

INADEQUATE CLEANING AND SANITIZATION

Preventing Food Safety Violations

Cleaning, Sanitizing, Disinfecting

1. Sanitizing removes all pathogens from a surface. ☐ True ☐ False
2. You don't need to clean and sanitize the equipment you are using if you change from slicing melons to cutting lettuce. ☐ True ☐ False
3. Equipment that is cleaned and sanitized in a three-compartment sink can be dried with a towel. ☐ True ☐ False
4. In order to heat sanitize equipment, you have to soak it in water that's at least 77°F (25°C). ☐ True ☐ False
5. Surfaces that don't touch food still need to be sanitized. ☐ True ☐ False
6. Jesus has just finished using a knife and cutting board to prepare chicken. He should clean and sanitize the knife and cuttingboard. ☐ True ☐ False
7. Can Reeta use the same cutting board to filet fish after tenderizing beef? ☐ Yes ☐ No
8. Is it okay for Luis to continue slicing cheese on the same slicer after being called away during the lunch rush? ☐ Yes ☐ No
9. Can Sharonda keep using the same slicer to slice turkey from 8:00 a.m. to 12:00 p.m. without cleaning it? ☐ Yes ☐ No

Cleaning & Sanitizing Equipment

1. Cleaning and sanitizing equipment is not something food service workers should be doing. ☐ True ☐ False
2. Sanitizing equipment reduces pathogens like bacteria on them. ☐ True ☐ False
3. A slicer that is not cleaned and sanitized correctly could cause a foodborne illness outbreak. ☐ True ☐ False
4. Before reassembling a slicer after cleaning it, all of the parts should be toweled dry. ☐ True ☐ False
5. A soft serve yogurt machine should be cleaned and sanitized at least once per week. ☐ True ☐ False

→ **Scenario:**

Megan used a slicer that hadn't been verified clean after a week. Did she make a mistake? What could she have done differently?

Cleaning & Sanitizing Dishes

1. You can dry glasses with a towel. ☐ True ☐ False
2. Dishwashers always need soap to sanitize. ☐ True ☐ False
3. There's no need to scrape or rinse dishes if they're going into the dishwasher. ☐ True ☐ False
4. Never rinse items after they've been sanitized. ☐ True ☐ False

→ **Scenario:**

Will used cold water in the first sink, hot water in the second, sanitizer in the third. Is this correct?

Cleaning & Sanitizing: Move Your Operations

1. Nonfood-contact surfaces need to be sanitized. ☐ True ☐ False
2. Proper storage of cleaning products is not something to worry about. ☐ True ☐ False
3. Chemicals must always be stored below food, equipment, utensils, and linens. ☐ True ☐ False
4. If vomit is cleaned up quickly within a restaurant, it will not pose a risk to others. ☐ True ☐ False

→ **Scenario:**

Eva consolidated chemicals without labeling them. Did she make a mistake?

Develop & Implement a Cleaning Program

1. It's better to react to what happens than have a cleaning plan. ☐ True ☐ False
2. Cleaning tasks should be assigned to a specific person. ☐ True ☐ False
3. Cleaning is something that guests don't ever want to see happen. ☐ True ☐ False
4. Nonfood-contact surfaces need to be cleaned. ☐ True ☐ False

→ **Scenario:**

What areas are you responsible for cleaning and how often will you clean them?

ANSWER KEY

Cleaning, Sanitizing, Disinfecting

1. False
2. False
3. False
4. False
5. False
6. True
7. No
8. No
9. No

Cleaning & Sanitizing Equipment

1. False
2. True
3. True
4. False
5. False
6. Yes, Megan should have cleaned and sanitized it properly before use.

Cleaning & Sanitizing Dishes

1. False
2. False
3. False
4. False
5. No, the first sink should have hot water and detergent

Cleaning & Sanitizing: Move Your Operations

1. False
2. False
3. True
4. False
5. Yes, all chemicals must be labeled and not combined unsafely.

Develop & Implement a Cleaning Program

1. False
2. True
3. False
4. True
5. Varies – should demonstrate awareness of responsibilities.