

Rocco Chirichillo
890 Amboy Avenue Perth Amboy, NJ
732-527-6480 roccochirichillo@yahoo.com

Objective: Janitorial & Office Maintenance

With Areas of Expertise in:

Commercial Custodial Work: Extensively buffing, cleaning and polishing of high mixed use traffic areas with duties including large doors, regular & plate glass window, floor and light fixture cleaning with all types of materials including carpet, concrete, marble, metal, rubber, plastic and wood surfaces

Commercial & Industrial Sanitization: Performing multiple step deep cleaning, high & low pressure steaming, disinfecting, basic hazardous material containment & waste removal in areas such as high traffic walkways, communal sitting areas, public bathrooms and security areas.

Basic Safety & Security: Identifying and cordoning off various types of external/internal safety hazards including trip slip & fall, fire and spill issues and coordinating major issues with maintenance & security

Equipment Used: Industrial grade buffers, floor polishers, push mops, brooms, pressure washers, sprayers, steamers, sweepers, & vacuums along with ladders, scaffolding, safety belts cones & signage.

Professional History with Areas of Notable Achievements In:

Maintenance Worker: DNC of Delaware @ Newark Liberty Airport: Newark, NJ: 09/1997-10/2014

Commercial Custodial Work

- Single handedly cordoned off, cleaned and polished in excess of 1,000 feet of marble tile walkways in 30 minutes with no pedestrian accidents or incidents
- Safely and thoroughly squeegeed, cleaned, polished and inspected 100 12 foot high windows per shift.
- Methodically cleaned, and polished over 200 plastic & fiberglass chairs in less than 2 hours.

Commercial & Industrial Sanitization

- Coordinated and performed daily spraying and sanitization of checkpoint areas & metal detectors after security guard dog and customer hygiene accidents.
- Thoroughly pressure washed outside 8 concrete entryway to remove multiple layers of monthly built up dirt, grime and filth from the traffic of 20,000 customers per week per
- Emptied, scrubbed & sanitized over 200 toilets and floors per week during major flu outbreaks.

Safety & Security

- Discovered, cordoned off and notified property maintenance teams about loose carpet sections around ticketing and security areas that prevented trips & falls from rushing customers.
- Sectioned off areas around cracked windows and concrete flooring to prevent customers from falling glass or concrete debris kick up from repair teams

General Maintenance: Academy Tours Inc. New Brunswick & Perth Amboy, NJ: 01/1995-03/1996

- Conducted top to bottom intense cleaning sanitizations and inspections of 40 buses of week.
- Steam cleaned over 2,000 bus seats from customers soiling, food stains and vandalism incidents.

Education: Diploma: Thomas Jefferson High School: Elizabeth, NJ

Interview Note Sheet

Applicant Information	
Name: <u>Rocco Chirichillo</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>10/15/19</u>	Rate of Pay: <u>\$13.</u>
Position (s) Applied for: <u>Dishwasher</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	8/10	80%	Housekeeping	/14	%

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths
<p style="text-align: right; margin-right: 50px;"><i>Total of _____ in Food Service/Hospitality</i></p> <ul style="list-style-type: none"> • Dishwasher - parttime 3-4 years. • Commercial sanitation 1997-2014. • Janitoried & office maintenance.
<p>P.O.S. Experience: Y / N details: _____</p>

Transportation
<input checked="" type="radio"/> Car <input type="radio"/> Public Transit <input type="radio"/> Carpool (Rider / Driver)

Regions Available to work:
<u>Perth Amboy, 30 mins?</u>

Certifications (if any)
TIPS Serv-Safe LEAD Other _____ Will Submit

Availability
<input checked="" type="radio"/> Open <input type="radio"/> AM only <input type="radio"/> PM only <input type="radio"/> Weekdays only <input type="radio"/> Weekends only
Details:

Uniforms Owned:
Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Chef Coat Chef Pants Knives <u>Black Pants</u> <u>Non-Slip Shoes</u> Bow Tie Other: _____
Would you recommend this applicant for Acrobat Academy? <div style="display: inline-block; width: 200px; border: 1px solid black; text-align: center;"> <input checked="" type="radio"/> Convention Candidate? </div> Other Languages Spoken:

Dishwasher Test

Score 8/10

80%

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

2 While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- ☒ c) Rubber glove
- d) Nothing

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

4 If you need to move a heavy load, you should PULL and not PUSH the object.

- ☒ a) True
- b) False

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

6 All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- ☒ a) True
- b) False

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

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

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

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