
Profile

Rafael

First Name

Cortez

Last Name

Middle Initial

Employer

Job Title

Email Address

Primary Phone

Alternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ No

Street Address

City

Suite or Apt

State

Postal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 5

Are you currently serving on a Board or Commission? If so, please list:

no

Which Boards would you like to apply for?

Personnel Board: Submitted

Question applies to multiple boards

Highest Level of Education Completed: *☒ Bachelor's Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

I lived in Merced from September 2014 to January 2016. Then returned in December 2018 to the present. This is now my home and I've decided to be involved and serve the community. I think I can offer my experience and be useful in whatever endeavor I will be trusted with. The goal is to become involved and get an opportunity to learn how a community is governed and what it takes to make it work, of course to me personally, it is also about accountability and setting the example, to lead and care for your community.

Please list your current employer and relevant volunteer experience.

I am not currently working since the pandemic started, but it was more of a personal choice to finish my college education and prepare myself to enter the workforce. At this time I am looking for employment.

What is your understanding of the roles and responsibilities of this Board or Commission?

to my understanding, they serve along with the city mayor and work to develop and enact city ordinances and approve the city budget as well as determine how city employees will be hired. They are sort of serving as legislators for the city and review all city activities from determining salaries to developing budgets and establishing a number of policies.

Do you have experience or special knowledge pertaining to this Board or Commission?

I have some experience in developing budgets and conducting audits to evaluate programs and operations, as well as hiring and reviewing disciplinary recommendations for work dismissal and evaluation of work performance of employees. I am aware of the EEO process and some personnel policies within the HR department. I can understand how the bids for certain work projects work and how to ensure that the procedures are followed when awarding a work contract. I am familiar with developing/writing contingency plans for certain emergencies and how the city works with first responders, and how city administrators work with FEMA and DHS.

Any other comments you would like to add that may assist the City Council in their decision?

Most of my experience has been acquired in the field of corrections but it encompasses a wide range of subjects from budgeting to contracting and purchasing, to staffing and hiring, emergency operations, and contingency planning, to include management of incarcerated and the impact of reentry into society upon release and follow-up to minimize recidivism. Having an understanding of how the correctional system may or may not affect a local community is very important, as well as having programs for the youth in the city, to keep them engaged and focused. It is also important to know and understand that as public servants we are held to a higher standard and must act like it, and be good stewards of taxpayers' funds.

Upload a Resume

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ City Website

If you selected other, please indicate how you learned about the vacancy:

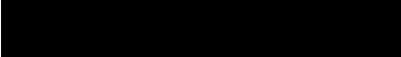
Demographics

Ethnicity

☒ Hispanic

Gender

☒ Male



Date of Birth

Submission

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

R.C

Rafael Cortez

Merced, CA 95340 United States

Mobile: [REDACTED] - Ext:

Email: [REDACTED]

Work Experience:**California Department of Corrections**

24320 Road 22, Avenue 24

Chowchilla, CA 93610 United States

12/2018 - 03/2019

Salary: [REDACTED]

Hours per week: 40

Correctional Supervising Cook**Duties, Accomplishments and Related Skills:**

Duties as Correctional Cook Supervisor consisted of serving meals in a satellite kitchen which were prepared at a central food production facility and delivered for service. All meals, specifically the main entrée, salads, and desserts were prepared in advance and quickly chilled to 0 degrees or below. After meals were delivered for service, I verified internal temperatures for cold foods to ensure food was held and maintained (40) degrees or below. Food planned to be served on the same day (dinner service) was inspected and verified for an internal temperature of at least (165) degrees. Hot food was then placed on food warmers and held at the recommended temperature, after being pre-heated. Cold foods which were held for later service, such as the following day, such as cereals, beans, or meat entrees were placed in shallow containers and re-heated in convection ovens until it reached a safe serving temperature as specified per HACCP guidelines for poultry or beef products. Food designated for re-heating was checked for temperature mid-way during the heating process and one final temperature check prior to placing on the serving line. Chilled food such as salads, pasta, and canned fruit was kept at a continuous 40 degrees or below during preparation and serving. All food contact surfaces were cleaned after each meal preparation and as needed. Food service workers were instructed to clean and sanitize food preparation tables, sinks, ovens, and mobile food warmers as often as necessary and after each meal served. Equipment such as food pans and serving utensils were washed in the three-compartment sink which consisted of pre-scrape, wash, rinse and sanitize. Equipment was then placed on racks to air dry. Floors were swept, washed, and mopped after each meal and as necessary to maintain a clean, dry, and safe walking surface. Food workers were inspected for health and hygiene prior to the start of work and visually verified for signs of open cuts, sores, or coughs. All workers understood personal hygiene practices such as frequent hand washing and wearing hairnets/beard guards. The required documentation such as individual training for workers and daily food temperature recordings were filed and organized for review and audited by shift Supervisors.

