

Interview Note Sheet
Cook

Applicant Information					
Name: <u>Derrick Davis</u>	Interviewer: <u>Elyse</u>				
Date: <u>10/24/19</u>	Rate of Pay: <u>\$12</u>				
Position(s) Applied for: <u>Line Cook</u>	Referred by: <u>Indeed</u>				
Test Scores					
Server	<u>/35</u>	%	Bartender	<u>/30</u>	%
Prep Cook	<u>16/100</u>	%	Barista	<u>/10</u>	%
Grill Cook	<u>36/40</u>	%	Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%
Seeking: <u>Full-Time</u> <u>Part-Time</u>					
Relevant Experience & Summary of Strengths					
Total of <u>Experience in Food Service/Hospitality</u>					
Tell us about your formal training as a cook?	Tell me about your knife handling skills?	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?			Notes:
<ul style="list-style-type: none"> 30+ years -UCSD - Line / Prep / Dinning - Hospitals / Hotels - Embassy Suites - Estancia Sycuan - Barona Sega 	<ul style="list-style-type: none"> good - helps w/ at glove 	<ul style="list-style-type: none"> <u>workaholic</u> - 3 jobs usually - Sports 			
P.O.S. Experience: Y / N <u>details:</u>					
Transportation			Regions Available to work:		
<ul style="list-style-type: none"> Car - 			<ul style="list-style-type: none"> <u>open</u> 		
Certifications (if any)			Availability		
<ul style="list-style-type: none"> FHC - will send 			<ul style="list-style-type: none"> <u>see application</u> 		
Uniforms Owned:			Recommendations:		Other Languages Spoken:
<ul style="list-style-type: none"> Bistro White Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie Other: 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Chef Coat <input checked="" type="checkbox"/> Chef Pants <input checked="" type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input checked="" type="checkbox"/> Bow Tie 	<ul style="list-style-type: none"> Acrobat Academy Lead Academy 		<ul style="list-style-type: none"> <u>N/A</u> 	



ACROBAT OUTSOURCING
TSC GROUP

Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

PLEASE PRINT

Full Name DARRICK DURRICK DAVIS Date: 10/24/19
Home Telephone (619) 341-1842 Other Telephone (619) 263-3468
Present Address 4956 HILTON DR -
Permanent Address, if different from present address: _____
Email Address DARRICKDAVIS1521@YAHOO.COM

EMPLOYMENT DESIRED

Position applying for: COOK Salary desired: \$15.00

Are you currently registered with any staffing and/or employment agencies? If so, please list

PARTY STAFF

Are you applying for: Full-time work? Yes No Part-time work? Yes No

Temporary work, e.g., summer or holiday work? Yes No From: _____ To: _____

How did you find out about our open position? (Please check fill in proper name of source):

Referral Name of Referral _____ Newspaper Job Fair Agency

Company Website Other Web Posting Other Source

Could you work overtime, if necessary? Yes No If hired, on what date could you start working?

10/27/19

Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.

SPECIFY HOURS AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM	<u>Anytime</u>	<u>Anytime</u>					
PM					<u>3 - close</u>	<u>3 - close</u>	<u>4 - close</u>

Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates: NO

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes No If yes, when? _____

Do you have friends or relatives working for Acrobat Outsourcing? Yes No If yes, please state name and relationship _____

If hired, would you have a reliable means of transportation to and from work? Yes No

If hired, can you present evidence of your legal right to live and work in this country? Yes No

State age if you are under 18 _____. If you are under 18, hire is subject to verification that you are of minimum legal age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes No

If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.)

Pursuant to any and all Fair Chance Ordinances, we will consider for employment qualified applicants with arrest and conviction records.

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
LINCOLN	SAV DIEGO, CA	12	YES
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If so please list which ones under "Special."		YES	NO
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."		YES	NO
Special: Food Handler's Card			

EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes No If so, may we contact your current employer? Yes No

Name and Address of Employer UCSD LA JOLLA, CA.

Type of Business SCHOOL Telephone No. (858) 531-9825 Supervisor's Name ACEX

Your Position and Duties LEAD FOOD SERVICE WORKER

Dates of Employment: From 1/14 To PRESENT

Reason for Leaving: STILL EMPLOYED

Name and Address of Employer PARTY STAFF SAN DIEGO, CA.

Type of Business _____ Telephone No. (619) 563-0556 Supervisor's Name TOM

Your Position and Duties COOK

Dates of Employment: From 6/14 To PRESENT

Reason for Leaving: STILL EMPLOYED

Name and Address of Employer DELMARRE NORTH SAN DIEGO

Type of Business _____ Telephone No. (877) 936-2272 Supervisor's Name PHIL

Your Position and Duties COOK

Dates of Employment: From 3/19 To 10/19

Reason for Leaving: SEASONAL JOB

Name and Address of Employer URBAN PLATES CARLSBAD, CA.

