



Evans Vanodine International plc
Global Hygiene Solutions

TRAINING SUPPORT DVD – COURSE QUESTIONS

KITCHEN CLEANING

1. WHAT SHOULD YOU DO UPON ENTERING THE KITCHEN?

2. GIVE EXAMPLES OF GOOD KITCHEN PERSONAL HYGIENE

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

4. WHAT SHOULD YOU DO BEFORE HANDLING ANY CHEMICALS?

5. HOW DO YOU CLEAN A FOOD CONTACT SURFACE?

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

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

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

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

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

11. WHAT SHOULD YOU DO AFTER CLEANING THE KITCHEN?
