

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
- 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
- n 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
- e 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

Samuel Raymond

1831 N. Vine Street, Los Angeles, California 90028

Cell: 323 906-4118

bignlilsam55@gamil.com

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
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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.
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WORK HISTORY

State of California

Maintenance Worker — 2002-2016

FOOD 4 LESS

Stock Clerk — 2000- 2002