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
6. A food handler needs to clean a range hood. Which cleaner should they use?
7. Detergent
8. Degreaser
9. Delimer
10. Abrasive cleaner
11. Which cleaner should be used for removing the water scale in a steam table?
12. Detergent
13. Degreaser
14. Delimer
15. Abrasive cleaner
16. A dish washer needs to remove baked-on food from a pan. Which cleaner should they use?
17. Detergent
18. Degreaser
19. Delimer
20. Abrasive cleaner
21. A food handler needs to remove a fresh layer of dirt from the wall. What cleaner should they use?
22. Detergent
23. Degreaser
24. Delimer
25. Abrasive cleaner
26. What is the definition of sanitizing?
27. Washing a surface to a clean level
28. Using a cloth on a surface until it is clean
29. Lowering the amount of dirt on a surface to safe levels
30. Reducing the pathogens on a surface to safe levels
31. What should be done to ensure that a chemical sanitizer being used on a food-prep surface is at the correct strength?
32. Rinse it from the surface, and then apply it a second time.
33. Test the surface to confirm that there are no pathogens.
34. Heat it to the temperature recommended by the manufacturer.
35. Use a test kit to check the sanitizer’s concentration when mixing it.
36. Which factor impacts the effectiveness of chemical sanitizers?
37. Color
38. Concentration
39. Air temperature
40. Storage container
41. Surfaces can be sanitized using chemicals or
42. heat.
43. alcohol.
44. acids.
45. disinfectants.
46. What is the minimum temperature that water must be to sanitize surfaces?
47. 140°F (60°C)
48. 165°F (74°C)
49. 171°F (77°C)
50. 180°F (82°C)
51. The three most common types of chemical sanitizers are chlorine, iodine, and
52. quats.
53. disinfectant.
54. alcohol.
55. steam.
56. What can reduce the effectiveness of a chemical sanitizer?
57. Leftover detergent
58. Air temperature
59. Density of equipment
60. The water’s oxygen level
61. What is the contact time for chlorine sanitizer at 50-99 ppm?
62. At least 5 seconds
63. At least 7 seconds
64. At least 10 seconds
65. At least 30 seconds
66. What is the contact time for iodine sanitizer at 12.5-25 ppm?
67. At least 5 seconds
68. At least 7 seconds
69. At least 10 seconds
70. At least 30 seconds
71. Which item requires sanitizing?
72. Flooring
73. Knives
74. Walls
75. Ovens
76. Which surfaces must be both cleaned and sanitized?
77. Walls
78. Cutting boards
79. Storage shelves
80. Garbage containers
81. When should a food-contact surface be cleaned and sanitized?
82. Every 6 hours
83. Before working with a different type of food
84. After the food handler changes gloves
85. At the end of the food handler’s shift
86. What is the correct way to clean and sanitize a prep table?
87. Air-dry, remove food from surface, rinse, sanitize, clean
88. Remove food from surface, rinse, clean, sanitize, air-dry
89. Sanitize, remove food from surface, clean, rinse, air-dry
90. Remove food from surface, clean, rinse, sanitize, air-dry
91. If a food-contact surface is in constant use, it should be cleaned and sanitized at least every
92. 2 hours.
93. 4 hours.
94. 6 hours.
95. 8 hours.
96. In a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?
97. 152°F (67°C)
98. 180°F (82°C)
99. 192°F (89°C)
100. 200°F (93°C)
101. How often must dishwashing machines be checked for cleanliness?
102. Once per hour
103. Once per day
104. Once per week
105. Once per month
106. What must be done before washing items in a dishwashing machine?
107. Items must be prewashed.
108. Items must be sanitized.
109. Items must be washed and rinsed.
110. Items must be rinsed, scraped, or soaked.
111. What must be done after washing items in a dishwashing machine?
112. Items must be towel dried.
113. Items must be air-dried.
114. Items must be dried by hand.
115. Items must be dried in the machine.
116. What is the first task when preparing to wash dishes in a three-compartment sink?
117. Remove leftover food from the dishes.
118. Fill the first sink with detergent and water.
119. Clean and sanitize the sinks and drain boards.
120. Make sure there is a working clock with a second hand.
121. The first step in cleaning and sanitizing items in a three-compartment sink is
122. air-drying items.
123. washing items in detergent.
124. immersing items in sanitizer.
125. rinsing, scraping, or soaking items.
126. What should the water temperature be in the detergent compartment of a three-compartment sink?
127. 70°F (21°C)
128. 90°F (32°C)
129. 110°F (43°C)
130. 165°F (74°C)
131. When should the sanitizer solution be changed in a three-compartment sink?
132. After 10-15 minutes
133. When the concentration drops
134. When the water appears different
135. When dishes don’t appear to be as clean
136. Why is it important to clean nonfood contact surfaces regularly?
137. It prevents pests.
138. It is required by the FDA.
139. It reduces pathogens to safe levels.
140. It eliminates the need to sanitize them.
141. What is the minimum distance that clean utensils, tableware, and equipment must be stored from the floor?
142. 1 inch (3 centimeters)
143. 2 inches (5 centimeters)
144. 4 inches (10 centimeters)
145. 6 inches (15 centimeters)
146. How should glassware be stored after it has been cleaned and sanitized?
147. Right side up
148. Upside down
149. Stacked but upside down
150. Unstacked but right side up
151. When pouring sanitizer from its original container into a spray bottle, the spray bottle must be labeled with the
152. common name of the chemical.
153. expiration date of the chemical.
154. date the chemical was transferred.
155. name of the person who transferred the chemical.
156. How should chemicals be stored?
157. Above food
158. Away from prep areas
159. In food storage areas
160. With kitchenware
161. Which feature is most important for a chemical storage area?
162. Good lighting
163. Wall hooks
164. Nonskid floor mats
165. Emergency shower system
166. What is the correct way to store mops in between uses?
167. Propped in a corner
168. In a clean bucket
169. In a utility sink
170. Hanging on a hook
171. A buser poured some cleaner from its original container into a smaller working container. What else does the buser need to do?
172. Label the working container with its contents.
173. Read the safety data sheet (SDS) for the cleaner.
174. Use a new wiping cloth when first using the working container.
175. Note on the original container that some cleaner was put into a working container.
176. What step must managers take after creating a master cleaning schedule and training staff on how to use it?
177. Monitor the cleaning program.
178. Determine what should be cleaned.
179. Determine who should do each task.
180. Time staff on how long they take to clean.
181. What is the first step to developing an effective cleaning program?
182. Hire cleaning personnel.
183. Create a master cleaning schedule.
184. Identify cleaning needs in the operation.
185. Purchase cleaning supplies and protective gear.
186. When must chemical sanitizers be available?
187. When the operation is open to the public
188. During all hours of operation
189. At the beginning of each shift
190. Before a shift ends