

Alisa Holston

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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
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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, wand 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, 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
- 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