

9110

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**Dishwasher Test**

- b 1) After washing your hands, which item should be used to dry them? X  
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) Scraping  
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