

SUNDAY
July 10th, 2011

MY PRISON JOB (LIFE)

I'm Above
the word
Remember
in
Red
t-shirt

In High School & College, I WAS OPTIMISTIC & AMBITIOUS. Even though I WASN'T A GREAT STUDENT, MY PERSONALITY & SUCCESS IN OTHER AREAS ALWAYS GOT ME - eventually to my GOAL - U.C. Berkeley (CAL). Then in my Senior year of college - my life changed AS DRAMATICALLY & AS LOUD AS THE CLICKS OF HAND CUFFS TIGHTENING AROUND MY WRISTS while I fight to prove my INNOCENCE, the other thing that keeps me busy - my PRISON JOB.

Even though I'm in here, I still strive to be/do the best. Work keeps me busy & learning & allows me to use my education to better the job, ENVIRONMENT & product - both for myself + other inmates that work there.

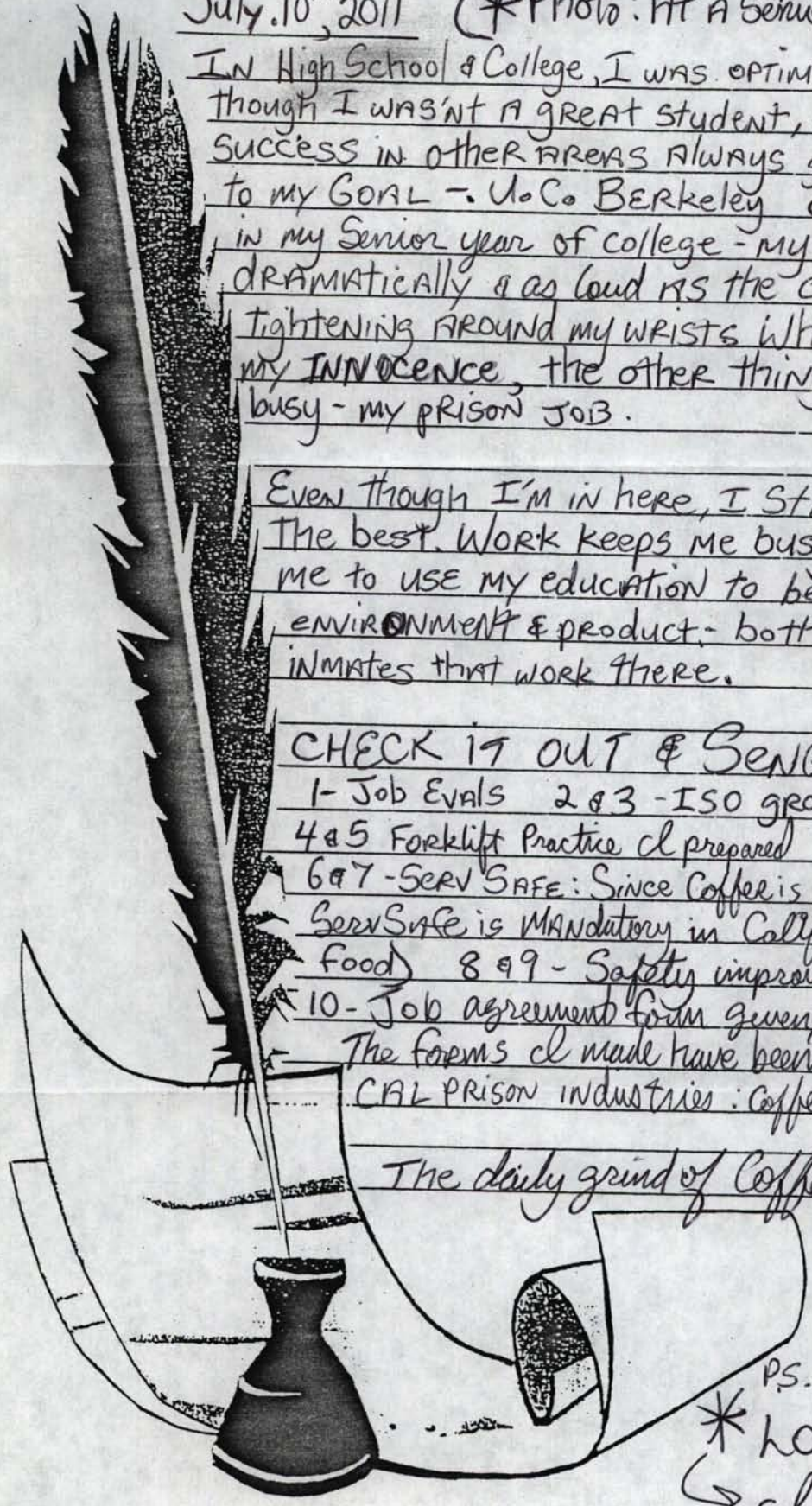
CHECK IT OUT & SEND ME SOME MAIL!

