

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Dominique P Harris
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Working Experience:

Company Name: Golden Silene Inn Casan Redraft
Dates of Employment: 09/22/2009 - 02/1/2018
Job Responsibility:

- - Dishwasher
- - Sanitation Area
- - Put away Items
- -

Company Name: Candy Inn Servs, Sunnyvale
Dates of Employment: 3/1/18 - 2/20/2019
Job Responsibility:

- - Linen Crew
- - Staff Manager
- - Pick up Dishes and Linens
- - Sanitize and Clean Areas
- -

Company Name: Marzates Com
Dates of Employment: 3/1/2019 - 5-2019
Job Responsibility: Warehouse Clerk

- - Staff Manager
- - Solution Clerk
- - Spray Kneads
- - Receive and Shipping

Skills

- - Dishwashing Exp
- - Repeel and Sealing
- - Labor Exp
- -

- B 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
- A 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
- D 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
- A 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
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