

Name: _____

Date: _____

Video 4 - Dishwashing and Sanitation

Quiz

1. What is the difference between cleaning and sanitizing?
 - a. Clean = wipe; Sanitize = dry
 - b. Clean = washing; Sanitize = rinsing
 - c. Clean = removal of dirt and food; Sanitize= removal of bacteria
 - d. Clean = removal of food; Sanitize = dry with clean cloth

2. Choose the best answer on why sanitizer and test strips are used:
 - a. Sanitizers kill bacteria
 - b. Sanitizers keep people safe from foodborne illness
 - c. Sanitizer removes bacteria to safe levels and the test strip lets you know the sanitizer is working effectively
 - d. For the regulations

3. When should food service logs be used?
 - a. Use logs every day to make sure food safety is maintained at all times.
 - b. Use logs only in an emergency
 - c. Only use logs for the surveyor to see during survey
 - d. Use logs weekly to make sure everyone is doing their assigned job

4. What are examples of equipment deterioration to look for? (Circle all that apply)
 - a. Deep cut marks in a cutting board
 - b. White lime build up in a dish machine
 - c. Broken or missing pieces on the equipment, like a missing guard on a mixing bowl
 - d. Dirty stove top grill

5. Properly labeled cleaning supplies and chemicals have:
 - a. Mixing chemicals could be dangerous
 - b. The exact chemical name on the label
 - C. No label
 - D. A skull and crossbones

Answer key:

1. c
2. c
3. a
4. a,b,c
5. b