



Evans Vanodine International plc
Global Hygiene Solutions

TRAINING SUPPORT DVD – COURSE QUESTIONS

DISHWASHING

1. WHAT SHOULD YOU DO BEFORE HANDLING ANY CHEMICALS?
READ THE LABEL AND ADHERE TO HEALTH & SAFETY INSTRUCTIONS.

2. WHAT SHOULD YOU DO BEFORE STARTING THE DISHWASH MACHINE?
CHECK THERE IS CHEMICAL IN THE CONTAINERS AND FEED TUBES.

3. WHAT PERSONAL PROTECTIVE EQUIPMENT SHOULD BE WORN WHEN REPLACING DISHWASH CHEMICALS?
RUBBER GLOVES AND GOGGLES

4. HOW OFTEN SHOULD THE DISHWASHING MACHINE BE CLEANED AND THE JETS CHECKED FOR DEBRIS?
BEFORE OR AFTER EVERY USE.

5. AT WHAT TEMPERATURE SHOULD A) THE WASH CYCLE AND B) THE RINSE CYCLE BE SET?
A. BETWEEN 55-60 °C
B. BETWEEN 80-90 °C

6. WHICH WAY SHOULD THE CUTLERY BE PLACED IN THE BASKET?
HANDLE DOWN

7. WHICH WAY SHOULD THE CUPS BE PLACED IN THE BASKET?
UPSIDE DOWN

8. WHY IS IT IMPORTANT TO SCRAPE FOOD DEPOSITS OFF PLATES PRIOR TO PLACING THEM IN THE MACHINE?
A. TO INCREASE THE EFFICACY OF THE DISHWASHING MACHINE
B. TO AVOID BLOCKED JETS
C. TO REDUCE THE FREQUENCY OF CHANGING THE WATER

9. WHEN TAKING THE CROCKERY OUT OF THE WASHING MACHINE, WHAT SHOULD YOU BE CHECKING?
THAT ALL ITEMS ARE TOTALLY CLEAN.