

GENERAL EQUIPMENT CLEANING

QUESTION #1

_____ is a process which will remove soil and prevent accumulation of food residues.

- a) Chelating
- b) Sanitizing
- c) Sterilizing
- d) Cleaning**

QUESTION #2

Which of these are properties of a good cleaner?

- a) Quick and complete solubility
- b) Good wetting or penetrating action
- c) Dissolving action of food solids
- d) All of the above are properties of a good cleaner**

QUESTION #3

Which of these factors affect cleaning efficiency?

- a) Selecting the right cleaner for the job
- b) Increasing the turbulence "elbow grease"
- c) Increasing the contact time with the surface needing cleaned
- d) All of the above are factors that affect cleaning efficiency**

QUESTION #4

The correct procedure in the cleaning operation is:

- a) Prewash, wash, rinse, and air dry
- b) Prewash, wash, sanitize, rinse, and air dry
- c) Prewash, wash, rinse, sanitize, and air dry**
- d) Prewash, wash, and air dry

QUESTION #5

_____ is a process that will reduce the bacterial count to a safe level.

- a) Sanitization**
- b) Sterilization
- c) Cleaning
- d) Chelating

QUESTION #6

Which is the least effective variable to change in the cleaning process:

- a) Increasing the temperature of the cleaning solution
- b) Increasing the turbulence
- c) Increasing the contact time of the cleaner
- d) Increasing the concentration of the cleaner**



QUESTION #7

Which of the below is NOT one of the most commonly used chemical sanitizers for food contact?

- a) Chlorine
- b) Iodophor
- c) Quaternary Ammonium
- d) All three of the above are commonly used chemical sanitizers for food contact**

QUESTION #8

Which of the below is a factor that affects the action of chemical sanitizers?

- a) Selectivity of the sanitizer
- b) Temperature of the solution
- c) Time of exposure
- d) All of the above affect the action of chemical sanitizers**