

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

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: Johnny Bell

Interviewer: Jo Park

Date: 02/12/17

Rate of Pay: \$11

Position(s) Applied for:

Referred by:

Dishwasher

Craigslist

Test Scores

		%		%
Server	/35	%	Bartender	/30
Prep Cook	/15	%	Barista	/10
Grill Cook	/40	%	Cashier	/10
Dishwasher	/10	%	Housekeeping	/16

Seeking

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

• AMC Dine In - West Orange

Total of _____ in Food Service

• Facility Manager

- dishwasher

- restock

- cleanliness

• A.M. Industries - Linden

- warehouse operator

- forklift, plumbing, deliveries

• SBM Janitorial - New Brunswick

- @ BMS - New Brunswick - cleaned labs

general areas near
public transportation

Has license
but NO car.

P.O.S. Experience: Y / N details: _____

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to Work

North NJ

South NJ

Central NJ

Roselle

Jersey Shore

Shifts Available

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Work Days

Open

AM only

PM only

Weekdays only

Weekends only

Details: M-F

Uniforms

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 Actor's
Academy?

Conventions/Competitions?

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

C

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, chafing dishes)
- d) Harsh chemicals
- e) All of the above

C

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%