Activity Quiz 10
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 instances when a food-contact surface must be cleaned and sanitized.

•
•
•
•

Clean-In-Place Equipment
In what order must the steps for cleaning and sanitizing stationary equipment be completed?

A. Take removable parts off and wash, rinse, and sanitize by hand or in a dishwasher if allowed
B. Unplug the equipment
C. Sanitize the equipment surfaces
D. Rinse the equipment surfaces with clean water
E. Allow the surfaces to air-dry
F. Scrape or remove food from the equipment surface
G. Wash the equipment surfaces

Sanitizers
List the five factors that affect a sanitizer’s effectiveness.

•
•
•
•
•
Cleaning and Sanitizing in a Three-Compartment Sink

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

A     ______ Sanitize items in third sink.
B     ______ Air-dry items on a clean and sanitized surface.
C     ______ Rinse items in second sink.
D     ______ Rinse, scrape, or soak items before washing them.
E     ______ Wash items in the first sink.
Answer Key

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

Clean In Place Equipment
A 2
B 1
C 6
D 5
E 7
F 3
G 4

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
A 4
B 5
C 3
D 1
E 2