Cleaning vs. Sanitizing Quiz Sheet

Name:		Date:	Score:	
TRUE OR	FALSE			
T F	1. Surfaces must be sanitized before they can be cleaned.			
T F	2. Cleaning reduces the number of pathogens on a surface to safe levels.			
T F	3. Surfaces that come into contact with food should be cleaned and sanitized each time you use them.			
MULTIPLE	CHOICE			
	1. To be effective, cleaning and sanitizinga. two.b. three.	c. four. d. five.	step process.	
	2. A surface must be cleaned with aa. chemical sanitizer.b. chlorine solution.	c. deterge d. bleach		
	3. Food-contact surfaces should be cleaneda. seven hours.b. six hours.	d and sanitized at le c. five hou d. four ho	ITS.	
EXERCISE Place a chec	ck mark next to the items that need to be bo	th cleaned and san	itized.	
St	ockpots	Walls		
Pl	ates	Forks		
Cu	utting boards	Floors		



Cleaning vs. Sanitizing Answer Sheet

Name:	Date:	Score:		
TRUE OR FALSE				
T F_X_ 1. Surfaces must be sanitized befo	1. Surfaces must be sanitized before the can be cleaned.			
T F_X 2. Cleaning reduces the number of	2. Cleaning reduces the number of pathogens on a surface to safe levels.			
T_X_F 3. Surfaces that come into contact use them.	3. Surfaces that come into contact with food should be cleaned and sanitized each time you use them.			
MULTIPLE CHOICE				
d 1. To be effective, cleaning and sa a. two. b. three.	nnitizing must be a c. fo d. f	our.		
c 2. A surface must be cleaned with a. chemical sanitizer. b. chlorine solution.	c. d	letergent. bleach solution.		
a. seven hours. b. six hours.	c. fi	ed at least every ive hours. our hours.		
EXERCISE Place a check mark next to the items that need	to be both cleaned a	nd sanitized.		
Stockpots	Walls			
Plates	Forks			
Cutting boards	Floors			

