

Cleaning Quiz

Question Sheet

Please note that some questions have more than one correct answer

1

What does 'clean as you go' mean?

- A.) Leaving your cleaning tasks until the very end of the day
- B.) Cleaning the food area when you leave the premises
- C.) Carrying out cleaning as you work instead of leaving it all to the end of service
- D.) Cleaning around the room in a methodical manner

2

What are disinfectants used for?

- A.) To reduce harmful bacteria to an acceptable level
- B.) To sterilise the premises
- C.) Make dirt more soluble and easier to clean away
- D.) To remove grease, dirt and food particles

3

Effective cleaning and disinfection will remove microbiological hazards?

- A.) True
- B.) False

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4

What is the reason for unsealed wooden surfaces not being recommended in food premises?

- A.) They are easily damaged by some cleaning chemicals
- B.) They cannot be properly cleaned and disinfected
- C.) It makes the kitchen area look untidy
- D.) They damage the chefs knives

5

What is the first thing you should do with a new unfamiliar cleaning chemical?

- A.) Shake the container
- B.) Put it in the cupboard
- C.) Read the label instructions
- D.) Use it

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6

Which is the best type of waste bin to use in the kitchen?

- A.) Foot operated bin with a lid
- B.) A black bin liner
- C.) Open bin for easy access
- D.) All waste can be put in a large bowl and emptied at the end of the day

7

What is an allergen?

- A.) An intolerance to gluten
- B.) A food or ingredient that causes an allergic reaction
- C.) A type of mole
- D.) A type of pasta