

- 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? X
a) Rinsing
~~b) Scraping~~
c) Washing
d) Sanitizing
- 10) What is the proper method for cleaning and sanitizing stationary equipment? X
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