

# LEON M. EBINGER

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## OBJECTIVE

Full-time position

## SUMMARY OF QUALIFICATIONS

13 years of experience in customer service. Effective communicator with strong multitasking skills, self-motivated and willing to engage in a leadership role.

## WORK EXPERIENCE

- Bon Appetit, *Dishwasher*  
June 2016 – Current, San Francisco, CA
- *Freelance Writer*  
May 2009 – Current, Concord, CA
- Krain Residential & Commercial Real Estate, *Real Estate Agent*  
June 2007 – April 2009, Chicago, IL
- Urban Tailz, *Dog Walker*  
October 2005 – May 2007, Chicago, IL
- Fisherman's Grotto #9, *Bartender*  
October 2004 – January 2005, San Francisco, CA
- Team One Security, *Security Guard*  
November 2002 – November 2003, San Francisco, CA
- Timberland, *Stock Lead*  
November 2001 – April 2002, San Francisco, CA
- Organicity, *Cashier*  
February 2000 – July 2000, San Francisco, CA
- GNC, *Sales Associate*  
January 1999 – January 2000, Antioch, CA

## EDUCATION

- California Food Handlers Card  
June 2016
- Chicago Real Estate Institute, *Real Estate License*  
April 2007, Chicago, IL
- Professional Bartender's School, *Certificate*  
April 2004, San Francisco, CA
- Satellite Academy, *Diploma*  
1995, New York, NY

## REFERENCES

- Urban Tailz – Sue Bowman / Owner 773-510-1812
- Dog walking client - Steve Eckles 773-454-8526
- Fisherman's Grotto #9 - Mickey Gerardi / Owner 415-673-7025

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- C 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
  - b) Sanitized wiping cloth
  - c) Single use paper towel
  - d) Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
  - b) Oven Mitt
  - c) Rubber glove
  - d) Nothing
- D 3) When should you wash your hands?
- a) Before you start work
  - b) After handling non-food items (garbage, money, cleaning chemicals)
  - c) After using the restroom
  - d) All of the above
- X 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
  - b) False
- E 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
  - b) Hot liquids (coffee, soup, tea)
  - c) Hot equipment (ovens, pots, chaffing dishes)
  - d) Harsh chemicals
  - e) All of the above
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
  - b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
  - b) Wait until the end of your shift to clean it
  - c) Flag the spill and clean it immediately
  - d) Not sure
- C 8) When handling hot items you should?
- a) Wear rubber gloves
  - b) No need to wear anything
  - c) Use an oven mitt or dry cloth towel
  - d) Nothing
- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
  - b) Scraping
  - c) Washing
  - d) Sanitizing
- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
  - b) Spray with a sanitizing solution, then rinse with clean water and dry
  - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
  - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution