\_\_\_\_\_\_
7. taking out \_\_\_\_\_\_\_\_\_\_\_
8. clearing \_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ dirty \_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. touching \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_
10. handling \_\_\_\_\_\_\_\_\_\_\_
11. using a \_\_\_\_\_\_\_\_\_\_\_
12. touching a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ surface

10.There are 5 steps to correct hand washing. Fill in blanks.

Step 1: wet \_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_

Use \_\_\_\_\_\_\_\_\_\_\_\_\_\_ water

As \_\_\_\_\_\_\_\_\_\_\_ as you can stand

Step 2: apply \_\_\_\_\_\_\_\_\_\_\_ enough to \_\_\_\_\_\_\_\_\_\_\_ a \_\_\_\_\_\_\_\_\_\_\_

Step 3:` \_\_\_\_\_\_\_\_\_hands and \_\_\_\_\_\_\_\_\_\_ vigorously for \_\_\_\_ to \_\_\_\_ seconds

\_\_\_\_\_\_\_\_\_\_ under \_\_\_\_\_\_\_\_\_\_\_\_\_ and clean \_\_\_\_\_\_\_\_\_\_ fingers

Step 4: \_\_\_\_\_\_\_\_\_ hands and \_\_\_\_\_\_\_\_\_ under \_\_\_\_\_\_\_\_\_\_ water

Step 5: \_\_\_\_\_\_\_\_\_ hands and \_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_-use \_\_\_\_\_\_\_ towel

Or dry with \_\_\_\_\_\_\_-air \_\_\_\_\_\_\_\_\_\_\_ dryer

11. The 5 steps to hand washing should take around \_\_\_\_\_\_\_\_\_ seconds. Use a

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ hand \_\_\_\_\_\_\_\_\_\_\_ and always use a \_\_\_\_\_\_\_\_\_\_ towel

To turn off \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_ restroom \_\_\_\_\_\_\_\_\_\_\_

12. There are several hand maintenance things to know. Fill in blanks.

1. Keep fingernails \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ since \_\_\_\_\_\_\_\_\_\_\_\_ fingernails

are \_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_.

b. Do not wear \_\_\_\_\_\_\_\_\_\_\_ nails since they can \_\_\_\_\_\_\_\_\_\_\_\_ off in \_\_\_\_\_\_\_\_\_\_\_.

c. Do not wear \_\_\_\_\_\_\_\_\_\_\_ polish since it hides \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_ off.

d. If you have a hand or \_\_\_\_\_\_\_ wound must wear a \_\_\_\_\_\_\_\_\_\_\_\_\_ to keep wound

from \_\_\_\_\_\_\_\_\_\_\_\_\_. If you have a arm or \_\_\_\_\_\_\_\_\_\_\_ wound, must use

\_\_\_\_\_\_\_\_\_\_\_\_\_\_-use \_\_\_\_\_\_\_\_\_\_ or finger \_\_\_\_\_\_\_\_\_\_\_or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

13. Bare hand contact with Ready to Eat Food. Fill in the blanks.

1. Bare hands \_\_\_\_\_\_\_\_\_\_\_\_ contamination \_\_\_\_\_\_\_\_\_\_\_\_
2. Use \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_ or deli \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. Glove not required for \_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ ready to eat

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ that will be \_\_\_\_\_\_\_\_\_\_\_\_\_..

14. There are work requirements related to employee illness. Fill in blanks.

1. \_\_\_\_\_\_\_\_ employees can spread \_\_\_\_\_\_\_\_\_\_\_\_\_
2. might \_\_\_\_\_\_\_\_\_ be able to \_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_.

15. When an employee has a sore throat with fever, they can’t \_\_\_\_\_\_\_\_\_ with or \_\_\_\_\_\_\_\_\_\_

food.

