

Chapter 12: Cleaning and Sanitizing

Test Bank

1. What must operations have to effectively clean up vomit and diarrhea?
2. Written procedures
3. Monthly health inspections
4. Specialized cleaning permits
5. Designated employees

Answer: a

Section: 12.4

Learning Objective: 12-3 Explain how and when to clean nonfood contact surfaces.

1. A food handler needs to clean a range hood. Which cleaner should they use?
2. Detergent
3. Degreaser
4. Delimer
5. Abrasive cleaner

Answer: b

Section: 12.1

Learning Objective: 12-4 Identify different types of cleaners and their uses.

1. Which cleaner should be used for removing the water scale in a steam table?
2. Detergent
3. Degreaser
4. Delimer
5. Abrasive cleaner

Answer: c

Section: 12.1

Learning Objective: 12-4 Identify different types of cleaners and their uses.

1. A dish washer needs to remove baked-on food from a pan. Which cleaner should they use?
2. Detergent
3. Degreaser
4. Delimer
5. Abrasive cleaner

Answer: d

Section: 12.1

Learning Objective: 12-4 Identify different types of cleaners and their uses

1. A food handler needs to remove a fresh layer of dirt from the wall. What cleaner should they use?
2. Detergent
3. Degreaser
4. Delimer
5. Abrasive cleaner

Answer: a

Section: 12.1

Learning Objective: 12-4 Identify different types of cleaners and their uses.

1. What is the definition of sanitizing?
2. Washing a surface to a clean level
3. Using a cloth on a surface until it is clean
4. Lowering the amount of dirt on a surface to safe levels
5. Reducing the pathogens on a surface to safe levels

Answer: d

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. What should be done to ensure that a chemical sanitizer being used on a food-prep surface is at the correct strength?
2. Rinse it from the surface, and then apply it a second time.
3. Test the surface to confirm that there are no pathogens.
4. Heat it to the temperature recommended by the manufacturer.
5. Use a test kit to check the sanitizer’s concentration when mixing it.

Answer: d

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. Which factor impacts the effectiveness of chemical sanitizers?
2. Color
3. Concentration
4. Air temperature
5. Storage container

Answer: b

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. Surfaces can be sanitized using chemicals or
2. heat.
3. alcohol.
4. acids.
5. disinfectants.

Answer: a

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. What is the minimum temperature that water must be to sanitize surfaces?
2. 140°F (60°C)
3. 165°F (74°C)
4. 171°F (77°C)
5. 180°F (82°C)

Answer: c

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. The three most common types of chemical sanitizers are chlorine, iodine, and
2. quats.
3. disinfectant.
4. alcohol.
5. steam.

Answer: a

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. What can reduce the effectiveness of a chemical sanitizer?
2. Leftover detergent
3. Air temperature
4. Density of equipment
5. The water’s oxygen level

Answer: a

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. What is the contact time for chlorine sanitizer at 50-99 ppm?
2. At least 5 seconds
3. At least 7 seconds
4. At least 10 seconds
5. At least 30 seconds

Answer: b

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. What is the contact time for iodine sanitizer at 12.5-25 ppm?
2. At least 5 seconds
3. At least 7 seconds
4. At least 10 seconds
5. At least 30 seconds

Answer: d

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.

1. Which item requires sanitizing?
2. Flooring
3. Knives
4. Walls
5. Ovens

Answer: b

Section: 12.2

Learning Objective: 12-1 Describe how and when to clean and sanitize food contact surfaces and equipment.

1. Which surfaces must be both cleaned and sanitized?
2. Walls
3. Cutting boards
4. Storage shelves
5. Garbage containers

Answer: b

Section: 12.2

Learning Objective: 12-1 Describe how and when to clean and sanitize food contact surfaces and equipment.

1. When should a food-contact surface be cleaned and sanitized?
2. Every 6 hours
3. Before working with a different type of food
4. After the food handler changes gloves
5. At the end of the food handler’s shift

Answer: b

Section: 12.2

Learning Objective: 12-1 Describe how and when to clean and sanitize food contact surfaces and equipment.

1. What is the correct way to clean and sanitize a prep table?
2. Air-dry, remove food from surface, rinse, sanitize, clean
3. Remove food from surface, rinse, clean, sanitize, air-dry
4. Sanitize, remove food from surface, clean, rinse, air-dry
5. Remove food from surface, clean, rinse, sanitize, air-dry

Answer: d

Section: 12.2

Learning Objective: 12-1 Describe how and when to clean and sanitize food contact surfaces and equipment.

1. If a food-contact surface is in constant use, it should be cleaned and sanitized at least every
2. 2 hours.
3. 4 hours.
4. 6 hours.
5. 8 hours.

Answer: b

Section: 12.2

Learning Objective: 12-1 Describe how and when to clean and sanitize food contact surfaces and equipment.

