

Unit 7. SANITIZATION AND HYGIENE

Ex.1 Let's remember the words

WORDS

- **to sanitize**- продезінфікувати
- **hygiene**- гігієна
- **bleach** - відбілювач
- **hair net** - сітка для волосся
- **three compartment sink** - раковина з трьома відділеннями
- **designated** - призначений
- **pathogenic** - патогенний
- **disposable gloves** - одноразові рукавички
- **buildup**- нарощування, накопичення

Ex.2 Read the sentence. Choose which word best fits in each pair

1. The manager was worried that the food was exposed to **designated** / **pathogenic** materials.
2. The restaurant's policy requires workers to cover their hands with **hair nets** / **disposable gloves**.
3. The dishwasher mixed up a **solution** / **three compartment** sink to sanitize the dishes.
4. Clean the kitchen often to avoid **hygiene** / **buildup**.
5. The kitchen workers **sanitize** / **practice** excellent hygiene.
6. The worker covered the food containers with **bleach** / **plastic**.

Ex.3 Read the text. Mark the following statements as **TRUE or **FALSE** according to the text**



Perfect for three compartment sink



Please follow these guidelines to ensure the safety of your coworkers, your customers and yourself.

KEEP THE KITCHEN SAFE

Personal Habits - Practice good personal hygiene. Always keep yourself and your clothes clean. Wash your hands frequently. When you are in the kitchen, wear a **hair net**. This will prevent your hair from contaminating food. Also, remember to use a fresh pair of **disposable gloves** when you handle ingredients for each new dish.

Kitchen Clearness - Stop the **buildup** of dirt and old food around the kitchen. The floors and countertops must be cleaned throughout the day. All food storage areas including the refrigerator should be cleaned weekly. Cover food containers with **plastic** to prevent contamination from other foods. Store all potentially **pathogenic** materials in **designated** bins for disposal.

Dishes - Dirty dishes are covered with bacteria from old food and contact with customers. They must be cleaned thoroughly before reuse. Always run dishes through a dishwasher or through all three compartments of a **three-compartment sink**. Wash dishes with soap in the first compartment, and then rinse them with clear water in the second compartment. The third compartment should have a **solution** of water and **bleach** to completely **sanitize** the dishes.



TRUE	FALSE

Ex.4 Fill in the blanks with the correct words

sanitize hygiene bleach hair net three-compartment sink designated

1. Some of the kitchen workers practice poor _____
2. The manager told everyone in the kitchen to wear a _____
3. Place all garbage in the _____ containers.
4. The inspector told the manager to _____ the whole kitchen.
5. Mix _____ and water to make a cleaning solution.
6. The dishwasher filled each section of the _____ with water.

Ex.5 Listen to a conversation between a restaurant manager and a health inspector. Choose the correct answers. Listen again and complete the dialogue.

1. What is the main idea of the conversation?

2. How did the restaurant staff improve since the last inspection?

Chef	Several employees are not _____ . You can't risk loose hair failing into the food.
Manager	I guess I need to remind everyone about that. Was there _____ ?
Chef	Yes. You are not using your _____ properly.
Manager	What do you mean?
Chef	I saw a worker washing pots just by rinsing them _____
Manager	Oh, I see. _____ he's using soap as well.
Chef	He should also sanitize the dishes with a final solution of _____.