

## Johnny Bell

108 Maple Court  
Roselle, NJ 07203  
(973) 687-4370

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### EDUCATION:

1989-1993 Columbia High School, South Orange, NJ, Diploma

### EXPERIENCE:

#### 2014-2016 SBM Janitorial, New Brunswick, NJ, Maintenance

- Responsible for the maintenance and cleanliness of over 10 offices and 5 clinical laboratories
- Took on the job duties of painting, light spackle, light plumbing and light electricity projects
- Dispose of garbage and rubbish according to the company's policy and guidelines
- Buff, polish and maintain a clean and safe working environment for the clinicians

#### 2013-2014 A&M Industrials, Linden, NJ, Warehouse Operator

- Assemble and pressure test various size industrial hoses for large and major corporations
- Ensure the safety of the items prior to delivery
- Meet daily quotas and ensure the orders are assembled, packed and processed in a timely manner
- Assisted with painting, light spackling, light electricity and light plumbing, some forklifting

#### 2010-2013 AMC Dine In Movie Theatres, West Orange, NJ, Facility Manager

- Promoted from Dishwasher to Facility Manager
- Maintained cleanliness of the facility
- Ordered, received and stocked orders of food, beverages and cleaning supplies for the facility
- Responsible for repairing all broken items in the theatre, usage of various machinery, paint, light spackle, light plumbing and light electric duties
- Completed tasks as Ticket Taker, Server, and other job titles when needed

#### 2007-2010 Costco Wholesale, Union, NJ, Butcher

- Served as a meat and poultry cutter
- Responsible for cleaning all equipment prior to store closing
- Responsible for completing inventory of all meat and poultry products
- Assisting customers with choosing meats and suggestions when asked of how to prepare the meals



# Interview Note Sheet

Name: <u>Johnny Bell</u>	Interviewer: <u>Jo Paik</u>
Date: <u>02/12/17</u>	Rate of Pay: <u>\$11</u>
Position (s) Applied for: <u>Dishwasher</u>	Referred by: <u>Craigslist</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/15	%

Seeking
Full-Time
Part-Time

Education, Experience & Summary of Strengths	Total of _____ in Food Service
<ul style="list-style-type: none"> <li>• AMC Dine In - West Orange               <ul style="list-style-type: none"> <li>- Facility Manager</li> <li>- dishwasher</li> <li>- restock</li> <li>- cleanliness</li> </ul> </li> <li>• A.M. Industrials - Linden               <ul style="list-style-type: none"> <li>- Warehouse Operator</li> <li>- forklift, plumbing, deliveries</li> </ul> </li> <li>• SBM Janitorial - New Brunswick               <ul style="list-style-type: none"> <li>- @ BMS - New Brunswick</li> <li>- cleaned labs</li> </ul> </li> </ul>	<p>general areas near public transportation</p> <p>Has <del>license</del> license but NO car.</p>
P.O.S. Experience: Y / N details: _____	

Transportation
<input checked="" type="radio"/> Car <input checked="" type="radio"/> Public Transit <input type="radio"/> Carpool ( Rider / Driver )
Regions Available to Work
North NJ    South NJ <input checked="" type="radio"/> Central NJ <u>Roselle</u> Jersey Shore

Certifications (if any)
TIPS    Serv-Safe    LEAD    Other _____    Will Submit

Availability
<input checked="" type="radio"/> Open            AM only    PM only    Weekdays only    Weekends only
Details: <u>M-F</u>

Uniforms Desired
<input checked="" type="radio"/> Bistro            Black Bistro    Tuxedo    1/2 Tuxedo    Black Vest    Long Black Tie
Chef Coat    Chef Pants    Knives    Black Pants    Non-Slip Shoes    Bow Tie    Other: _____
Would you recommend this applicant for Aarrest Academy?            Convention Candidate?            Other Languages Spoken: _____



- B 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
- A 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
- B 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

7/10  
70%