

# Adan Cruz

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## SUMMARY

Experienced maintenance and food service employee. Physically fit worker who sees tasks through to completion and works well as part of a team. Looking for an opportunity with a strong company with room for advancement.

## FUNCTIONAL AREA OF EXPERTISE

### *Maintenance, Landscaping, and Construction*

- Responsible for maintaining cleanliness of condominium complex including cleaning windows, sweeping outdoor areas, and cleaning common indoor areas.
- Trusted with keys to main entrances and storage areas.
- Served as point person and inspector for any reported problems in the condo complex; reported issues to building manager and oversaw repairs.
- Dug trenches for residential wall foundations.
- Installed tile and wood floors for single family home.
- Responsible for maintaining cleanliness of large residential facility.
- Used brooms, mops, buffers and all types of cleaning solutions to clean floors and other surfaces according to state requirements.
- Performed basic landscaping for residences including mowing lawns, weeding, and trimming garden areas.

### *Dishwashing*

- Washed dishes for high end yacht club restaurant.
- Assisted with food preparation when required.

## EMPLOYMENT HISTORY

Janitor	March 2015 – June 2018
State of California	
Dishwasher	January 2013 – December 2013
California Yacht Club, Marina Del Rey, Ca	
Maintenance	January 2013 – June 2013
McKenna Plaza, CA	
Landscaping and Construction	January 2008 – June 2009
Self Employed, Los Angeles, CA	

## EDUCATION AND PROFESSIONAL DEVELOPMENT

### High School

State of California, Los Angeles, CA

### Bilingual

Spanish and English

**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

- 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

- X 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

- o 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

- O 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

- O 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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