- 1- Job Evals
 - 2 & 3 - ISO group prep I prepared
 - 4 & 5 Forklift Practice I prepared
 - 6 & 7 - SERV SAFE: Since Coffee is a food item passing Serv Safe is MANDATORY in California ^{for} anybody handling food
 - 8 & 9 - Safety improvement at work (I made)
 - 10 - Job agreement form given/signed by all workers
- The forms I made have been adopted & used by CAL PRISON INDUSTRIES: Coffee Roasting.

The daily grind of Coffee Beans keeps me focused

w/ Respect
Michael Smith

PS.
* LONELY PLANET
↳ I'd love to hear from you - or get another comment.
Thanks!



Michael Singh
T-22165/A4-213
PO Box 409020
Clare, Ca 95640



↑
Me, in red t-shirt
ON ONE KNEE.

WORK SUPERVISOR'S REPORT

GRADES 1 = EXCEPTIONAL 2 = ABOVE AVERAGE 3 = SATISFACTORY 4 = BELOW AVERAGE 5 = UNSATISFACTORY		GRADE 2 A. DEMONSTRATED SKILL AND KNOWLEDGE 2 B. ATTITUDE TOWARD FELLOW INMATES AND WORKERS 2 C. ATTITUDE TOWARD SUPERVISORS AND STAFF 2 D. INTEREST IN ASSIGNED WORK 2 E. EFFORT DISPLAYED IN ASSIGNED WORK		GRADE 2 F. TEAMWORK AND PARTICIPATION 2 G. LEARNING ABILITY 2 H. USE OF TOOLS AND EQUIPMENT 2 I. QUANTITY OF WORK 2 J. QUALITY OF WORK		
4C-.45	TO	4B-.50	EFFCTV.	5/1/11	FROM: JOB NO. COF.I-104	TO: JOB NO. NO CHANGE
TOTAL # Hours Assigned: 7.5		TOTAL # Hours Worked: 7.00		PERIOD COVERED BY REPORT		
INMATE ASSIGNED TO COF.I-104		DATE ASSIGNED 13-May-10	ACTUAL WORK CONSIST OF COFFEE SCALES			2/1/11 thru # 5/1/11
RECOMMENDED FOR: <input type="checkbox"/> REASSIGNMENT <input checked="" type="checkbox"/> RETAIN <input checked="" type="checkbox"/> PAY INCREASE <input type="checkbox"/> PAY DECREASE					INMATE'S INITIALS MS	
COMMENTS (IF MORE SPACE REQUIRED, USE REVERSE SIDE) Mr. Singh continues to do a good job in his assigned duties and has been very helpful in certification training.				CODE OF SAFE PRACTICES REVIEWED (IIPP-3) SUPV'S INITIALS: MS		
SUPERVISOR J. Mickelson Supervisor		LENGTH OF SUPERVISION 90 DAYS	WORK DETAIL CALPIA COFFEE		ETHNICITY OTH.	
INMATE'S NAME SINGH, MICHAEL		CDC NUMBER T-22165	INSTITUTION MCSP	DATE May-2011		

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5A-.40	TO	4A-.45	EFFCTV.	3/1/11	FROM: JOB NO. COF.I-104	TO: JOB NO. NO CHANGE
TOTAL # Hours Assigned: 7.5		TOTAL # Hours Worked: 7.00		PERIOD COVERED BY REPORT		
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INMATE'S NAME SINGH, MICHAEL		CDC NUMBER T-22165	INSTITUTION MCSP	DATE March-2010		

cc: I/M Assignments (C File), Assignment File and Inmate

INTERNATIONAL STANDARDS ORGANIZATION

The following study is a 'prep' tool in regards to the i.s.o. Certification process that the CALPIA Coffee Roasting Industries will soon undergo. This is a necessary standardization which carries with it, a quality produced product; in essence the product becomes 'branded' at a higher level.