1. In a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?
2. 152°F (67°C)
3. 180°F (82°C)
4. 192°F (89°C)
5. d. 200°F (93°C)

Answer: b

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. How often must dishwashing machines be checked for cleanliness?
2. Once per hour
3. Once per day
4. Once per week
5. Once per month

Answer: b

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. What must be done before washing items in a dishwashing machine?
2. Items must be prewashed.
3. Items must be sanitized.
4. Items must be washed and rinsed.
5. Items must be rinsed, scraped, or soaked.

Answer: d

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. What must be done after washing items in a dishwashing machine?
2. Items must be towel dried.
3. Items must be air-dried.
4. Items must be dried by hand.
5. Items must be dried in the machine.

Answer: b

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. What is the first task when preparing to wash dishes in a three-compartment sink?
2. Remove leftover food from the dishes.
3. Fill the first sink with detergent and water.
4. Clean and sanitize the sinks and drain boards.
5. Make sure there is a working clock with a second hand.

Answer: c

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. The first step in cleaning and sanitizing items in a three-compartment sink is
2. air-drying items.
3. washing items in detergent.
4. immersing items in sanitizer.
5. rinsing, scraping, or soaking items.

Answer: d

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. What should the water temperature be in the detergent compartment of a three-compartment sink?
2. 70°F (21°C)
3. 90°F (32°C)
4. 110°F (43°C)
5. 165°F (74°C)

Answer: c

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. When should the sanitizer solution be changed in a three-compartment sink?
2. After 10-15 minutes
3. When the concentration drops
4. When the water appears different
5. When dishes don’t appear to be as clean

Answer: b

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. Why is it important to clean nonfood-contact surfaces regularly?
2. It prevents pests.
3. It is required by the FDA.
4. It reduces pathogens to safe levels.
5. It eliminates the need to sanitize them.

Answer: a

Section: 12.4

Learning Objective: 12-3 Explain how and when to clean nonfood contact surfaces.

1. What is the minimum distance that clean utensils, tableware, and equipment must be stored from the floor?
2. 1 inch (3 centimeters)
3. 2 inches (5 centimeters)
4. 4 inches (10 centimeters)
5. 6 inches (15 centimeters)

Answer: d

Section: 12.4

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. How should glassware be stored after it has been cleaned and sanitized?
2. Right side up
3. Upside down
4. Stacked but upside down
5. Unstacked but right side up

Answer: b

Section: 12.3

Learning Objective: 12-2 Describe how to clean and sanitize items in a dishwashing machine and three-compartment sink.

1. When pouring sanitizer from its original container into a spray bottle, the spray bottle must be labeled with the
2. common name of the chemical.
3. expiration date of the chemical.
4. date the chemical was transferred.
5. name of the person who transferred the chemical.

Answer: a

Section: 12.4

Learning Objective: 12-6 Explain the requirements for safely using and storing cleaning tools and chemicals.

1. How should chemicals be stored?
2. Above food
3. Away from prep areas
4. In food storage areas
5. With kitchenware

Answer: b

Section: 12.4

Learning Objective: 12-6 Explain the requirements for safely using and storing cleaning tools and chemicals.

1. Which feature is most important for a chemical storage area?
2. Good lighting
3. Wall hooks
4. Nonskid floor mats
5. Emergency shower system

Answer: a

Section: 12.4

Learning Objective: 12-6 Explain the requirements for safely using and storing cleaning tools and chemicals.

1. What is the correct way to store mops in between uses?
2. Propped in a corner
3. In a clean bucket
4. In a utility sink
5. Hanging on a hook

Answer: d

Section: 12.4

Learning Objective: 12-6 Explain the requirements for safely using and storing cleaning tools and chemicals.

1. A buser poured some cleaner from its original container into a smaller working container. What else does the buser need to do?
2. Label the working container with its contents.
3. Read the safety data sheet (SDS) for the cleaner.
4. Use a new wiping cloth when first using the working container.
5. Note on the original container that some cleaner was put into a working container.

Answer: a

Section: 12.4

Learning Objective: 12-6 Explain the requirements for safely using and storing cleaning tools and chemicals.

1. What step must managers take after creating a master cleaning schedule and training staff on how to use it?
2. Monitor the cleaning program.
3. Determine what should be cleaned.
4. Determine who should do each task.
5. Time staff on how long they take to clean.

Answer: a

Section: 12.5

Learning Objective: 12-7 Summarize how to develop a cleaning program.

1. What is the first step to developing an effective cleaning program?
2. Hire cleaning personnel.
3. Create a master cleaning schedule.
4. Identify cleaning needs in the operation.
5. Purchase cleaning supplies and protective gear.

Answer: c

Section: 12.5

Learning Objective: 12-7 Summarize how to develop a cleaning program.

1. When must chemical sanitizers be available?
2. When the operation is open to the public
3. During all hours of operation
4. At the beginning of each shift
5. Before a shift ends

Answer: b

Section: 12.2

Learning Objective: 12-5 Describe different methods of sanitizing and their correct use.