

Tony Carter

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Work Experience

Dishwasher

International smoke - San Francisco, CA
March 2018 to Present

Wish dishes put them in designated place empty trash and keep area clean

Lead Custodian

city sports club - San Francisco, CA
January 2016 to April 2018

Dishwasher and Food Prep

Koja Kitchen - San Francisco, CA
January 2018 to March 2018

Wash dishes, make plates, and cook fries and wings

Dishwasher

The Cheesecake Factory - San Francisco, CA
September 2016 to December 2017

Busboy/Server

Chicken and waffles - Oakland, CA
June 2016 to September 2016

Package handling

Ontrac
March 2016 to May 2016

Porter

Centerplate
July 2014 to September 2015

Driver helper

Ups
November 2014 to January 2015

Senior apprentice

The garden project
2010 to 2012

Education

Custodial training
City College of San Francisco

Skills

carpentry

Certifications/Licenses

Custodian

May 2016 to Present

I have a certificate in custodial from city college of San Francisco

Additional Information

I'm very hardworking, very prideful in the job that I'm doing, learn quickly, work good in a team environment, and good customer service skills and hopefully I can bring these skills to your company

- 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
- b 4) **If you need to move a heavy load, you should PULL and not PUSH the object.**
 a) True
 b) False
- c 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