1) How is the system structured? (pg. 14 ISO guide) a four (4) level pyramid as such...

a- Quality Manual: quality policy, managerial structure and responsibilities.

b- Quality Procedures: chronological order of steps (RED FOLDER- who does what, when, and what documentation is kept?).

c- Quality Work Instruction Methods: methods / guidelines on how to exactly perform any / all functions (imagine a 'new' person reading the red folder, using it as a guide).

d- Records / Forms: evidence of logged production, also the mechanisms in place to show compliance with procedures and results of work completed.

2- Audit Process (pg. 51 ISO guide) What do the Auditors look for? This focuses on Evidence -or- in 'their' words, (DOCUMENTATION).

a- that the system (as documented) meets requirements stated.

b- that ALL employees UNDERSTAND the current documents that affects them (training, production etc.).

c- that the system (as IMPLEMENTED) works according to planned arrangements (job instructions).

d- that the SYSTEM is effective in providing QUALITY products / services.

3) Auditors will look for...

a- out dated documentation.

b- incomplete records (those without signatures.)

c- actions of the 'operator' / things not matching job instructions (review to ensure that the steps are properly recorded)

d- Non-conforming / Unidentified materials i.e. 'their' key words for trash comes in two (2) forms.

i- rejected / scrapped and ii- recyclable / reusable

4) Prepare to answer their questions with more than a 'yes' or 'no'

a- How do you know how to perform this activity?

b- How do you know that what you're doing meets daily requirements?

c- Who is responsible for... decisions and / or production in your area?

d- What would you do if...? Have an answer prepared [to hypothetical situations that have come up in the past]

e- What documentation covers this activity?

f- Could you please show me...? (be prepared to demonstrate requested task).

** Extra Tips **

1) Only answer their question(s).

2) Never lie, as they may already know the answer, but are 'testing' your skills / knowledge.

3) Answer directly and with confidence.

4) In you're uncomfortable with their question, ask for the question to be repeated and use work instructions as an aid (that's what they're there for); if there any questions outside your scope, please refer to management.

5) Show you can 'navigate' through documentation (finding, using and identifying).

6) Check your area (PLEASE keep it current, updated and neat)

7) Be able to articulate what you mean and use their words (i.e. documentation and non-conforming), our manuals and instructions etc.

*** BE PREPARED FOR A MOCK AUDIT, WITH MR. MICKELSON AS AN AUDITOR ***

International Standards Organization

QUALITY CONTROL: If you could 'sum up' quality control in three (3) words or less, for your area; what would they be..?

Listed below are the terms for the areas; please match them accordingly...
Draw a line from the area to the matching term...

- | | |
|-----------------------------|------------------------------|
| C - 1) PACKING AND SHIPPING | A) WEIGHT AND BLEND |
| D - 2) SCALES | B) SIEVE AND SCREEN |
| F - 3) GL-9 | C) PACKAGE ACCURACY |
| G - 4) INSTANT | D) WEIGHT AND QUALITY |
| B - 5) PANEL AREA | E) CONSISTENCY AND FLAVOR |
| A - 6) GREEN BEAN | F) NO LEAKS |
| E 7) ROASTER | G) WEIGHTS, SEALS AND COUNTS |

TOP GOALS OF (I.S.O).

- 1) A guide for establishing, improving and maintaining an effective quality management system.
- 2) An excellent management system.
- 3) A superior system for ensuring high performance.
- 4) Demonstrates conformance to all requirements.
- 5) To identify, define and meet requirements for Quality, continuous improvement, and measure and improve customer satisfaction.
- 6) One standard, one test and one conformity assesment procedure for deliverables.
- 7) Increase Quality and Dissemination.
- 8) Build appropriate level of consensus to ensure deliverables.
- 9) Develop mechanisms to capture expectations and feedback.
- 10) Develop and disseminate training and educational material.
- 11) Enhance communication tools, develop initiatives and encourage studies that demonstrate and promote standardization.

