How To Clean & Sanitize in a Three-Compartment Sink Quiz Sheet

Name:		Date:	Score:		
TRUE OR FALSE					
T F	 You must always clean and sanitize each sink and drainboard before using a three-compartment sink. 				
T F	2. After cleaning and sanitizing items in a three-compartment sink they must be wiped dry with a clean towel.				
T F	3. A test kit should be used to check the concentration of a chemical sanitizer in a three-compartment sink.				
MULTIPLE CHOICE					
	 The third step of the five steps for cleaning a. scrape the item. wash the item. Water in the sink used for washing should a. it becomes dirty. it feels too hot. Cleaned and sanitized items should alwa a. wiped dry with a clean towel. used again before being dried. 	c. d. d be replo c. d. ys be c.	rinse the item. air dry the item.		
EXERCISE Place the following steps for cleaning and sanitizing in a three-compartment sink in the proper order by putting a number in front of each step.					
Sanit	ize items.	Allow ite	ems to air-dry.		
Scrape or items		Rinse items.			

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Wash items with hot water & detergent.

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How To Clean & Sanitize in a Three-Compartment Sink Answer Sheet

Name:		Date:	Score:		
TRUE OR FALSE					
T_X_ F 1	 You must always clean and sanitize each sink and drainboard before using a three-compartment sink. 				
T F <u>_X</u> 2	2. After cleaning and sanitizing items in a three-compartment sink they must be wiped dry with a clean towel.				
T <u>X</u> F3	3. A test kit should be used to check the concentration of a chemical sanitizer in a three-compartment sink.				
MULTIPLE CHOICE					
<u>a</u> 2	 The third step of the five steps for cleaning a. scrape the item. b. wash the item. 2. Water in the sink used for washing shout a. it becomes dirty. b. it feels too hot. 8. Cleaned and sanitized items should alword a. wiped dry with a clean towel. b. used again before being dried. 	c. d. ld be repla c. ays be c.	rinse the item. air dry the item.		
putting a num	wing steps for cleaning and sanitizing in a ber in front of each step. re items5		npartment sink in the proper order by ms to air-dry.		
<u> 1 Scrape</u>	or items. <u>3</u>	Rinse ite	ms.		
2 Wash items with hot water & detergent.					

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