Good Housekeeping Quiz

1. OSHA requires keeping all workplaces:
   a. As clean and sanitary as a hospital
   b. Clean, orderly, and sanitary
   c. Just neat enough to find tools or materials

2. Leaving tools in aisles could create:
   a. A tripping hazard
   b. A chemical spill
   c. Additional storage space

3. If you use flammable or combustible liquids, OSHA requires placing wastes that could burn in:
   a. Wastebaskets
   b. Plastic bags
   c. Covered metal containers

4. If you spill coffee, water, or other nonchemical liquids on the floor, you should:
   a. Clean up the spill immediately
   b. Call maintenance
   c. Ignore it

5. When you stack materials, you should make sure they:
   a. Can’t tip over, slide, or collapse
   b. Reach the ceiling
   c. Have an MSDS

6. It’s best not to keep food or beverages in your work area
   a. True b. False

7. Keep paper and other materials that could burn away from:
   a. Drawers
   b. Lights and electrical equipment
   c. Hand tools

8. After using a sharp tool, you should:
   a. Replace it in its proper location
   b. Label it
   c. Stand it up

9. Good housekeeping is the responsibility of:
   a. Safety committee members only
   b. Maintenance employees only
   c. All employees

10. When you see a hazard in the work area that you can’t eliminate, you should:
    a. Try to remember it
    b. Report it
    c. Ignore it