

Annual Safety Training Quiz

100-

Name: Daniela Carrasquilla Employee #: _____

Date: 4/12/17

1. True or False
 - a. You should treat every bodily fluid as potentially infectious?
2. What is a MESS kit used for?
 - a. To clean up messes
 - b. To aid in cleaning up blood or bodily fluid
 - c. There is no such thing as a MESS kit
 - d. To aid in cleaning machines everyday
3. Which one of the following items is NOT an example of Personal Protective Equipment (PEP)?
 - a. Goggles
 - b. Ear plugs
 - c. Gloves
 - d. Broom
4. What should you do if you see a lock or tag on a machine?
 - a. Follow the lock or tag's instructions
 - b. Just use the machine
 - c. Take it off and throw it away
 - d. Notify your supervisor, then use the machine
5. What should you do if you hear the fire alarm go off?
 - a. Go through the employee entrance/exit doors then report to your supervisor in the parking lot
 - b. Immediately leave the building via the nearest door then report to your supervisor in the parking lot
 - c. Get your items from your locker then go to the parking lot
 - d. Stand and wait for someone to tell you what to do
6. When should you use a fire extinguisher?
 - a. When a fire is in your path to getting out of the building
 - b. Every month to make sure it works
 - c. Whenever you get hot
7. What is a MSDS sheet?
 - a. It tells you how to make a doughnut
 - b. It tells you everything about how to operate a machine
 - c. It tells you what to do if there is a fire
 - d. It tells you important information about any given chemical including how to treat if you become exposed to the chemical
8. Regarding your work space, which one of the following things should you NOT do?
 - a. Keep your area tidy and orderly
 - b. Make sure you aren't blocking emergency exit doors
 - c. String cords across aisles
 - d. Make sure to keep floors as dry as possible
9. Who can operate a motorized pallet jack?
 - a. Everyone can operate a motorized pallet jack
 - b. Only Maintenance employees can operate a motorized pallet jack
 - c. Only supervisors can operate a motorized pallet jack
 - d. Only trained personnel with a PIT card can operate a motorized pallet jack
10. Where can you find the Hazard Communication Manual (MSDS) sheets?
 - a. Outside the bakery
 - b. Outside the commissary
 - c. Both a & b
11. If something is too heavy for you to carry, you should:
 - a. separate the load into multiple trips
 - b. ask another employee to help
 - c. either of the above

SuperMom's New Employee Training Quiz

Name (Print): Daniela Carrasquillo Date: 4/22/17

Language Spoken: _____

10 questions (choose one answer per question)

1. Who is responsible for food safety & quality at SuperMom's?

- Supervisors
 Everyone

2. Food and beverages may be stored in your locker:

- True
 False

3. I must report to my Supervisor if I have:

- Diarrhea or Vomiting
 Jaundice
 Salmonella
 Lesions with pus (boils or wounds)
 All of the above.

4. Only clear nail polish can be worn in the production area.

- True
 False

5. How long should you wash your hands for?

- 20 Seconds
 10 Seconds
 5 Seconds
 I don't need to wash my hands

6. Hairnets are required at all times when they are in the production area.
Beard nets are required for men with beards.

- True
 False

7. ~~Plain~~ wedding bands are allowed to be worn in production areas.

- True
- False

8. All employees are required to wear slip-resistant shoes in production areas.

- True
- False

9. Smocks may be worn outdoors.

- True
- False

10. Everyone is required to have an identification badge.

- True
- False

By signing below you agree that you have been trained and understand the topics outlined in the training.

Employee (Signature):

Date:

Training Representative:

Date:

4/12/2017

Name Daniela Carrasquillo

Gregory's Foods, Inc.
Good Manufacturing Practices (G.M.P) Policy Test 2
For Corporate Management Group Staffing

Reviewed: 08/29/12
Issue Date: 08/29/12
Replaces: None

All temporary staffing employees are required to test their knowledge of the Gregory's Foods Inc. G.M.P. (Good Manufacturing Practices) Policies. A score of 70% is required to pass satisfactorily. Please read through the Gregory's Foods Inc. GMP Policy to understand what our policies describe and then take the test. If a score of 70% is not achieved, you will need to read through the policies again, and take a new test.

1. The Hairnet and beard net policy states that hair must be:

- A. Completely covered within the hairnet.
- B. Partially covered within the hairnet.
- C. A hairnet is not necessary.
- D. None of the above

2. Fake finger nails, nail polish and false eyelashes are not permitted.

- A. True
- B. False

3. Tools, rags and other items can only be stored:

- A. On all equipment.
- B. In proper storage container.
- C. On certain kinds of equipment..
- D. In the employee break room.

4. Metal to metal contact does not need to be avoided?

- A. True.
- B. False.

5. No wire brushes are allowed:

- A. In the warehouse.
- B. Outside of the production processing room.
- C. In the production area to clean equipment.
- D. In the restroom.

6. Damaged or frayed utensils should be:

- A. Allowed to be used..
- B. Kept separate from good utensils.
- C. Kept in the employee break room.
- D. Reported to your Supervisor and removed from use.

7. All maintenance work should be shielded or separated from the production process?

- A. True.
- B. False.

8. All work areas must be kept in a clean and organized condition during each shift to provide:

- A. A clean smell.
- B. Room for horseplay.
- C. An area to walk.
- D. Employee Safety and a sanitary work environment.

9. Some illnesses should be reported to your Supervisor?

- A. True
- B. False

10. Horseplay is allowed only in designated areas?

- A. True.
- B. False