Activity Quiz 11
Cleaning and Sanitizing

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.

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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.

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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.

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

1 4
2 5
3 3
4 1
5 2