

Frank Young

Temporary Worker - TRACE STAFFING

Norwich, CT

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912-596-4262

Excellent at assigning projects and tasks to personnel based on experience and the ability to perform the work. Adept in managing project schedules and milestones for critical installation operations. Successful in delivering exceptional service while ensuring the availability of project resources to crews, including materials, equipment and tools.

Authorized to work in the US for any employer

Work Experience

Temporary Employee

Peopleready - Portland, OR

November 2018 to Present

Temporary Worker

TRACE STAFFING - Savannah, GA

April 2012 to October 2018

- Adhered to all standard operating procedures and ensured compliance with safety and quality processes.
- Performed equipment and system troubleshooting to identify abnormalities and complete maintenance required for repair.
- Set up and operated production equipment in accordance with current good manufacturing practices and standard operating procedures.
- Inspected finished products for quality and adherence to customer specifications.
- Responsible for setting minimum standards and providing technical guidance and support for design, installation, operation and maintenance of mechanical systems used in the process.
- Actively suggested operational improvements to enhance quality, improve production times and reduce costs.
- Received, stored, and shipped goods and materials.
- Examined incoming and outgoing shipments, rejected damaged items and appropriately recorded any discrepancies.
- Attached identifying tag or labels to materials or marked information on cases, bales, or other containers.
- Attached identifying tag or labels to materials or marked information on cases, bales, or other containers.
- Accurately placed materials on shelves, in racks or other designated storage areas in an orderly manner.
- Cleaned and maintained warehouse in compliance with OSHA safety standards.

Installation Technician

Energy One America - Charleston, SC

Acrobat
outsourcing
Your Hospitality Staffing Professionals

Dishwasher Test

Score / 10

- c 1) After washing your hands, which item should be used to dry them?
- Clean apron
 - Sanitized wiping cloth
 - Single use paper towel
 - Common used cloth
- d 2) While washing dishes by hand, which item should you wear?
- Cutting glove
 - Oven Mitt
 - Rubber glove
 - Nothing
- d 3) When should you wash your hands?
- Before you start work
 - After handling non-food items (garbage, money, cleaning chemicals)
 - After using the restroom
 - All of the above
- a 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- True
 - False
- e 5) Which of the following could you be at risk for getting burned from?
- Steam from boiling pots
 - Hot liquids (coffee, soup, tea)
 - Hot equipment (ovens, pots, chaffing dishes)
 - Harsh chemicals
 - All of the above
- a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- True
 - False
- c 7) What should you do if you spill liquids or see a liquid spill?
- Leave it for someone else to clean-up
 - Wait until the end of your shift to clean it
 - Flag the spill and clean it immediately
 - Not sure
- c 8) When handling hot items you should?
- Wear rubber gloves
 - No need to wear anything
 - Use an oven mitt or dry cloth towel
 - Nothing
- d 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- Rinsing
 - Scraping
 - Washing
 - Sanitizing
- d 10) What is the proper method for cleaning and sanitizing stationary equipment?
- Spray with a strong cleaning solution and wipe with a sanitized cloth
 - Spray with a sanitizing solution, then rinse with clean water and dry
 - Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - Brush off loose soil with a clean cloth, then wipe with a sanitizing solution