

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.
- ⑤ _____ Disinfectants may inactivate or eliminate pathogens.
- ⑥ _____ Wastewater can be disposed of in a service sink.

When to Clean and Sanitize

List five 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.

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

Answer Key

True or False?

- ① F
- ② F
- ③ F
- ④ T
- ⑤ T
- ⑥ 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
- After handling different raw TCS fruits and vegetables, for example between cutting melons and leafy greens
- After four hours if items are in constant use
- Any time there is an interruption during a task and the items being used may have been contaminated

Clean-In-Place Equipment

- Ⓐ 2
- Ⓑ 1
- Ⓒ 6
- Ⓓ 5
- Ⓔ 7
- Ⓕ 3
- Ⓖ 4

Sanitizers

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

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

Cleaning and Sanitizing in a Three-Compartment Sink

- Ⓐ 4
- Ⓑ 5
- Ⓒ 3
- Ⓓ 1
- Ⓔ 2