



Evans Vanodine International plc  
Global Hygiene Solutions

## TRAINING SUPPORT DVD – COURSE QUESTIONS

### **KITCHEN CLEANING**

1. WHAT SHOULD YOU DO UPON ENTERING THE KITCHEN?

**WASH YOUR HANDS WITH AN UNPERFUMED HAND SOAP**

2. GIVE EXAMPLES OF GOOD KITCHEN PERSONAL HYGIENE

**WASH YOUR HANDS FREQUENTLY**

**REMOVE JEWELLERY**

**NO HEAVY PERFUME OR MAKE-UP**

**DO NOT COUGH OR SNEEZE OVER FOOD**

**DO NOT TOUCH NOSE, LIPS OR SCALP**

**USE COLOURED, WATERPROOF PLASTERS**

**ALWAYS WEAR CLEAN OVERALLS OR UNIFORM**

3. HOW CAN YOU HELP TO MAINTAIN GOOD HYGIENE STANDARDS?

**KEEP THE KITCHEN CLEAN – CLEAN AS YOU GO**

**AVOID CROSS CONTAMINATION**

**FOLLOW YOUR HACCP (HAZARD ANALYSIS & CRITICAL CONTROL POINT) PROCEDURE**

4. WHAT SHOULD YOU DO BEFORE HANDLING ANY CHEMICALS?

**READ THE LABEL AND ADHERE TO HEALTH & SAFETY INSTRUCTIONS.**

5. HOW DO YOU CLEAN A FOOD CONTACT SURFACE?

a) **REMOVE ANY FOOD DEBRIS**

b) **SPRAY THE SURFACE WITH A SANITISER AND WIPE WITH A CLEAN CLOTH. ALLOW TO AIR DRY**

6. HOW LONG SHOULD EVANS *e:dose* SANITISER OR EVANS *EST-EEM* BE LEFT ON THE SURFACE BEFORE BEING WIPED OFF?

**30 SECONDS**

7. WHICH EVANS PRODUCT CAN BE USED TO REMOVE HEAVY DIRT, FAT AND GREASE?

**LIFT / *e:dose* DEGREASER.**

8. WHICH EVANS HANDSOAP SHOULD YOU USE IN A KITCHEN AND WHY?

**TRIGON, AS THIS IS UNPERFUMED AND CONTAINS AN ANTI-BACTERICIDAL INGREDIENT.**

9. WHAT PERSONAL PROTECTIVE EQUIPMENT SHOULD YOU WEAR WHEN USING OVEN CLEANER?

**SUITABLE PROTECTIVE CLOTHING, RUBBER GLOVES AND SAFETY GOGGLES OR FACE SHIELD.**

10. IF YOU ARE CLEANING ANY ELECTRICAL EQUIPMENT, WHAT SHOULD YOU DO FIRST?

**TURN THE POWER OFF.**

11. WHAT SHOULD YOU DO AFTER CLEANING THE KITCHEN?

**WASH YOUR HANDS WITH AN UNPERFUMED HAND SOAP.**