Type of Business _____ Telephone No. (760) 652-5678 Supervisor's Name TRAVIS

Your Position and Duties COOK

Dates of Employment: From 1/13 To 6/16
Reason for Leaving: ANOTHER JOB

Have you ever been fired from any previous place of employment? If so, please explain: NO

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes No ✓
If so, describe: _____

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: MIKE KEMP Telephone No. (619) 723-5695
Address SAN DIEGO, CA.
Occupation: _____ Relationship: FRIEND Number of Years Acquainted: 15

Name: RICHARD MAYER Telephone No. (619) 962-0993
Address SAN DIEGO, CA.
Occupation: _____ Relationship: FRIEND Number of Years Acquainted: 20

Name: MIGUEL ACCOSTA Telephone No. (559) 396-8737
Address SAN DIEGO, CA.
Occupation: _____ Relationship: FRIEND Number of Years Acquainted: 1

Please Read Carefully, Initial Each Paragraph and Sign Below

D.D

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

D.D

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

D.D

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

D.D

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

D.D

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

Applicant's Signature

Davis Davis Date 10/24/19

Derrick Durrel Davis
4956 Hilltop Drive
San Diego, CA, 92102
United States

Derrickdavis1521@yahoo.com
619-341-1842 / 619-250-5361

SUMMARY OF EXPERIENCE:

Flexible, creative and self-motivated Cook with over 26 years of Breakfast, Pantry, Sauté, Fry, Banquet, and Broiler culinary experience within high volume hotel, restaurant and casino environments. Adhere to strict procedures and diligently follow recipes to ensure food quality and plate consistency. Demonstrated ability to effectively communicate ticket times and resolve conflicts utilizing critical thinking skills.

EXPERIENCE:

Lead Food Service Worker , UCSD Bistro
December 2018 - Present

Description of Duties

Working preparing food for Restaurant by reading and following recipes

Additional Skills, Knowledge and Abilities
Working the line as a Sauté and Pantry Cook

Medical Center Cook, Ucsd
April 2017 - December 2018

Description of Duties

Working as a hospital Cook on line preparing food for patients. Also work as grill Cook in high volume cafeteria.

Additional Skills, Knowledge and Abilities
Experience in preparing special diets food for patients.

Lead Food Service Worker, Ucsd Cafe Ventanas
January 2014 - April 2017

Description of Duties

Prepare soups, dishes and salad dressings from scratch within a vegan restaurant adhering to strict allergy sensitive and gluten free recipes Sauté, Grill, Pantry, and Prep Cook.

Additional Skills, Knowledge and Abilities
Operate and maintain kitchen equipment and execute department standards regarding food handling, cleanliness, safety, and personal appearance.
Provide assistance in front cashiering duties as needed; greet customers, document orders in Los system and accurately balance cash drawer following UCSD policies and procedures

Prep Cook, Urban Plates
January 2015 - June 2016

Description of Duties

Utilizing knowledge of institutional food production and following standardized recipes and production sheets worked as prep cook in a high volume restaurant that did 800+ covers daily.

Additional Skills, Knowledge and Abilities
Demonstrated the ability to work without supervision and to utilize time in an efficient manner.

Cook, Wyndham Hotel
July 2015 - December 2015

Description of Duties

Worked as Line Cook. Worked Grill, Sauté, and Pantry Stations. Utilized experience to get orders out in a fast and efficient manner.

Additional Skills, Knowledge and Abilities
Worked as Banquet Cook. Able to mass produce items in a fast and consistent manner.

Cook 2-Torreyana Grill and Chandler's Restaurant & Lounge, Hilton hotel, La Jolla/Carlsbad
June 2012 - June 2014

Description of Duties

Utilizing knowledge of institutional food production and following standardized recipes and production sheets, prepared Breakfast, Sauté, Grill, and Pantry Cook.

Additional Skills, Knowledge and Abilities
Demonstrated familiarity in efficient methods of storing and receiving supplies, and development of quantity and quality production controls.

Cook, McCormick's & Schmick's
March 2012 - June 2012

Description of Duties

Breakfast Line Cook-Omni Hotel

Employed strong organization and prioritizing skills necessary for the preparation of American style breakfast cuisine that serviced over 200 customers daily.

Additional Skills, Knowledge and Abilities

Demonstrated understanding of food specification including meat buyer's guide, USDA produce, poultry and frozen specifications including weights and measures.

Cook, Sycuan Casino
July 2011 - March 2012

Description of Duties

Set up and prepared food to meet the demands of up to 1,600 customers daily in themed stations to include Salad, Grill, Seafood, Mexican, Italian and Asian cuisine.

Additional Skills, Knowledge and Abilities

Interacted with customers and addressed recipe and preparation inquiries.
Efficiently delivered prepared food to stations while covering the back kitchen.

Cook 1, Estancia Hotel
May 2008 - December 2011

Description of Duties

Worked collaboratively with one to two line cooks to prepare American style breakfast and lunch menu items, Completed over 300 covers daily.

Additional Skills, Knowledge and Abilities

Improved skills in plate design, portion control, quality control.

Cook 1, Barona Casino
November 2003 - October 2008

Description of Duties

Completed up 900 covers daily within 24 hour restaurant preparing food from 3 different menus.
Rotated among 8 food stations (Italian, Mongolian, Asian, Mexican, Rotisserie, American, Salad and Dessert) within a large buffet that served 3,000+ covers nightly.

