

## 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