16. There are 6 situations where an employee can’t work. Name the 6 situations.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d. diagnosed with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ illness

e. diagnosed with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Typhi

17. It is important to clean effectively. Fill in the blanks.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ removes food and \_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ reduces \_\_\_\_\_\_\_\_\_\_\_\_ to safe \_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Clean only walls, \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_
4. Clean and sanitize \_\_\_\_\_\_\_\_\_\_ that \_\_\_\_\_\_\_\_\_\_\_\_ food and \_\_\_\_\_\_\_\_\_\_\_, cutting

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ tables.

18. There are ways to clean and sanitize surfaces effectively. Fill in the blanks.

1. after \_\_\_\_\_\_\_\_\_\_ b. before \_\_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_\_ food

c. after \_\_\_\_\_\_\_\_\_\_\_\_\_ and after \_\_\_\_\_\_\_\_\_\_\_\_\_ hours

d. store \_\_\_\_\_\_\_\_\_\_\_ in \_\_\_\_\_\_\_\_\_\_\_\_\_\_ solution

e. keep \_\_\_\_\_\_\_\_\_\_\_\_ separate

19. Cleaners need to remove \_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_, stains, \_\_\_\_\_\_\_\_\_\_\_\_ and

other \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Cleaners need to be \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Cleaners need to be used according to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ directions.

Cleaners are divided into 4 groups. Name each below.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_

20. Detergents are divided into two categories \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

21. General purpose detergents \_\_\_\_\_\_\_\_\_\_\_\_\_\_ fresh \_\_\_\_\_\_\_\_\_\_\_\_ and can be used on

\_\_\_\_\_\_\_\_\_\_\_\_\_ anything.

22. Heavy duty detergents remove \_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_-on \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_-on

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

23. Degreasers \_\_\_\_\_\_\_\_\_\_\_ grease and \_\_\_\_\_\_\_\_\_\_-on grease on \_\_\_\_\_\_ doors and

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ hoods.

24. Delimers are \_\_\_\_\_\_\_\_\_ cleaners that get rid of \_\_\_\_\_\_\_\_\_\_\_\_\_ deposits and clean

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_ stains and \_\_\_\_\_\_\_\_\_\_\_\_\_.

25. Abrasive cleaners are an \_\_\_\_\_\_\_\_\_\_\_\_\_ agent that is used to remove \_\_\_\_\_\_\_\_-to\_\_\_\_\_

dirt and remove \_\_\_\_\_\_\_\_\_\_-on \_\_\_\_\_\_\_\_\_\_\_. You must apply them \_\_\_\_\_\_\_\_\_\_\_\_\_\_

and \_\_\_\_\_\_\_\_\_\_\_ damaging \_\_\_\_\_\_\_\_\_\_\_\_\_ surfaces.

26. Heat sanitizing is used on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ using \_\_\_\_\_\_\_ water.

The water should be at least \_\_\_\_\_\_\_\_\_\_\_\_ degrees or \_\_\_\_\_\_\_\_\_\_\_ centigrade for at

least \_\_\_\_\_ seconds. It should check the \_\_\_\_\_\_\_\_\_\_\_ temperature.

27. Chemical sanitizing is used on \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. You should

\_\_\_\_\_\_\_ in sanitizer and \_\_\_\_\_\_\_\_\_\_, swab or \_\_\_\_\_\_\_\_\_\_\_.

28. Name the 3 common sanitizers. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_ or quats. Use a \_\_\_\_\_\_\_\_\_ kit to get correct \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

29. There are 3 factors that influence the effectiveness of sanitizers.

a. \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Contact time is defined as a \_\_\_\_\_\_\_\_\_\_\_\_ period of \_\_\_\_\_\_\_\_\_\_\_.

Concentration is having the \_\_\_\_\_\_\_\_\_\_\_ amount of \_\_\_\_\_\_\_\_\_\_\_\_\_.

Too high is \_\_\_\_\_\_\_\_\_\_\_\_ and too low will not \_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

30. Dishwashers are used to sanitize \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

31. A three-compartment \_\_\_\_\_\_\_\_ is used for \_\_\_\_\_\_\_\_\_\_\_ items like \_\_\_\_\_ and \_\_\_\_\_\_.

Clear \_\_\_\_\_\_\_ nozzles and food \_\_\_\_\_\_\_\_\_\_\_. Fill \_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_ water.

