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