

Quick Fire Quiz

Food Contact Surface Cleaning

Name

Date

Q1. What is the definition of cleaning?

Cleaning is the process of making something free from dirt and grease.

Q2. What is a food contact surface?

A surface that comes into contact with food.

Q3. What are the three aims of cleaning a food contact surface?

1. Protect food from physical contamination
2. Protect food from biological contamination
3. Reduce opportunities for bacteria to multiply

Q4. What is the golden rule of cleaning?

Clean as you go!

Q5. Why do we need to disinfect food contact surfaces?

To reduce bacteria to a safe level.

Q6. The cleaning process consists of a number of steps, name them...

1. Remove dirt, grease and debris
2. Wash surface with hot water, detergent and a cloth
3. Rinse off detergent with hot water and a clean cloth
4. Apply chemical with a single use disposable wiper
5. Rinse with clean water to remove chemical
6. Dry surface with a single use disposable wiper

Q7. Why are clean cloths so important in the cleaning process?

To avoid becoming vehicles for moving bacteria from one surface to another.

Q8. What type of wiping material is preferable in a food environment?

Single use disposable wiper.

Q9. Identify two benefits of using a good quality single use paper wiper in a food environment and why this contributes to keeping food safe.

Disposable; absorbent so do not require large amounts to complete the task; can be used during all stages of the cleaning process; less wastage; environmentally friendly; strong so less likely to tear and become a physical contaminant.

Q10. Why are colour-coded cloths beneficial in a food environment?

To reduce the risk of cross contamination by designating each colour for a specific task.

Q11. Why do we need to wash off cleaning chemical and disinfectant during the cleaning process?

To avoid chemical contamination.

Trainer Name

Trainer Signature