** Balanced funding structure

** Prioratize Activities

** Allocate Resources

** Optimize Resources

1) Objectives (Expectations)

2) Results (Current / Intended)

3) Actions (to achieve)

State - of - the - Art Products and Services

Expert input comes from those closest to the needs of these standards.

Fork Lift Practice Test

True •	False	Use fixed jacks on the trailers whenever entering the trailer which is not coupled to the tractor (Truck).
True	False •	Loaded Forklifts or pallets jacks will always have the right of way when in use.
True	False •	When going through any door way with a Forklift or pallet jack, you must slow down but do not have to use your horn as a warning.
True •	False	Operators must inspect their Forklift or pallet jack at the start of their shift prior to use.
True •	False	Substances on the surface of the flooring will effect the stopping distance Of the forklift or pallet jack.
True	False •	The only person who can declare Forklift or pallet jack out of service is the master mechanic.
True	False •	Passengers are allowed on forklift trucks or pallet jacks, as the machine is unloaded.
True	False •	The height of the forks has no bearing on the capacity of the forklift truck.
True •	False	The incorrect use of motorized pallet jacks can create a dangerous pinch point hazard for the operator.
True •	False	Employers are responsible to ensure only competent operators are assigned to operate forklifts.
True	False •	Forklift operator training, can be done by a non-competent person.
True •	False	Operator training must include the differences between the auto and fork lift
True	False •	Operator training does not need to cover forklift stability principles.
True	False •	Once an operator is trained, they do not need to have any additional evaluations.
True	False •	The minimum age requirement for forklift operators is 21.
True	False •	Forklifts have the same braking as those on an automobile.
True •	False	Passengers are not allowed on forklift trucks.
True	False •	Steering controls are the same on class #1, 2, and 3 forklifts.
True •	False	Load engagement controls will vary by classification.
True	False •	As the load increases, the forklift capacity increases.
True	False •	Capacity shown on the rating chart may be exceeded by ten percent due to a built in safety margin.
True •	False	On some forklifts, increasing load height may mean lower capacities.
True •	False	On counterweighted Forklift, moving the fulcrum (axle) closer to the load allows more capacity.
True •	False	If an operator keeps the center of gravity within the stability triangle, and the machine is not overloaded, the forklift should not tip over.
True •	False	Forklifts are the most stable with the forks carried as low as possible.
True •	False	Turning a forklift with an elevated load is not safe.
True	False •	You should travel with your load approximately 4 feet high.
True	False •	The greater the combined weight, the faster a forklift will stop.
True •	False	Substances on the surface can affect stopping distance.
True	False •	Forklifts need only be inspected once a week when using them daily.
True	False •	Operators can use a forklift deemed not safe in operating condition as long as they report it at the end of their shift.
True	False •	Additional counterweight can be added to your forklift to increase capacity at any time.
True •	False	Full control lever check for function and range are required daily.

Fork Lift Practice Test

True	False	You should follow the directions for manufacturer's charging system of the specific forklift you operate.
True	False	You may slowly add fuel while the engine is running.
True	False	If the fuel system has a leak, operate till end of shift and inform supervisor.
True	False	Forklifts must maintain a total of 10 feet from all energized power lines regardless of voltage.
True	False	The only overhead obstacles you need to be concerned with are energized power sources.
True	False	If a load being carried obstructs your forward view, then carry the load in reverse.
True	False	The forks should be placed under the load as far as possible so the load rests against the backrest.
True	False	Slow down and sound the horn at any cross aisle or locations where your vision is obstructed.
True	False	When leaving forklift at any time, leave the forks 12-inches off the ground to reduce hydraulic pressure on the lift.
True	False	When traveling stand up pallet jacks, be sure the machine comes to a full stop before stepping off.
True	False	Only authorized persons will be allowed to walk under your elevated forks or elevated load.
True	False	Unloaded rider forklifts must be driven with forks pointed down hill on significant grades regardless of direction of travel.
True	False	You must ensure only safely arranged loads are handled.
True	False	Forks should be placed under the load as far as possible, so load rests against back rest.
True	False	You may use only one fork to engage a small load.
True	False	Use plastic wrap as required to stabilize your load.
True	False	You may elevate your forks to load height while traveling as long as you are within 35 feet of your stack.
True	False	After depositing load on stack, you may turn forklift with forks elevated to save time.
True	False	Loading / unloading procedure for push back racks is the same as the procedure for regular stacks.
True	False	When un-stacking on push back racks, you must remove your pallet by driving forklift back quickly.
True	False	Deploy the fixed jacks on the trailers when the trailer isn't coupled.
True	False	All trailer floors will support the weight of your forklift and the load.
True	False	Electric pallet jacks must be kept as low as possible when crossing the dock boards.
True	False	It's possible that trailers which aren't secured by wheel chocks or dock locks could roll when you drive your forklift on it.
True	False	Qualified operators can use their forks to pry open trailer doors.
True	False	Dock board must extend into and have good contact with the transport trailer floor.

