

# Phillip Gomez

## **Tx. Dishwasher**

Flower Mound, TX

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An entry-level position with a growing company, with opportunity for advancement.

Authorized to work in the US for any employer

## Work Experience

### **Pallet Jack Operator**

UNITED 1 INTERNATIONAL LABORATORIES - Carrollton, TX

June 2018 to May 2019

- Responsible for prepping merchandise onto pallets and floating to other departments when needed
- RF scanned and shrink wrapped finished pallets for shipping/receiving meeting daily quota
- Maintained and unloaded full trailer exceeding 3,000 boxes within a 3hour period
- Created a clean work environment for next shift by sweeping and recycling broken down boxes

### **Tx. Dishwasher**

JIM's Restaurant - San Antonio, TX

January 2016 to February 2017

- Maintained kitchen work areas and restaurant equipment and utensils in clean and orderly condition.
- Trained new co-workers on maintaining kitchen work area and restaurant equipment.
- Washed pots, pans, and trays by hand.
- Scraped food from dirty dishes and placed them in racks on conveyor to dishwashing machine.

### **Tx. Busser**

IHOP Restaurant - Dallas, TX

March 2007 to June 2010

- Maintained kitchen work areas and restaurant equipment and utensils in clean and orderly condition.
- Trained new co-workers on maintaining kitchen work area and restaurant equipment.
- Washed pots, pans, and trays by hand.
- Scraped food from dirty dishes and placed them in racks on conveyor to dishwashing machine.

### **Warehouse Associate**

Insulation Cutter - San Antonio, TX

January 2005 to September 2005

- Measured and marked dimensions and holes on insulation material such as felt, fiber, mica, and fiberglass using specifications and templates.
- Read blueprints and selected required insulation material based on material's heat retaining or excluding characters.
- Measured and cut insulation material to specified size and shape.

- Cleaned and maintained work area.

### **Stocker/Receiver**

Wal-Mart - San Antonio, TX

June 2004 to November 2004

- Affixed shipping labels on packed cartons.
- Prepared items for shipment.
- Determined methods of shipment, utilizing knowledge of shipping procedures, routes, and rates.
- Unpacked and examined incoming shipments, rejected damaged items, recorded shortages and corresponded with shipper to rectify damages and shortages.

## Education

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### **High school or equivalent**

## Skills

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- Warehouse Associate
- Picker Packer
- Order Puller
- Unloading
- Shipping Receiving
- General Labor
- Loading
- Shipping

## Certifications and Licenses

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### **Driver's License**



Dishwasher Test

Score 7 / 10

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

d 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

b 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

F 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

C 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