

## 8 INDUSTRIAL SANITATION AND PERSONNEL FACILITIES

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### QUIZ 1 (20 POINTS)

#### *True/False (5 points)*

1. As a rule, groundwater from deep-drilled wells is not free of biological contaminants and will need to be treated.
  - a. true
  - b. false
2. The amount of residual chlorine remaining in a system determines whether or not a water system was successfully disinfected.
  - a. true
  - b. false
3. It is important to remove the film that accumulates on the surface of a slow sand filter because it decreases the filter's effectiveness.
  - a. true
  - b. false
4. Reheating meat, fish, and poultry after they have remained at room temperature for some time will protect employees from foodborne illnesses.
  - a. true
  - b. false
5. Placing basins of antiseptic solution at the entrance of a shower stall is a good way to kill any organisms that may have been left behind after an employee removed work clothes.
  - a. true
  - b. false

#### *Multiple Choice (6 points)*

6. Faucets should be at least \_\_\_\_\_ above the flood rim of a receptacle.
  - a. 0.75 in.
  - b. 1.0 in.
  - c. 1.25 in.
  - d. 1.50 in.
7. The daily per-person water requirement at an industrial facility is estimated to be \_\_\_\_\_ per shower.
  - a. 5-10 gallons
  - b. 12-17 gallons
  - c. 15-20 gallons
  - d. 20-25 gallons

8. At a minimum, wellheads should be located \_\_\_\_\_ from sewage lines, septic tanks, and sewage drainage fields.
- 200 ft
  - 250 ft
  - 300 ft
  - 350 ft
9. In facilities where workers required additional washing time, the ratio of lavatories to employees should be \_\_\_\_\_.
- 1:5
  - 1:8
  - 1:10
  - 1:13
10. Which of the following is an acceptable type of urinal?
- a floor-type urinal
  - a wall-hung urinal with an integral screen
  - a blow-down washout urinal
  - None of these are acceptable.
11. In a facility with 75 people, what is the minimum amount of floor space that should be made available for an eating area?
- 10 sq ft per person
  - 11 sq ft per person
  - 12 sq ft per person
  - 13 sq ft per person

**Short Answer (7 points)**

12. What are the general rules for sanitation?
13. How does backflow occur and what danger does it represent?
14. How can chlorine be added to water?

15. \_\_\_\_\_ are less susceptible to clogging and much easier to clean than pipes made from other materials.

16. What are the nationally recognized agencies that set standards for food-service equipment?

17. How often should employees who are involved with food preparation wash their hands?

18. What factors should be kept in mind when selecting flooring material?

***Short Essay (2 points)***

19. What are some of the unique hazards associated with collecting recyclable materials?

20. What kind of soap should be used in washing facilities and why is the type of soap so important?

## QUIZ 2 (20 POINTS TOTAL)

### *True/False (5 points)*

1. Back-siphonage rarely occurs because air gaps usually prevent it from happening.
  - a. true
  - b. false
2. The safest source of water is usually a drilled well with intake below the water table.
  - a. true
  - b. false
3. A reservoir should hold a 24-hour reserve supply of treated water in the event of unusually heavy water use or supply failure.
  - a. true
  - b. false
4. The carafes or vacuum bottles frequently used in private offices are a potential source of bacterial contamination and should be rinsed and refilled daily.
  - a. true
  - b. false
5. Employees should not be allowed to discard waste food or papers in toilet rooms.
  - a. true
  - b. false

### *Multiple Choice (6 points)*

6. The daily per-person water requirement for drinking, lavatory, and toilet usage is \_\_\_\_\_.
  - a. 5-10 gallons
  - b. 12-17 gallons
  - c. 15-20 gallons
  - d. 20-25 gallons
7. U.S. secondary standards for water quality \_\_\_\_\_.
  - a. are mandatory
  - b. cover aesthetic qualities
  - c. limit chemical contaminants
  - d. set levels for radioactivity
8. In an industrial facility, the ratio of drinking fountains to people should be about \_\_\_\_\_.
  - a. 1:35
  - b. 1:50
  - c. 1:70
  - d. 1:85

9. Of the following choices, \_\_\_\_\_ is not recommended for use in lavatories.
- a. individual cloth towels
  - b. paper towels
  - c. warm-air blowers
  - d. common-use towels
10. There should be at least one lavatory in the toilet room for every \_\_\_\_\_.
- a. one toilet facility
  - b. two toilet facilities
  - c. three toilet facilities
  - d. four toilet facilities
11. When installing microwave ovens in eating areas, management \_\_\_\_\_.
- a. should have facility maintenance crews perform repairs if there is an immediate problem.
  - b. needs to perform leakage and interlock tests on a regular basis.
  - c. can plug the oven into an extension cord if it is too far from a wall socket.
  - d. does not need to warn people with pacemakers because these devices are protected against microwave radiation.

**Short Answer (7 points)**

12. What are the general criteria for classifying water as potable?
13. Name three ways water can be disinfected.
14. What is the best available disinfecting agent for drinking water?

15. What are three pollution prevention methods a company can use to reduce the overall amount of waste it generates?
  
  
  
  
  
  
  
  
  
  
16. How many lockers should be made available to people working with toxic materials and where should the lockers be located?
  
  
  
  
  
  
  
  
  
  
17. What does HACCP stand for and what is its purpose?
  
  
  
  
  
  
  
  
  
  
18. What is the main drawback of using the hot-water method to wash dishes?

***Short Essay (2 points)***

19. The most common form of private sewage treatment is the septic tank. Give a brief description of a septic tank and how it works.
  
  
  
  
  
  
  
  
  
  
20. What is Integrated Pest Management (IPM) and what is required for such a program to be successful?