Detergent and \_\_\_\_\_\_\_\_\_\_\_\_\_ filled. Remove \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ deposits.

32. There are 4 dishwasher guidelines. Name them.

1. \_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_
3. Never \_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Use \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ rack

33. There are dishwasher guidelines that should be followed. Fill in blanks.

1. Load \_\_\_\_\_\_\_\_ properly b. \_\_\_\_\_\_\_\_\_\_ for \_\_\_\_\_\_\_\_\_\_\_ items

c. \_\_\_\_\_\_\_\_\_\_\_\_ dirty items d. \_\_\_\_\_-dry \_\_\_\_\_\_\_\_\_\_ items

e. check \_\_\_\_\_\_\_\_\_\_ temperature and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

34. Who creates the equipment standards? \_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

35. Who are equipment standards accredited by? What does ANSI stand for?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

36. When developing a cleaning program the cleaning program should do the following:  
 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_cleaning and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ tasks since they are

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to food \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ system

37. The cleaning program should focus on 3 items. Name them.

1. Create \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cleaning \_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

38. There are 3 things to look at when creating a cleaning schedule. Name them.

1. How is \_\_\_\_\_\_\_\_\_\_\_\_\_ being \_\_\_\_\_\_\_\_\_\_\_\_?
2. How should \_\_\_\_\_\_\_\_\_\_\_\_\_\_ be done?
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

39. There are 5 things that should be included in a cleaning schedule. Name them.

1. \_\_\_\_\_\_\_\_\_\_\_ to be \_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_ should be \_\_\_\_\_\_\_\_\_\_\_\_\_\_?
3. \_\_\_\_\_\_\_\_\_\_\_\_ should\_\_\_\_\_\_\_\_\_\_\_ be \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_?
4. What \_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_\_\_?
5. \_\_\_\_\_\_\_\_\_\_\_\_ should \_\_\_\_\_\_\_\_\_\_\_\_\_?

40. When developing a cleaning schedule you should look at 3 areas. Name them.

1. \_\_\_\_\_\_\_\_\_\_\_\_ employees
2. Make sure \_\_\_\_\_\_\_\_\_\_\_\_\_ is \_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_

41. Effective cleaning helps keep the operation free of the following. Fill in blanks.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ d.\_\_\_\_\_\_\_\_\_\_\_\_\_

e. prevents \_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_\_

F. keeps \_\_\_\_\_\_\_\_\_\_\_\_\_ comfortable and \_\_\_\_\_\_\_\_\_\_

42. What does IPM stand for?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

43. What are 3 things needed to control pests? Name them

1. System that \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_ infestations
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ measures
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ measures

44. There are 3 basic rules in controlling pests. Name them.

1. \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_
2. Deny \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_/\_\_\_\_\_\_\_\_\_\_\_\_ places
3. Licensed \_\_\_\_\_\_\_\_\_\_\_\_ control \_\_\_\_\_\_\_\_\_\_\_\_\_\_

45. Name the two ways pests can enter.

1. With \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and b. Through \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

46. There are 6 ways to prevent pests from entering. Fill in blank.

1. Checking \_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_ windows and \_\_\_\_\_\_\_\_\_\_\_
3. Keeping \_\_\_\_\_\_\_\_\_\_\_\_\_\_ openings \_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Covering \_\_\_\_\_\_\_\_\_\_\_\_ drains
5. Sealing \_\_\_\_\_\_\_\_\_\_
6. Filling \_\_\_\_\_\_\_\_\_\_

47. The best way to control pests is to work with a licensed PCO since they :

1. \_\_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_ methods
2. \_\_\_\_\_\_\_\_\_\_\_\_\_ on \_\_\_\_\_\_\_\_\_\_\_\_ methods
3. \_\_\_\_\_\_\_\_\_\_\_\_\_ regulations
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_ out

pesticides.