

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 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?

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

Sanitizers

List the five factors that affect a sanitizer's effectiveness.

- _____
- _____
- _____
- _____
- _____

Activity Quiz 10: Cleaning and Sanitizing

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
- 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

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

