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| Authorised by | R. van Rensburg | Release Date – 05/07/2021 | T003.4T - Rev No. 0 |
| Revised by | M. van den Honert | | |

Name and Surname: _____

Date: _____

Complete all the multiple-choice questions by circling the correct answer.

1. What are micro-organisms?

- a. It is an ingredient of the cleaning agent.
 - b. They are living things that are so small that we cannot see them.
 - c. They are living things that are big enough to see.
 - d. It is what you use to clean the food facility.
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2. Micro-organisms grow in the left-over food product on equipment surfaces.

- a. True
 - b. False
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3. What will happen if we add fresh product to a dirty container?

- a. Nothing
 - b. The food will taste better.
 - c. The fresh product will become contaminated with micro-organisms.
 - d. The quality of the fresh product will be better.
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4. When must you clean dirty containers?

- a. When you have time.
- b. After lunch.
- c. At the end of the day.
- d. As soon as it is empty.

5. What is the function of a cleaning agent?

- a. To remove dirt from the surface.
- b. To make the equipment smell nice.
- c. To make the product taste better.
- d. None of the above.

6. What is the function of a sanitising agent?

- a. To clean the surface of equipment.
 - b. To kill micro-organisms on the equipment surface.
 - c. To make the equipment smell nice.
 - d. None of the above.
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7. What is the first step in the cleaning process?

- a. Wash with cleaning agent.
- b. Sanitise
- c. Rinse with water.
- d. None of the above

8. Why are there different colour cleaning equipment in the factory?

- a. So that only one colour can be used in one area to prevent cross-contamination.
- b. Because it is colourful.
- c. So that you can choose which colour you want to use.
- d. So that men can only use the blue cleaning equipment.

9. What must you do with open food products before you can start cleaning?

- a. Leave it there and clean around it.
 - b. Cover the food products or remove it from the area.
 - c. Put the products in a black bag.
 - d. None of the above.
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10. What does “clean as you go” mean?

- a. Only clean before you go home.
- b. Clean quickly.
- c. When you are done using something, you need to clean it.
- d. All of the above.

11. Is it necessary to dilute cleaning agents according to the instructions?

- a. Yes
- b. No
- c. Not when you are in a hurry.
- d. Not always

12. Where must cleaning agents be stored?

- a. Under the wash basin.
 - b. In a locked area like a cage or a storeroom.
 - c. Close to where it will be used.
 - d. In the same room as the packaging materials.
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13. Where must you place the cleaning equipment when you are done using it?

- a. In the bucket.
- b. On the floor against the wall.
- c. Behind the door.
- d. Hang it on the rail to dry.

14. What are the 4 factors that will determine effective cleaning?

- a. Temperature, time, concentration and mechanical action.
- b. Temperature, time, colour and texture.
- c. Temperature, time, smell and taste.
- d. Temperature, smell, cost and colour.

15. Complete the following: “Store containers ...”

- a. Against the wall and on the floor.
 - b. Away from the wall and not directly on the floor.
 - c. On top of each other against the wall.
 - d. Where it is convenient.
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16. Food containers must have tight-fitting lids.

- a. True
- b. False
- c. Not all food products.
- d. Only if it goes into the fridge.

17. Complete the following: “Waste bins must be...”

- a. Black
- b. Open at all times.
- c. Cleaned and sanitised regularly.
- d. None of the above.

18. When must you remove waste from the food handling area?

- a. At the end of your shift.
 - b. At the end of the day.
 - c. It is not my duty.
 - d. As often as is necessary.
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19. What must you do with chipped, split or cracked equipment?

- a. Do not use it. Report it to the supervisor.
- b. Use it and keep quite.
- c. Take it home to fix.
- d. Use it only when no-one is looking.

20. When are you allowed to stand on food handling surfaces?

- a. When there is no ladder available.
- b. Never
- c. Only if there is no food on the surface.
- d. After cleaning the surface.

Total: 20