

SANITATION AND SAFETY N4

MODULE 4 – CLEANING AND DISINFECTING

All these questions are in your Future Managers Textbook, but to ease your work, I have copied it to ONE page.

Activity 1

Describe the difference between the following levels of disinfection:
High, medium and low.

Activity 2

By sanitizing, one can eliminate most bacteria which pose as a threat to our health. Name the two types of sanitization which can be used in the food service facility.

Activity 3

Compare examples of cleaning equipment which can be used in the food service facility.

Activity 4

After cleaning any surface, not all bacteria will have been eradicated. What tests can be carried out in order to make sure a surface is clean.

Activity 5

Water is one of the most important aspects when it comes to cleaning. It can be used in the form of steam cleaning which will effectively remove food debris. Explain how this method works.