Serv Safe Practice Test

TRUE	FALSE	FOOD BORNE ILLNESS IS A DISEASE TRANSMITTED TO PEOPLE BY FOOD
TRUE	FALSE	FOOD THAT ALLOWS MICRO-ORGANISMS TO GROW AND REQUIRES TIME-TEMP IS CALLED PARASITIC
TRUE	FALSE	YOU CAN SEE, SMELL AND TASTE MICRO-ORGANISMS
TRUE	FALSE	CROSS CONTAMINATION IS TRANSFER OF MICRO-ORGANISMS FROM ONE FOOD OR SURFACE TO ANOTHER
TRUE	FALSE	POOR PERSONAL HYGIENE ONE OF THE BIGGEST CAUSES OF FOOD BORNE ILLNESS.
TRUE	FALSE	THE TEMPERATURE OF POTENTIALLY HAZARDOUS FOOD IS THE DANGER ZONE 41°F TO 135°F
TRUE	FALSE	WATCHES SHOULD NOT BE WORN WHILE PREPARING FOOD
TRUE	FALSE	EATING WHILE COOKING A HAMBURGER IS OKAY
TRUE	FALSE	YOU SHOULD ALWAYS WASH HANDS AFTER: USING RESTROOM, EATING / DRINKING AND USING CHEMICALS. (WASH HANDS FOR AT LEAST FIFTEEN (15) SECONDS.)
TRUE	FALSE	WHEN SICK AT WORK, TELL MANAGER ASAP.
TRUE	FALSE	GLOVES- WEARING THEM ALLOWS MINIMIZATION OF BARE-HAND CONTACT WITH READY TO EAT FOOD.
TRUE	FALSE	HAND WASHING (1. WET WITH HOT WATER AT LEAST 100°F. (2. SOAP (3. SCRUB FOR 10/15 SECS. (4. RINSE (5. DRY HANDS
TRUE	FALSE	REJECT BROKEN, LEAKY OR SWOLLEN, CANS/ PACKAGES, LARGE ICE CRYSTALS, SIGNS OF PESTS, WET OR EXPIRED FOOD
TRUE	FALSE	41°F OR LOWER RECEIVE, FRESH MEAT, POULTRY, FISH, EGGS, DAIRY EGGS, MILK, BUTTER, CHEESE OR (ROP) REFIG-OXY-FOOD-FRESH PROD- FROZEN ENTRÉE.
TRUE	FALSE	CALIBRATE THERMOMETER: FILL CONTAINER WITH CRUSHED ICE, FILL CONTAINER WITH WATER, WAIT 30 SECS TILL IT STOPS MOVING, THEN ROTATE HEAD TILL IT READS 32°F.
TRUE	FALSE	CHECKING THE TEMPERATURE OF VARIOUS FOOD: WASH, RINSE, SANITIZE AND AIR DRY THERMOMETER BEFORE / AFTER EA. USE, AND WAIT 15. SECS. BEFORE READING THE TEMP. INSERT THERMOMETER IN (1. CENTER OR MEAT (2. IN BETWEEN 2 PACKS / POUCHES (3. CENTER OF LIQUID (4. FOLD IN ½ HALF OF A BAG.
TRUE	FALSE	SAFETY OF FOOD CAN ALWAYS BE IMPROVED AFTER IT'S BEEN RECEIVED
TRUE	FALSE	DELIVERIES SHOULD BE PUT INTO STORAGE IMMEDIATELY AFTER INSPECTION.
TRUE	FALSE	IT'S OKAY TO ACCEPT A BAG OF RICE WITH A TEAR
TRUE	FALSE	IT TAKES 15. SECS. TO GET ACCURATE READING WHEN USING BIMETALLIC THERMOMETER
TRUE	FALSE	RAW FOOD IS TO BE STORED BELOW COOKED AND READY TO EAT FOOD
TRUE	FALSE	REJECT BOX OF FROZEN STEAKS, WITH ICE CRYSTALS INSIDE THE BOX
TRUE	FALSE	ACCEPT FRESH FISH WITH CLEAR EYES, BRIGHT RED GILLS, SHINY SKIN AND FIRM FLESH

