

Mykiea August

19427 Scobey Ave. • Carson, CA 90746
(310) 493-5280 • augustmykiea@gmail.com

Skills

- Dependable employee with a strong work ethic and self-motivation
- Disciplined and committed to hard work; Driven by a desire for self-improvement
- Five years of maintenance and janitorial experience
- Able to lift heavy loads

Functional Areas of Expertise

Janitorial

- Serviced, cleaned, and supplied restrooms, hallways, and offices
- Cleaned building floors by sweeping, mopping, scrubbing, and vacuuming
- Gathered and emptied trash throughout facilities
- Followed procedures for use of chemical cleaners and power equipment to prevent damage
- Mixed water and detergents to prepare cleaning solutions
- Cleaned windows, glass partitions, and mirrors
- Notified managers concerning the need for major repairs or additions to building operating systems
- Ordered supplies and equipment needed for cleaning and maintenance duties

Maintenance and Metal Fabrication

- Set up scaffolding to provide safe access to roofs
- Installed and inspected roof shingles
- Assembled pipe sections for toilets, sinks, and other fixtures
- Measured, cut, threaded, and bent pipes to required angles, using hand or power tools, such as pipe cutters, pipe-threading machines, or pipe-bending machines
- Measured and framed windows
- Wired and repaired electrical outlets
- Assembled and installed tables, lockers, and cabinets

Employment History

Janitorial Maintenance

State of California, Avenal, CA

Sep 2016 – Aug 2018

Metal Fabricator

State of California, Avenal, CA

Apr 2013 – Aug 2016

Building Maintenance

State of California, Avenal, CA

Jan 2013 – Apr 2013

Education and Professional Development

Certificate of Completion, Job Search Preparation Program

Chrysalis, Los Angeles, CA

Sep 2018

Forklift Certification

State of California, Avenal, CA

2015

GED

San Luis Obispo, CA

2011

NA/KILM AUGUST

3-4-019

Dishwasher Test

-190%

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

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