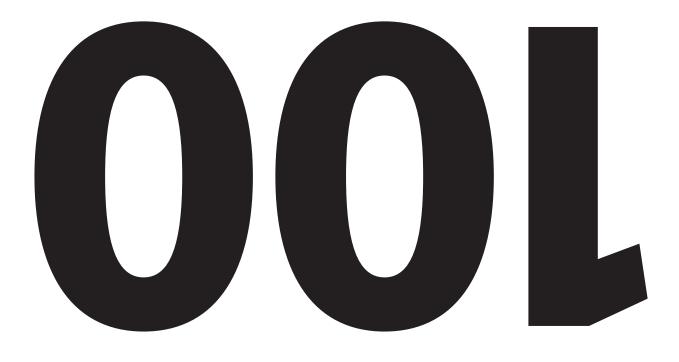
Food Safety Showdown! Rub-a-Dub-Dub, Version B

fold

Rub-a-Dub-Dub



All surfaces must be cleaned and rinsed. What additional task must be performed for food-contact surfaces?

fold

Rub-a-Dub-Dub

100 points

Sanititing



fold

What organizations regulate chemical sanitizers?

Rub-a-Dub-Dub

200 points

(zA93) center and Frotection Agencies (EPAs)



Name two places where handwashing stations should be located in an operation.

fold

Rub-a-Dub-Dub

- 300 points
- Dishwashing areas
 - Service areas
 - Food-prep areas
- Restrooms or directly next to them



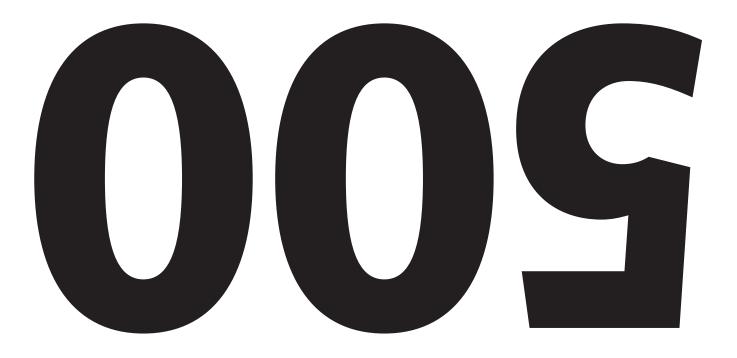
fold

What is the measurement for lighting intensity?

Rub-a-Dub-Dub

400 points

Lux or foot-candles



What are the five steps to clean and sanitize items in a three-compartment sink?

fold

500 points

Rub-a-Dub-Dub

- Rinse items in the second sink
 - Wash items in the first sink
- Rinse, scrape, or soak items before washing them
- Air-dry items on a clean and sanifized surface
 - Sanitize items in the third sink