Serv Safe Practice Test

TRUE	FALSE	REJECT BOX OF CHICKEN WITH AN ODOR, SOFT TEXTURE AND DARK WING TIPS.
TRUE	FALSE	THAWING BURGERS @ ROOM TEMP. IS ACCEPTABLE.
TRUE	FALSE	HOT FOOD CAN BE HELD IN THE TEMPERATURE OF THE DANGER ZONE (41 ° F-135°F) FOR SHORT TIME PERIODS.
TRUE	FALSE	LARGE CONTAINER OF HOT FOOD SHOULD BE PLACED IN THE REFRIGERATOR TO SPEED UP THE COOLING
TRUE	FALSE	POULTRY MUST BE COOKED TO 165°F MINIMUM FOR AT LEAST 15 SECONDS.
TRUE	FALSE	155°F GROUND MEAT / 145°F PORK AND BEEF.
TRUE	FALSE	135°F HOLDING HOT FOOD / 41°F HOLDING COLD FOOD.
TRUE	FALSE	ONCE UTENSILS / WORK SURFACES ARE CLEANED, THEY'RE SAFE
TRUE	FALSE	THERE ARE 5 STEP S FOR CLEANING / SANITIZING IN A 3 COMPORMENT SINK
TRUE	FALSE	EFFECTIVENESS OF A SANITIZER DEPENDS UPON TIME, TEMP. AND CONCENTRATION
TRUE	FALSE	TOOLS & SUPPLIES SHOULD BE STORED SEPARATELY FROM FOOD AND UTENSILS
TRUE	FALSE	CLEANING CLOTHS (SANITIZING AND CLEANING) SHOULD ALWAYS BE KEPT SEPARATE.
TRUE	FALSE	3. COMPARTMENT SINK: (1. RINSE / SOAK ALL ITEMS (2. WASH IN HOT WATER @ 110°F (3. RINSE ITEMS AND REPLACE WATER (4. IMMERSES ITEMS IN 3 rd . SINK (5. AIR DRY ALL ITEMS.
TRUE	FALSE	HOT HELD FOOD THAT WILL BE HOT HELD MUST BE REHEATED TO AN INTERNAL TEMP. OF 165°F (FOR 15. SECS.) WITHIN 2 HOURS

SAFETY AUDIT (Hazard Assessment)
"An ounce of prevention is better a pound of cure"

Date: _____

Area: _____ **Employees Name:** _____

Any Hazards, Dangers or Cautions:

Hearing Hot Surfaces Slippery Surfaces Pinch Points Sharp Points Guards/Rails
 Electrical Belts Pulleys Hoses Gas Lines Waterlines Dust Rotating Parts

Other:

Safety Information Needed:

*Signs / Tags / Safety postings /
MSDS / Maintenance / PPE*

*Describe what the
Sign or tag should
Show or say and
the print size.*

Comments:

SAFETY AUDIT (Hazard Assessment)
“An ounce of prevention is better a pound of cure”

Questions and Answers:

1. What safety information if any is needed in your area?

2. Do you have any safety concerns that you need to raise, or past safety concerns that have not been addressed?

3. Do you have any comments or ideas for improving factory production, safety, quality control or moral?

4. What is the current maintenance schedule for the equipment in your area?

5. Do you have suggestions for making your Area more efficient?

6. If you could create a safety sign or tag for your area what would it say?

**CALIFORNIA DEPARTMENT OF CORRECTIONS
INMATE JOB DESCRIPTION**

LOCATION CODE: PICA JOB TITLE: COFFEE ROASTER-HELPER

POSITION #: COF-I.104

HOURS (W/MEAL BREAK): 0700-1130 (1130-1200 MEAL) 1200-1430
(MEAL MAY BE FELEXABLE, DUE TO JOB BEING PREFORMED)

