

▷ **Instructions:** Complete before taking Dishwasher quiz.

**Note:** The trainee should get at least 80% (16 of 20) as minimum score to pass the quiz

**1. You must wash your hands ...**

- After you go to the restroom
- Count your register
- Every time you change work stations
- All of the Above

**2. What are the Dishwashers primary responsibilities? (check one)**

- In charge of maintaining the dishwashing machine
- Remove dishes from the tables
- Provide guests with the cleanest service ware possible

**3. True or False:** There is not a difference between clean and sanitized.

- False
- True

**4. Sanitizing is the:**

- Process of reducing the number or microorganism on a clean surface to a safe level
- Process of removing dirt

**5. What is the flow of the dishwashing process?**

- Scraping, pre-rising, wash, rinse, sanitized, and air dry
- Pre-rising, scraping, wash, rinse, sanitized, and air dry
- Pre-rising, wash, rinse, and air dry

**6. True or False:** It is okay to place knives, peelers, or sharp utensils in the sink.

- False
- True

**7. What is the secret to dish washing quickly and effectively?**

- "Scraping"
- "Pre-rinsing"
- "Sanitizing"

**8. True or False:** Even if your restaurant has a dishwashing machine, you are still required to have a three-sink set up filled and ready at all times.

- False
- True

**9. True or False:** The three sink system must run from left to right.

- False
- True

**10. The First Sink must have a minimum temperature of:**

- 110°F
- 140°F
- 165°F

**11. The Second Sink must have a minimum temperature of:**

- 165°F
- 110°F
- 140°F

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**12. How long does the NRA recommend that dishes are submerged in sanitizer solution?**

- 1 minute
- 30 Minutes
- At least 30 seconds

**13. True or False:** It's okay to use a towel when drying dishes.

- False
- True

**14. What is the order of the "20 Seconds Washing Hands Procedure"? (1- first , 4 – last)**

- 1 Wet your hands with warm water; 2 Apply soap; 3 Vigorously scrub hands and arms (10-15sec); 4 Rinse hands and arms with warm water; 5 Dry Hands and Arms with single use towel
- 1 Apply soap; 2 Vigorously scrub hands and arms (10-15sec); 3 Rinse hands and arms with warm water; 4 Dry Hands and Arms with single use towel; 5 Wet your hands with warm water

**15. How many Team Members does it take to run a dishwashing machine?**

- We do not use dishwashing machines in the restraint
- 2
- 1

**16. What is the correct order of using a dishwashing machine?**

- 1 Check all chemical levels and fill; 2 Scraping; 3 Pre-risening; 4 Wash dishes in dishwasher; 5 Air dry
- 1 Scraping; 2 Pre-risening; 3 Wash dishes in dishwasher; 4 Air dry; 5 Check all chemical levels and fill

**17. How can you tell if Sanitizer will be effective?**

- Concentration (PPM: parts per million)
- The color and odor

**18. True or False:** Placing food debris into a trash container rather than the dish water will keep drain lines clean, avoiding costly repairing and plumbing services.

- True
- False

**19. When storing clean and sanitized tableware and equipment, it is important to remember to:**

- Store everything 6" off the floor
- Store all glassware with the bottom facing up
- Make sure all pans are completely dry and stored with the bottoms up
- All of the Above

**20. True or False:** You must dry dishes in designated drying area.

- True
- False