

Miguel Rodriguez

Dishwasher Test

- 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
- 2) While washing dishes by hand, which item should you wear? ✗
 a) Cutting glove
 b) Oven Mitt
 c) Rubber glove
 d) Nothing
- 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
- 4) If you need to move a heavy load, you should PULL and not PUSH the object. ✓
 a) True
 b) False
- 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
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty. ✓
 a) True
 b) False
- 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
- 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
- 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for? ✓
 a) Rinsing
 b) Scraping
 c) Washing
 d) Sanitizing
- 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