RDO'S: S/S & H

PAY GRADE: 5D-.30 TO 1AA-.95

WIP CODE: 1

MAX CUSTODY: MEDIUM A

SKILL LEVEL: CLERK SKILLS LEVEL

SOC #: 51-9061.00

REQUIREMENTS/RESTRICTIONS:

SPECIFIC DUTIES:

Your responsibilities are listed below, but are not limited to those duties only. You will be expected to perform any additional duties requested or ordered by your supervisor and staff. When you have completed your duties for the day, report to your supervisor. If you are performing duties that are not on this list, please let your supervisor know so that they can be added to this job description, if needed. If you have any questions regarding your job duties or expectations, you should ask your supervisor for clarification.

Daily Work Schedule:

MONDAY-FRIDAY 0700-1130 (1130-1200 MEAL) 1200-1430 (OR AS REQUIRED BY SUPPLY AND DEMAND)

ROASTER HELPER: Be an integral part by assisting in the processing of raw coffee beans to a finished, packaged, and ready for consumption beverage for sale to CALPIA customers. Job includes the practice of good housekeeping, personal hygiene. Meet all work instruction requirements described in each workstation and demonstrate the responsibility to perform those requirements in a safe manner utilizing all quality and inventory control processes. Make recommendation to improve production efficiency and product quality. Maintain accurate production records of processes and inventory used, as required. Make periodic safety inspections and adheres to all applicable safety rules and regulations and actively participate in safety meetings. Monitors and maintains a preventive maintenance program for all equipment used and ensures that hand tools are only used as they were designed to be used.

ACCEPTABLE STANDARDS:

You are expected to perform all assigned work duties/responsibilities to the BEST of your abilities at all times. All persons appointed to work in this program is reasonably expected to have and maintain sufficient strength, agility and endurance to perform during stressful (physical, mental and emotional) situations found on the job without compromising the health and well-being of self or coworkers. You must maintain a good working relationship with staff and peers. You are expected to report to work on time and may not leave work without permission from the work supervisor. You are expected to maintain and display an acceptable attitude and demeanor at all times. Personal appearance and hygiene are to be neat and clean. You must be dressed in state clothing and wear all applicable safety items. You must perform assigned tasks diligently and conscientiously and must not pretend illness or otherwise evade attendance in your assigned work and program activities. The expected amount of work hours is to be kept as near to eight hours per day as the institutional procedure and security needs allow. You may be required to work more than eight hours when institutional need occurs. Performance will be evaluated continually and a written report (CDC-101) will be submitted quarterly. You must be able to read, write, understand and follow directions set forth by your supervisor. This is on the job training. Do not handle or operate any equipment or tools until you are cleared by your supervisor to do so. Any deficiencies, malfunctions or safety hazards in this plant or with equipment must be reported to your supervisor.

FAILURE OR REFUSAL TO MEET EXPECTED STANDARDS:

If you fail to comply with the requirements of this job and/or the California Code of Regulations, Title 15, progressive discipline will be adhered to. Any 'A' time, regardless of duration, will preclude the earning of work time credit for the day. (CCR, Title 15, 3043.4). You are expected to comply with Goal 2 of CALPIA's Strategic Business Plan, which states "all eligible inmates to be enrolled in an accredited certification program by July 31, 2011". **This request is now a condition of employment (mandatory) for CALPIA inmates.** Not complying will be cause for CDC 115/128B under Participation (CCR 3040a) for "failure to participate" and possible removal from the CALPIA assigned work position.

I HAVE READ AND RECEIVED A COPY OF THIS SIGNED JOB DESCRIPTION AND CODE OF SAFE PRACTICES WHICH INCLUDES SPECIFIC DUTIES AND LIMITATIONS, AND I FULLY UNDERSTAND OUTLINED DUTIES AND RESPONSIBILITIES.

Michael Singh
INMATE'S SIGNATURE

6/22/2011
DATE

SINGH, MICHAEL
INMATE'S NAME (PRINTED)

T-22165
CDC NUMBER

[Signature]
WORK/TRAINING SUPERVISOR'S SIGNATURE

Supervisor
TITLE

6.22.11
DATE