Cleaning vs. Sanitizing

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 microorganisms 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 sanitizing must be a _____ step process.
- a. one
- b. two
- c. three
- d. four

___ 2. A surface must be cleaned with a
- a. chemical sanitizer.
- b. chlorine solution.
- c. detergent.
- d. bleach solution.

___ 3. Food-contact surfaces should be cleaned and sanitized at least every
- a. seven hours.
- b. six hours.
- c. five hours.
- d. four hours.

EXERCISE

Place a check mark next to the items that need to be both *cleaned and sanitized.*

____ stockpots

____ plates

____ cutting boards

____ walls

____ forks

____ floors

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