

Dishwasher Test

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

d 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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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

Y 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

g 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

Q 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

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SUMMARY

Production assembly worker with five years' experience in large food manufacturing plants. Looking for the ability to enhance the company while building a stable future.

SKILLS

- Very detail oriented
- Good organization skills
- Good with numbers
- lift 50 lbs.
- Multi-tasked
- Results-oriented
- Shipping and receiving
- Natural leader

EXPERIENCE

ASSEMBLY LINE WORKER / SANITATION

- Perform cleaning and sanitation of plant equipment and environment in a thorough and safe manner.
- Operate cleaning systems and equipment as trained and specified
- Adhere to all current company, procedures, and quality requirements
- Service, clean, or supply restrooms.
- Clean building floors by sweeping, mopping, scrubbing, or vacuuming.
- Follow procedures for the use of chemical cleaners and power equipment to prevent damage to floors and fixtures.
- Mix water and detergents or acids in containers to prepare cleaning solutions, according to specifications.
- Maintain a safe, clean, organized work area throughout the facility and common areas.
- Perform all other duties as assigned that are necessary, required, or directed by plant management
- Place chicken into sections on machine for packaging into tray-less package.
- Arrange chicken on conveyor belt following the procedures given by the supervisor.
- Inspect packaged product to ensure proper packaging with no defects.
- Place labels on the product.
- Dump tubs of product onto conveyor.
- Place packaged product into baskets and then stack baskets.
- Move baskets of product into coolers or freezers.
- Maintain work area clean and safe.
- Comply with Company Policies and Procedures.

WORK HISTORY

State of California

Maintenance Worker — 2002-2016

FOOD 4 LESS

Stock Clerk — 2000- 2002