Counseled food service workers on work performance as needed and provided my input into their official files every thirty days as required. Provided advice and expertise during counseling sessions for every worker on how to improve work performance and maintain a professional demeanor with peers and correctional staff. Prepared monthly pay reports and proposed pay increases as needed.

Supervisor: William Cruz [REDACTED]

Okay to contact this Supervisor: Yes

THE GEO GROUP

2495 GULF ST

Beaumont, TX 77713 United States

01/2016 - 12/2017

Salary: 0.00 USD Bi-weekly

Hours per week: 40

FOOD SERVICE MANAGER

Duties, Accomplishments and Related Skills:

As Food Service Manager, I provided my guidance and supervision to three Cooks assigned to prepare meals for 182 clients who were assigned to a half-way house by the Texas Department of Corrections. Upon being hired and due to substandard operations by prior management, I immediately implemented an effective action plan to correct all previous deficiencies and outlined a set of goals and work expectations for employees. Revising all operational procedures, I determined best work practices in food preparation, safety and sanitation, and appropriate food and temperature safety controls. I observed individual and group work skills to determine applicable training needs and professional development. I evaluated existing communication methods between line staff and supervisors to establish a more effective system in relaying and receiving pertinent information to prioritize goals and achieve consistency. I implemented a monthly training program for employees to assist them in acquiring additional cross-development skills in preparation for career enhancement and promotion opportunities. I mentored and counseled as needed the staff cooks and cook helpers. I ensured that subordinates completed work assignments and established certain deadlines, with a follow-up plan to review work progress and timely completion.

I instructed all employees in the proper & safe operation for all food service equipment, cleaning and sanitizing after each meal production cycle. Weekly meetings were held to review work assignments, work quality and procedures. Staff were made aware of previous findings in safety & sanitation inspections conducted by Food Manager or Safety Manager, and recommendations made to prevent future re-occurrences, with corrective action plans for more serious discrepancies. Staff received additional training in food safety, time and temperature controls, more specifically in (HACCP) Hazard Analysis Critical Control Points, accurate recording of foods in the preparation stage, during serving and proper storage of left-over foods, including the maximum retention time. All staff and food service workers received a safety orientation before work assignments to understand expectations, procedures and determine priorities based on work force and degree of work skills. Staff and workers received lesson plans on safety and sanitation, specifically in documenting temperatures for walk-in coolers, freezers, manual dish-washing and dish-washing machines. Staff understood importance for cleaning, washing and sanitizing all work areas within food production, butcher shop, bakery and salad preparation room. Temperature logs were reviewed by Management staff after each meal cycle to ensure the correct internal temperature for cooked food such as poultry, fish and beef products were noted correctly. Walk-in coolers and freezers were inspected each day by Food Manager to ensure that food in storage was being staged correctly per classification of each food group, and to verify the (FIFO rule, First-In, First-out).

Cook staff received weekly training in procedures while receiving food supplies from distributors and in inspecting the wholesomeness and integrity of packed and bulk food, which included poultry, beef, dairy and canned goods. Staff reviewed temperatures to verify that all products were well within the recommended food safety range, and ensure that no signs of re-frozen, un-thawed or spoiled food was visible. Large coolers and freezers were inspected for the correct storage and rotation of all perishable foods, and frozen foods. Items were palletized and staged to maximize air flow. Staff also received training in the safety and control of all cleaning compounds, specifically corrosive, caustic or flammable items, to include use of assigned cabinets according to PH value. Staff received additional know-how for (MSD) Material Safety Data information in accordance with manufacturer's guidelines and the use of safety equipment.

As Food Manager I prepared weekly and monthly reports to document operational expenses for food and supplies. Ensured that specifications for equipment purchases met the needs of the department and prepared the required purchase orders. During my two year tenure, I saved the company over \$ 50,000 in additional expenses. I wrote Post Orders which outlined expectations for each work assignment and conducted follow-up each day to ensure instructions were understood and achieved. I prepared semi-annual and yearly staff

Work Evaluations to document individual achievements, evaluating skill level, work performance, identifying strengths and weaknesses. I advised the Regional Manager in cost-saving measures, specifically in equipment maintenance, and food cost saving initiatives.

