Cleaning vs. Sanitizing Quiz Sheet

Name: _____ **Date:** _____ **Score:** _____

TRUE OR FALSE

T ___ F ___ 1. Surfaces must be sanitized before they can be cleaned.

T ___ F ___ 2. Cleaning reduces the number of pathogens on a surface to safe levels.

T ___ F ___ 3. Surfaces that come into contact with food should be cleaned and sanitized each time you use them.

MULTIPLE CHOICE

___ 1. To be effective, cleaning and sanitizing must be a _____ step process.

a. one
b. two
c. three
d. four

___ 2. A surface must be cleaned with a

a. chemical sanitizer.
b. chlorine solution.
c. detergent.
d. bleach solution.

___ 3. Food-contact surfaces should be cleaned and sanitized at least every

a. seven hours.
b. six hours.
c. five hours.
d. four hours.

EXERCISE

Place a check mark next to the items that need to be both *cleaned and sanitized.*

____ Stockpots
____ Plates
____ Cutting boards
____ Walls
____ Forks
____ Floors

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EXERCISE

Place a check mark next to the items that need to be both *cleaned and sanitized.*

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✓ Plates

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