

## 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?

- (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
- 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