

# 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