1. Which facilities need to evaluate the need to clean and sanitize? *(circle all that apply)*
   1. All facilities need to evaluate the need to clean and sanitize
   2. Only facilities such as farms, dry facilities like agriculture processors and spice factories, coffee roasters, bakeries, facilities that store and distribute finished products need to evaluate the need to clean and sanitize
   3. Only facilities that cook and cool, refrigerate, chop, grind or otherwise handle exposed foods are required to evaluate the need to clean and sanitize
2. Do chemicals need to be food safe?
   1. Yes
   2. No
3. What are Sanitation Standard Operating Procedures (S.S.O.Ps) ? *(circle all that apply)*
   1. Sanitation Standard Operating Procedures are practices similar to the way you would clean at home
   2. Sanitation when you have open time in your schedule
   3. Written instructions for cleaning and sanitizing
   4. Informal sanitation practices passed from employee to employee verbally
4. Which of the following information does not go into an SSOP? *(circle all that apply)*
5. A list of proper cleaning equipment
6. A description of who may clean and sanitize the equipment
7. Any critical information for worker safety
8. Logs of all the past cooking temperatures from previous production runs
9. Who is allowed to sign off on proper cleaning and sanitation?
   1. Only the owner of your facility.
   2. The same person who does the cleaning can sign off on cleaning and sanitation.
   3. Because cleaning and sanitation is critical to safety, these records must be signed by the person in charge of food safety in the facility.
   4. No one needs to sign off on proper cleaning and sanitation.
10. What are 2 chemicals in your facility?
    1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
    2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
11. What are pre-operative inspections? *(circle all that apply)*
12. Checking to make sure all employees are present and on time to work
13. These inspections are checks by operations or quality control employees that all operations areas are hygienic and sanitary at the start of operations.
14. Checking to see if you have enough ingredients to make your product
15. Making sure that the break room is clean
16. Are pre-operative inspections the same as cleaning and sanitizing logs?
    1. Yes
    2. No