



ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: Mark Eatman
Email: _____
Phone number: 678-847-4279

Working Experience:

Company Name: Pallets an crates
Dates of Employment: 2001-2006
Job Responsibility:

- - Fork Lift operator
- -
- -
- -

Company Name: Jan S Pallets
Dates of Employment: 2015-2019
Job Responsibility:

- - stripper machine
- - Fork Lift operator
- -
- -

Company Name: Willie Adams
Dates of Employment: 2008-2010
Job Responsibility:

- - Repair Pallets
- - Fork Lift operator
- -
- -

Skills

- -
- -
- -
- -

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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, 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

B**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