

# KEVIN, RICHARD

Warehouse | Forklift

DISH

## EDUCATION

### **Chester Adult School - High School Diploma**

June 1987

### **Chino S.P -Forklift Certificate**

November 2018

### **Chino S.P- Food Handler Certificate**

November 2018

## SKILLS

- team Player
- communication skills
- forklift driver
- food handler certified
- can lift up to 50+ Pounds
- fast learner
- Machine Operator
- Quality Control
- Management
- Trainer and Supervisor
- multi - task
- leadership
- Leadership Skills
- Assemble line operator
- Warehouse - Shipping & Receiving
- General Contracting Skills: Dry wall, Painting, Flooring tile, roofing.

## EXPERIENCE

### **Amity Foundation - Janitorial | Maintenance Assistance**

**December 2019 - Current**

- Plumbing
- Sweeping & Mopping
- Sanitation
- Stocking Supplies | Replacing supplie material

### **Chino S.P - Quality Control**

**September 2018 - December 2018**

- Machine Operator
- Quality Control
- Oversee all the operations of the department
- Order filling
- Packaged the items
- Train new staff

### **Salano S.P - Tutor**

**August 2018 - February 2018**

- Tutor the students with their curriculum
- Taught students how to learn the math Formul
- Helped students prepare for the GED test

### **Time Code Oil Refinery - Fire Watch**

- Patrol the welding, boiling room, and non destructive testing department
- Watch for hazardous materials
- Put out fire utilizing the fire extinguisher
- Report the fire to the supervisor

B 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

A 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, chafing 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

C 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