

# Alisa Holston

San Diego, CA 92101

(619) 778-7160 • holston.alisa@yahoo.com

## HIGHLIGHTS OF SKILLS:

- Over 10 years case management experience
- Fluent in Microsoft Office (PowerPoint, Word, Excel)
- Ability to use Servicepoint Software
- Skilled leader who works well with team members and is reliable
- Excellent communicator with outstanding interpersonal skills

## WORK EXPERIENCE:

**Security**  
**KDS Events** San Diego, CA **2018-Present**  
Conducted a variety of duties including identifying prohibited items through screening or bag searches and preventing those objects from being brought into the facility  
Conducted screening using metal detectors, wanding and/or pat down searches  
Conducted patrols of the facilities and parking lots

**Janitor**  
**San Diego Convention Center** San Diego, CA **2018-2018**  
Cleaned public spaces including lobbies, restrooms and pre-function areas  
Checked and makes certain that restrooms are sanitary, well stocked with paper products and inspection cards are completed and in place  
Assisted in gum removal and squeegee/mopping up liquids and emptying trash containers in all areas  
Maintained the cleanliness of restrooms, lobbies, foyers, loading dock, terrace/plaza areas, meeting rooms, exhibitions halls, and exterior entrances

**Cashier**  
**Wayfield Foods** Lithonia, GA **2017-2017**  
Welcoming customers, answering their questions, helping them locate items, and providing advice or recommendations.  
Operating scanners, scales, cash registers, and other electronics.  
Balancing the cash register and generating reports for credit and debit sales.

**Janitor**  
**ABM Aviation** College Park, GA **2013-2015**  
Cleaned and supplied designated building areas (dusting, sweeping, vacuuming, mopping, cleaning ceiling vents, restroom cleaning etc.)  
Performed and documented routine inspection and maintenance activities  
Carried out heavy cleansing tasks and special projects  
Notified management of occurring deficiencies or needs for repairs

## 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, 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

C 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