

**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
- 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
- A 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

TEST\_Dishwasher (rev. 2013.07.31)

**Louis LePage**

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Authorized to work in the US for any employer

**Work Experience**

**Set up mechanic**

Harvey Supply Co - Woodstock, CT  
March 2018 to September 2018

Responsible for changeovers to equipment for production lines to run. Consisted of fill machines of diff sized ML bottles to proper changeover for tube seals from 25gram all the way 200gram sized tubes. Followed specifications and guidelines to properly setup paperwork and call for first piece as to where a quality control member would approve or disapprove before line ran. Also responsible for breaking down completed setup and returning worker order paperwork and remaining components to proper location.

**Material Handler**

Frito-Lay - Dayville, CT  
January 2018 to January 2018

Standing up forklift operator. Loading and unloading product onto the trucks or into the warehouse.

**Night Crew**

Hannaford Supermarket & Pharmacy - Wyanetskill, NY  
July 2017 to October 2017

Breaking down incoming pallets onto carts. Stocking shelves. Blocking shelves. Rebuilding pallets with overflow/stock. General cleanup of the store to be presentable in the morning.

**Education**

**High School**

Norwich Free Academy - Norwich, CT

**Skills**

- Warehouse Associate
- Forklift
- Picker Packer

**Additional Information**