

Acrobat

outsourcing
Your Hospitality Staffing Professionals
865 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Dolphin COYE
Email: dmail-Dolphin E. Coyle 1952. @ g . mail . com .
Phone Number: 810-371-1702

Working Experience:

Company Name: Acrobat

Dates of Employment: current

Job Responsibility:

- Kitchen - Bussing
- serving - etc.
- all-team staffing

Company Name: all-team staffing

Dates of Employment: 2018-

Job Responsibility:

- restaurant -
- serving etc.

Company Name: Self Emp

Dates of Employment: past

Job Responsibility:

- ↓

Skills

- maintenance -
- painting - grounds keeping
- restaurant work.
- kitchen work - etc.

800.236.2276 • info@acrobatoutsourcing.com

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Dishwasher Test

Score 10 / 10

- C 1/ After washing your hands, which item should be used to dry them?
 - a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common used cloth
- C 2/ While washing dishes by hand, which item should you wear?
 - a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- d 3/ When should you wash your hands?
 - a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- b 4/ If you need to move a heavy load, you should PULL and not PUSH the object.
 - a) True
 - b) False
- e 5/ Which of the following could you be at risk for getting burned from?
 - a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- a 6/ All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
 - a) True
 - b) False
- C 7/ What should you do if you spill liquids or see a liquid spill?
 - a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- C 8/ When handling hot items you should?
 - a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- a 9/ If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
 - a) Rinsing
 - b) Scrapping
 - c) Washing
 - d) Sanitizing
- C 10/ What is the proper method for cleaning and sanitizing stationary equipment?
 - a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution