Activity Quiz 10
Cleaning and Sanitizing

Name _______________________________ Date __________________

True or False?
1. ______ Surfaces must be sanitized before they are cleaned.
2. ______ Cleaning reduces the number of pathogens on a surface to safe levels.
3. ______ Utensils cleaned and sanitized in a three-compartment sink should be dried with a clean towel.
4. ______ Soaking items for 30 seconds in water at least 171°F (77°C) is an acceptable way to sanitize items.

When to Clean and Sanitize
List the four instances when a food-contact surface must be cleaned and sanitized.

• _____________________________________________
• _____________________________________________
• _____________________________________________
• _____________________________________________

Clean-In-Place Equipment
In what order must the steps for cleaning and sanitizing stationary equipment be completed?

A. ______ Take removable parts off and wash, rinse, and sanitize by hand or in a dishwasher if allowed
B. ______ Unplug the equipment
C. ______ Sanitize the equipment surfaces
D. ______ Rinse the equipment surfaces with clean water
E. ______ Allow the surfaces to air-dry
F. ______ Scrape or remove food from the equipment surface
G. ______ Wash the equipment surfaces

Sanitizers
List the five factors that affect a sanitizer’s effectiveness.

• _____________________________________________
• _____________________________________________
• _____________________________________________
• _____________________________________________
• _____________________________________________
Cleaning and Sanitizing in a Three-Compartment Sink

Place the following steps for cleaning and sanitizing in a three-compartment sink in the correct order.

A ______ Sanitize items in third sink.
B ______ Air-dry items on a clean and sanitized surface.
C ______ Rinse items in second sink.
D ______ Rinse, scrape, or soak items before washing them.
E ______ Wash items in the first sink.
**Activity**  Quiz 10: Cleaning and Sanitizing

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### Answer Key

**True or False?**

1. F
2. F
3. F
4. T

**When to Clean and Sanitize**

A food-contact surface should be cleaned and sanitized at these times:

- After it is used
- Before food handlers start working with a different type of food
- Any time food handlers are interrupted during a task and the items being used may have been contaminated
- After four hours if items are in constant use

**Clean In Place Equipment**

A 2  
B 1  
C 6  
D 5  
E 7  
F 3  
G 4

**Sanitizers**

Here are the factors that affect a sanitizer's effectiveness:

- Concentration  
- Temperature  
- Contact time  
- Water hardness  
- pH

**Cleaning and Sanitizing in a Three-Compartment Sink**

A 4  
B 5  
C 3  
D 1  
E 2

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