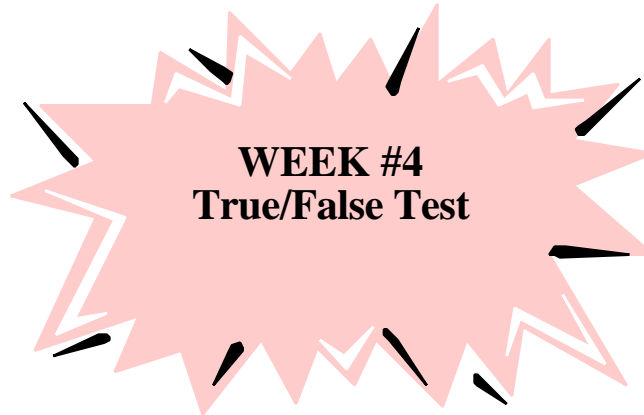




## NATIONAL FOOD SAFETY EDUCATION MONTH 1998



- |  |             |              |
|--|-------------|--------------|
| 1. <i>When manually washing tableware and utensils, it is not necessary to sanitize after washing and rinsing</i>            | <i>True</i> | <i>False</i> |
| 2. <i>As far as soaps and sanitizers go, the more - the better..</i>   | <i>True</i> | <i>False</i> |
| 3. <i>Proper cleaning of all surfaces that touch raw foods helps prevent cross-contamination.</i>                            | <i>True</i> | <i>False</i> |
| 4. <i>"Clean" and "sanitize" mean the same thing.</i>  | <i>True</i> | <i>False</i> |
| 5. <i>You should wash your hands when switching from handling raw foods to handling ready-to-eat or cooked foods.</i>        | <i>True</i> | <i>False</i> |
| 6. <i>It is very important to wipe dry all utensils and tableware after manual or machine washing.</i>                       | <i>True</i> | <i>False</i> |
| 7. <i>A master cleaning schedule is the best way to organize all of your operation's cleaning tasks.</i>                     | <i>True</i> | <i>False</i> |
| 8. <i>Refrigeration units should never be cleaned.</i>   | <i>True</i> | <i>False</i> |
| 9. <i>It is important to properly wash and sanitize cutting boards and knives.</i>   | <i>True</i> | <i>False</i> |
| 10. <i>You do not need to rewash your hands when returning to your work area if you already washed them in the restroom.</i> | <i>True</i> | <i>False</i> |

ANSWERS:

1) FALSE, 2) FALSE, 3) TRUE, 4) FALSE, 5) TRUE,  
6) FALSE, 7) TRUE, 8) FALSE, 9) TRUE, 10) FALSE