Served 80 covers nightly for the Barona Steak House, a fine dining restaurant.

Additional Skills, Knowledge and Abilities

Worked the carving station ever week on all you can eat prime rib night.

Cook, Scrips Green Hospital
December 2003 - February 2005

Description of Duties

Preparing food for patients in a Hospital setting

Additional Skills, Knowledge and Abilities

EDUCATION:

High School or equivalent , Lincoln

REFERENCES: Personal and professional references available by request.

Prep Cooks Test

Score 16 / 20

Multiple Choice (1 point each)

- 1) A gallon is equal to _____ ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- B 3) What does the term braise mean?
a. Sear quickly on both sides
b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water
- 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F
c. 175 degrees F
d. 185 degrees F
- 5) How do you blanche vegetables?
a. Immerse for a short time in boiling water
b. Cook lightly in butter over med heat
c. Soak in cold water overnight
d. Rub with salt before cooking
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- C 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

A

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) Chop : to cut into very small pieces when uniformity of size and shape is not important.

Multiple Choice Test (1 point each)

1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

B 4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

Grill Cooks Test

10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

A 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

EQUAL PARTS BUTTER AND FLOUR
USED TO THICKEN FOOD

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

SEPARATING THE MILK FAT FROM THE BUTTER

25) What are the 5 mother sauces? (5 points)

1. TOMATO
2. BECHAMEL
3. VELVETTE
4. HOLLANDAISE
5. ESPAGNOLE

26) What does it mean to season a grill and why is this process important? (3 points)

RUB W/ FAT TO PREVENT STICKINESS

27) What are the ingredients in Hollandaise sauce? (5 points)

EGG YOLKS
BUTTER
LEMON JUICE
SALT PEPPER

WORKERS' COMPENSATION

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9th floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: _____

PAID SICK LEAVE

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
 1. requesting or using accrued sick days;
 2. attempting to exercise the right to use accrued paid sick days;
 3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
 4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: (Check one box)

1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.

2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.

3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.

4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): _____

ACKNOWLEDGEMENT OF RECEIPT

(Optional)

Elyse Colbert

(PRINT NAME of Employer representative)



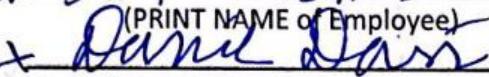
(SIGNATURE of Employer Representative)

10/24/19

(Date)

DARRICK DARS

(PRINT NAME of Employee)



(SIGNATURE of Employee)

10/24/19

(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.

NOTICE TO EMPLOYEE
Labor Code section 2810.5

EMPLOYEE

Employee Name: Darrick Davis
Start Date: 10/24/19

EMPLOYER

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? Yes No

Other Names Hiring Employer is "doing business as" (if applicable):
Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: _____

Physical Address of Main Office: _____

Mailing Address: _____

Telephone Number: _____

WAGE INFORMATION

Rate(s) of Pay: \$12 Overtime Rate(s) of Pay: \$18

Rate by (check box): Hour Shift Day Week Salary Piece rate Commission

Other (provide specifics): _____

Does a written agreement exist providing the rate(s) of pay? (check box) Yes No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement? Yes No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

The City of
SAN DIEGO

Earned Sick Leave and Minimum Wage Employee Notification Form

Legal Name of Hiring Employer: S.E. Scher Corp
D/B/A of Hiring Employer (if different than Legal Name): Acrobat Outsourcing
Employer's Address: 2525 Camino Del Rio South Ste. 310, San Diego, CA 92108
Employer's Phone number: 858-771-0010
Employee Name: _____
Employee Start Date: _____

As of July 11, 2016, all Employers must:

- Pay no less than \$10.50 per hour and provide paid sick leave to all employees who perform at least two (2) hours of work in one work week within the geographic boundaries of the City of San Diego
- Allow employees to begin using accrued sick leave after the ninetieth (90) day of employment or after July 11, 2016, whichever is later
- Post the Earned Sick Leave and Minimum Wage notices published each year by the City in a conspicuous place at workplace or job site where employees work
- Create contemporaneous records documenting employees' wages earned and accrual and use of earned sick leave. These records must be provided to employees on a regular basis and retained by employer for at least three (3) years
- Allow Enforcement Official reasonable access to the workplace to inspect and interview witnesses in furtherance of an investigation

Employee rights:

- Employees who assert any rights provided in the Earned Sick Leave and Minimum Wage Ordinance are protected from retaliation
- Employees may file a civil lawsuit against their employers for any violation of the Ordinance or may file a complaint with the City of San Diego Enforcement Office

If you have questions, need additional information or believe your employer has violated any provision of this law, please contact your employer or visit the City of San Diego Minimum Wage Enforcement Office website at:

<https://www.sandiego.gov/treasurer/minimum-wage-program>

Acknowledgement of Receipt:

Elyse Colbert

(PRINT NAME of Employer representative)

G. Colbert

(SIGNATURE of Employer Representative)

10/24/19

(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

x DARRICK DAVIS

(PRINT NAME of Employee)

+ Daniel Davis

(SIGNATURE of Employee)

+ 10/24/19

(Date)