

# Acrobat

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## Working Experience:

Company Name: First Class Worksource  
Dates of Employment: Feb. 2019 - present  
Job Responsibility:

- - Washing Utensils / Dishes
- - Stocking merchandise
- - Cleaning kitchen area
- -

Company Name: Lanier Parking Solutions  
Dates of Employment: Jan 2018 - Dec 2018  
Job Responsibility:

- - Parking vehicles at MD Anderson Cancer Center
- -
- -
- -

Company Name: Fed Ex Ground  
Dates of Employment: Nov 2016 - Mar 2018  
Job Responsibility:

- - Unloading / Loading trucks with multiple packages
- - Cleaning up working area
- -
- -

## Skills

- - Supervisory experience
- - Extensive customer service
- - Cash Handling
- -

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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

d 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