

# BRYANT SEAN BURROUGHS

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## JOB OBJECTIVE

Seeking a Janitorial position where my skills and experience may be most efficiently utilized. Looking forward to working with a company that offers the opportunity for growth and advancement.

## SUMMARY OF QUALIFICATIONS

- Coordinate activities with other departments to ensure that services are provided in an efficient and timely manner.
- Inspect work performed to ensure that it meets specifications and established standards.
- Perform or assist with cleaning duties as necessary.
- Check and maintain equipment to ensure that it is in working order.
- 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.
- Clean windows, glass partitions, or mirrors, using soapy water or other cleaners, sponges, or squeegees.
- Requisition supplies or equipment needed for cleaning and maintenance duties.
- Clean windows, glass partitions, or mirrors, using soapy water or other cleaners, sponges, or squeegees.
- Strip, seal, finish, and polish floors.

## WORK EXPERIENCE

|                  |                                     |                    |                 |
|------------------|-------------------------------------|--------------------|-----------------|
| 04/16 to Present | <b><i>In Home Care Provider</i></b> | Self Employed      | Compton, CA.    |
| 01/14 to 05/16   | <b><i>Utility Worker/ Cook</i></b>  | Klatch Coffee      | Los Angeles, CA |
| 03/11 to 06/12   | <b><i>Asst. Crew Leader</i></b>     | Conservation Corp  | Los Angeles, CA |
| 01/07 to 03/10   | <b><i>Baker/Merchandise</i></b>     | Homeboy Industries | Los Angeles, CA |

## EDUCATION/TRAINING

Los Angeles County Office of Education ROP  
Received

Certificate

***Office Occupations class***

**2015**

## 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
- B 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
- 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
- A 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