

Activity Quiz 11

Cleaning and Sanitizing



Name _____ Date _____

True or False?

- ① _____ Surfaces must be sanitized before they are cleaned.
- ② _____ Cleaning reduces the number of pathogens on a surface to safe levels.
- ③ _____ Utensils cleaned and sanitized in a three-compartment sink should be dried with a clean towel.
- ④ _____ Soaking items for 30 seconds in water at least 171°F (77°C) is an acceptable way to sanitize items.

When to Clean and Sanitize

List the four times when a food-contact surface must be cleaned and sanitized.

- _____
- _____
- _____
- _____

Cleaners

Match the best cleaner for the job. Some cleaners will be used more than once.

- | | |
|---|--------------------|
| ① _____ Remove wax from the kitchen floor | Ⓐ Abrasive cleaner |
| ② _____ Remove bits of food from a countertop | Ⓑ Delimer |
| ③ _____ Remove baked-on food from a pan | Ⓒ Degreaser |
| ④ _____ Clean a grill with burned-on grease | Ⓓ Detergent |
| ⑤ _____ Remove mineral deposits from the dishwasher | |
| ⑥ _____ Wash the bathroom floor | |

Sanitizers

List the five factors that affect a sanitizer's effectiveness.

- | | |
|---------|---------|
| • _____ | • _____ |
| • _____ | • _____ |
| • _____ | |

Cleaning and Sanitizing in a Three-Compartment Sink

Put the following steps for cleaning and sanitizing in a three-compartment sink in the correct order.

- | | |
|---|---|
| Ⓐ _____ Soak items in hot water or sanitizing solution. | Ⓓ _____ Scrape or soak items. |
| Ⓑ _____ Air-dry items. | Ⓔ _____ Wash items in a detergent solution and hot water. |
| Ⓒ _____ Rinse items. | |

Answers

True or False?

- ① F
- ② F
- ③ F
- ④ T

When to Clean and Sanitize

A food-contact surface should be cleaned and sanitized at these times.

- After it is used
- Before foodhandlers start working with a different type of food
- Any time foodhandlers are interrupted during a task and the items being used may have been contaminated
- After four hours if items are in constant use

Cleaners

- ① D
- ② D
- ③ A
- ④ C
- ⑤ B
- ⑥ D

Sanitizers

Here are the factors that affect a sanitizer's effectiveness.

- Concentration
- Temperature
- Contact time
- Water hardness
- pH

Cleaning and Sanitizing in a Three-Compartment Sink

- Ⓐ 4
- Ⓑ 5
- Ⓒ 3
- Ⓓ 1
- Ⓔ 2