

Activity Quiz 10

Sanitary Facilities and Equipment



Name _____ Date _____

True or False?

- ① _____ There must be a minimum of 20 foot-candles of light (215 lux) in a food-prep area.
- ② _____ When mounted on legs, stationary equipment must be at least two inches (five centimeters) off the floor.
- ③ _____ A facility should be designed to keep food out of the temperature danger zone as much as possible.
- ④ _____ Underwriters Laboratories (UL) certifies foodservice equipment that meets the FDA's standards for environmental and public health (EPH).

Equipment

Which traits should each type of equipment have? Pick all the traits that apply for each type of equipment.

- ① _____ Food-contact surfaces
 - ② _____ Nonfood-contact surfaces
- | | | | |
|----------------|-----------------------|------------------------------|---------------------|
| A Dark colored | D Corrosion resistant | G Damage resistant | J Safe for food |
| B Nonabsorbent | E Easy to clean | H Free of unnecessary ledges | K Scratch resistant |
| C Smooth | F Durable | I Absorbent | L Rough |

Handwashing Stations

What items are needed in a handwashing station?

Building Systems

Match the term with its definition. *Note:* Some definitions will not be used.

- | | |
|--------------------------|-----------------------|
| ① _____ Air gap | ④ _____ Grease trap |
| ② _____ Backflow | ⑤ _____ Lux |
| ③ _____ Cross-connection | ⑥ _____ Potable water |

- A Air space that separates an outlet of safe water from a potentially contaminated source of water
- B Backup of sewage from an operation's floor drain
- C Device for preventing the backflow of contaminants into safe water
- D Device for preventing a buildup of grease from blocking the drain
- E Drinkable water
- F Flow of dirty water into the safe water supply
- G Measure of lighting intensity
- H Physical link between safe water and dirty water
- I Protective cover for lighting
- J Wastewater

Answers

True or False?

- ① F
- ② F
- ③ T
- ④ F

Equipment

- ① B, C, D, E, F, G J, K
- ② B, C, D, E, H

Handwashing Stations

Handwashing stations need the following items.

- Hot and cold running water
- Soap
- A way to dry hands
- Garbage container
- Signage for employees to wash hands

Building Systems

- ① A
- ② F
- ③ H
- ④ D
- ⑤ G
- ⑥ E