

Name \_\_\_\_\_

Date \_\_\_\_\_

## Commercial Kitchen Safety Test

**The following test is a true/false, multiple choice test designed to reinforce your knowledge on Commercial Kitchen Safety. Circle the best answer.**

1. Protective oven mits or pads should be worn when?
  - a. Handling hot pans or trays.
  - b. When loading or unloading an oven.
  - c. Both answers are correct.
2. When loading a donut fryer with shortening you should make sure the power is off?
  - a. True
  - b. False
3. Too much shortening in the fryer can bubble over or splash resulting in burns?
  - a. True
  - b. False
4. Mixing other liquids with the hot grease in the fryer is not a problem.
  - a. True
  - b. False
5. When storing CO2 bottles or compressed liquids you are not required to secure them if they have a guard over the valve?
  - a. True
  - b. False
6. The heat shrink wrapper uses a hot plate to seal the plastic and a blade to cut the plastic?
  - a. True.
  - b. False.
7. When cleaning the meat slicer you should do the following?
  - a. Turn the power off and clean the blade with a rag.
  - b. Turn off and disconnect the power, turn the thickness dial to 0.
  - c. Turn the power on and place a wet rag against the turning blade.
8. The pusher guard or hooks should always be used when slicing product?
  - a. True.
  - b. False.
9. The steam table water can reach 180 degrees.
  - a. True
  - b. False

10. When changing out pans on the steam table you should?
  - a. Change the pans out quickly so heat is not lost.
  - b. Empty the hot water out of the pan first so the pan is not heavy.
  - c. Keep your body close to the table to avoid a lifting injury and be aware of splashing water. Wear a vinyl apron to protect yourself.
11. The ventilation hood and filter should be cleaned?
  - a. The filters and hood should be cleaned based on the amount of cooking
  - b. Every 6 months.
  - c. On an annual basis.
12. The fire suppression system is only activated automatically in the event of a fire.
  - a. True
  - b. False
13. The fire suppression system uses a wet chemical agent to extinguisher fires?
  - a. True.
  - b. False.
14. The fire suppression nozzles should be pointed?
  - a. Directly over the fryers and other cooking equipment.
  - b. Anywhere, they can extinguisher the fire
  - c. All of the above.
15. The ABC fire extinguisher is designed for all types of fires except hot cooking oil fires. The type K fire extinguisher is designed for use on hot cooking oil fires.
  - a. True
  - b. False
16. What are the steps to operate a fire extinguisher?
  - a. Squeeze the trigger, Pull the pin, Aim at the base, Sweep.
  - b. Aim at the base, Squeeze the trigger, Pull the pin, Sweep back and forth.
  - c. Pull the pin, Aim at the base of the fire, Squeeze the trigger, Sweep back and forth.
17. The fire suppression system can be activated how?
  - a. Automatically in the event of a fire.
  - b. Manually at a pull station located in the kitchen.
  - c. Both answers are correct.
18. Personal Protective Equipment is not necessary for your job. Don't worry about injuries.
  - a. True
  - b. False
19. When using a knife always cut away from the body. If your knife handle or blade is damaged get a replacement immediately and notify management.
  - a. True
  - b. False

20. All knives should be kept in drawers or out of the way to prevent accidental contact?
  - a. True.
  - b. False.
21. All heavy kitchen supplies should be kept?
  - a. On a cart so they can be easily moved around the kitchen.
  - b. On the floor so you don't have to reach for them.
  - c. On a low shelf, reaching for heavy items overhead can result in injury.
22. The floor areas in all preparation areas should only be cleaned at the end of the day.
  - a. True
  - b. False
23. Wearing open toed shoes is okay in the summer.
  - a. True
  - b. False
24. If you find a spill you should?
  - a. Block off the area and clean up the spill immediately.
  - b. Call someone to clean up the mess.
  - c. If you did not create the mess, don't worry about it.
25. Walk in coolers and freezers should be kept?
  - a. Neatly stacked with heavy items on the bottom, floors clean, ice buildup removed and lighting maintained.
  - b. Clean, heavy items stacked on the upper shelves and inspected monthly.
  - c. Cleaned on a monthly basis.