

**Dishwasher Test**

**Score / 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

A 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, chafing 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