Diversey™

Commit 2 Clean™/MC
Kitchen Care Program

Kitchen Care Quiz

NAME _____ DATE _____

1. What is the most important reason for keeping food production areas clean?

a. To stop staff from slipping on greasy floors
b. To keep the kitchen looking tidy
c. To use up cleaning chemicals
d. To help prevent contamination of food

2. You've just finished using a mixing bowl that contained raw meat. How should this be cleaned?

a. Wash it with detergent and hot water
b. Rinse it with cold water
c. Wipe it over with disinfectant or sanitizer
d. Wash it with detergent and hot water and then disinfect or sanitize it

3. Why do you use disinfectants or sanitizers on food preparation surfaces?

a. They reduce bacteria to a safe level
b. They destroy all harmful bacteria
c. They remove food stains
d. They remove dirt and grease

4. As a food handler you have a legal obligation to ensure that food is safe to consume. Which of the following practices are your responsibilities to food safety?

a. Keep yourself clean
b. Follow food safety practices
c. Tell your employer if you are suffering from anything that could cause a problem with the safety of food.
d. All of the above

5. When must you wash your hands?

a. Before touching food
b. Before starting work
c. After you take a break
d. All of the above

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6. _____ is a chemical agent that kills the growing, but not necessarily the spore form of disease-producing bacteria.

a. Sanitizer
b. Disinfectant
c. Bacteriostat
d. Antimicrobial

7. 1:128 = ____ chemical concentration per gallon of water

a. ½ oz.
b. 1 oz.
c. 1 mL
d. 2 oz.

True or False

T F You should wash your hands after coughing or sneezing

T F Cleaning solutions can cause contamination of food and should be used with care

T F It is not necessary to read a products label or SDS before using for the first time

T F Sanitation is the process of reducing microbial contaminants to a safe level judged by Public Health requirements

T F When following the Chlorine Sanitizer Testing Procedures the temperature of the sample should be above 100°F

T F Air drying is required after sanitizing