LAB PERFORMANCE SHEET

Course CFS 112 Culinary Arts Lab

INFECTION CONTROL AND SAFETY

Student [redacted] Date _____

EVALUATOR Deborah A. Harris

	ADEQUTE SATISFACTORY	INADEQUATE/ UNSATIFACTORY	MASTERY LEVEL
Performance Area	Meets Standards (3)	Approaching Standards (2)	Less than Adequate (1)
Student scrapes and sprays dishes to remove soil	X		
Student washes dishes in the first sink compartment using 110 F water approved detergent, and a brush or cloth to remove any remaining soil	X		
Student rinses dishes in the second sink compartment using clear 110 F water	X		
Student sanitizes dishes in the third sink compartment by immersing them in an approved chemical sanitizing solution according to manufacturer's directions	X		