Activity Quiz 10
Sanitary Facilities and Equipment

Name _______________________________ Date __________________

True or False?

1. _______ There must be a minimum of 20 foot-candles of light (215 lux) in a food-prep area.
2. _______ When mounted on legs, stationary equipment must be at least two inches (five centimeters) off the floor.
3. _______ A facility should be designed to keep food out of the temperature danger zone as much as possible.
4. _______ Underwriters Laboratories (UL) certifies foodservice equipment that meets the FDA’s standards for environmental and public health (EPH).

Equipment

Which traits should each type of equipment have? Pick all the traits that apply for each type of equipment.

1. _____________________________ Food-contact surfaces
   A. Dark colored  B. Nonabsorbent  C. Smooth  D. Corrosion resistant  E. Easy to clean  F. Durable  G. Damage resistant  H. Free of unnecessary ledges  I. Absorbent  J. Safe for food  K. Scratch resistant  L. Rough

2. _____________________________ Nonfood-contact surfaces

Handwashing Stations

What items are needed in a handwashing station?

____________________________________

____________________________________

____________________________________

Building Systems

Match the term with its definition. Note: Some definitions will not be used.

1. _______ Air gap  4. _______ Grease trap
2. _______ Backflow  5. _______ Lux
3. _______ Cross-connection  6. _______ Potable water

A. Air space that separates an outlet of safe water from a potentially contaminated source of water
B. Backup of sewage from an operation’s floor drain
C. Device for preventing the backflow of contaminants into safe water
D. Device for preventing a buildup of grease from blocking the drain
E. Drinkable water
F. Flow of dirty water into the safe water supply
G. Measure of lighting intensity
H. Physical link between safe water and dirty water
I. Protective cover for lighting
J. Wastewater
Answers

True or False?
1. F
2. F
3. T
4. F

Equipment
1. B, C, D, E, F, G, J, K
2. B, C, D, E, H

Handwashing Stations
Handwashing stations need the following items.
- Hot and cold running water
- Soap
- A way to dry hands
- Garbage container
- Signage for employees to wash hands

Building Systems
1. A
2. F
3. H
4. D
5. G
6. E