Supervisor: Milton Johnson [REDACTED]

Okay to contact this Supervisor: Yes

FEDERAL BUREAU OF PRISONS

13777 AIRWAY EXPRESS BLVD

George AFB, CA 92394 United States

05/2008 - 12/2014

Salary: 0.00 USD Bi-weekly

Hours per week: 40

Series: 9968 **Pay Plan:** GS **Grade:** GS13

SUPERVISORY FOOD MANAGER (This is a federal job)

Duties, Accomplishments and Related Skills:

As Food Service Manager, I provided my guidance and supervision to three Assistant Managers and twenty-two staff, who by a delegation of authority supervised a workforce of over one -hundred institution employees. assignment, I revised all operational procedures to determine best work practices in food preparation, safety and sanitation, and appropriate food and temperature safety controls. I observed individual and group work skills to determine applicable training needs and professional development. I evaluated existing communication methods between line staff and supervisors to establish a more effective system in relaying and receiving pertinent information to prioritize goals and achieve consistency. I implemented a monthly training program for employees to assist them in acquiring additional cross-development skills in preparation for career enhancement and promotion opportunities. I mentored and counseled Assistant Food Administrators for further understanding of expectations and responsibilities from mid-level Managers and upper management. I ensured that subordinates at all levels completed work assignments and established certain deadlines, with a follow-up plan to review work progress and timely completion.

I instructed all employees in the proper & safe operation for all food service equipment, cleaning, and sanitizing after each meal production cycle. Weekly meetings were held to review work assignments, work quality, and procedures. Staff was made aware of previous safety & sanitation inspections conducted by the Food Manager or Designee and recommendations made to prevent future re-occurrences, with corrective action plans for more serious discrepancies. Staff received additional training in food safety, time and temperature controls, more specifically in (HACCP) Hazard Analysis Critical Control Points, accurate recording of foods in the preparation stage, during serving, and proper storage of left-over foods, including the maximum retention time. All staff and food service workers received a safety orientation before work assignments to understand expectations, procedures and determine priorities based on workforce and degree of work skills. Staff and workers received lesson plans on safety and sanitation, specifically in documenting temperatures for walk-in coolers, freezers, manual dish-washing, and dish-washing machines. Staff understood the importance of cleaning, washing, and sanitizing all work areas within food production, butcher shop, bakery, and salad preparation room. Temperature logs were reviewed by Management staff after each meal cycle to ensure the correct internal temperature for cooked food such as poultry, fish, and beef products were noted correctly. Walk-in coolers and freezers were inspected each day by the Food Manager, and Assistant Managers to ensure that food in storage was being staged correctly per the classification of each food group, and to verify the (FIFO rule, First-In, First-out.

Warehouse staff received weekly training in procedures while receiving food supplies from distributors and in inspecting the wholesomeness and integrity of packed and bulk food, which included poultry, beef, dairy, and canned goods. Staff reviewed temperatures to verify that all products were well within the recommended food safety range, and ensure that no signs of re-frozen, unthawed or spoiled food were visible. Large coolers

and freezers were inspected for the correct storage and rotation of all perishable foods, and frozen foods. Items were palletized and staged to maximize airflow. Staff also received training in the safety and control of all cleaning compounds, specifically corrosive, caustic, or flammable items, to include the use of assigned cabinets according to PH value.

As Food Manager, I prepared weekly and monthly reports to document operational expenses, food and equipment purchases. I wrote Post Orders which outlined expectations for each work assignment and conducted follow-up each day to ensure instructions were understood and achieved. I prepared semi-annual and yearly staff Work Evaluations to document individual achievements, evaluate skill level, work performance, identify strengths and weaknesses. A corrective action plan was reviewed and applied to daily work assignments with additional training material provided to employees to facilitate improvement and positive results. Responsibilities as cost center manager consisted of maintaining the staffing levels as needed without incurring overtime expenses. Prepared an annual budget for approval and submitted the necessary purchase orders and requests for purchase (RP's) for major equipment needs and repairs.

I prepared several reports on operational activities and procedures and overall Institution and staffing needs to higher management officials while assigned as Duty Officer and while filling in as Acting Regional Food Service Manager or as Acting Associate Warden.

FEDERAL BUREAU OF PRISONS

P.O BOX 019001

Atwater, CA 95301 United States

03/2005 - 05/2008

Salary: 0.00 USD Bi-weekly

Hours per week: 40

Series: 1667 **Pay Plan:** GS **Grade:** GS12

SUPERVISORY FOOD MANAGER (This is a federal job)

Duties, Accomplishments and Related Skills:

Upon assuming duties as Food Service Administrator, I began conducting operational assessments for all areas within the Department such as food preparation, bakery, dishwashing room, warehouse, coolers, freezers, and dining room. Interviewed staff to gain insight on their individual skill level, knowledge in foodservice operation and safety procedures. Reviewed training records for staff and kitchen employees to verify and update training and lesson plans to develop future training and enhancement in food management and supervision. All food service staff received orientation in kitchen equipment and maintenance as directed by the manufacturer's recommendation. All staff and food service employees received additional instructions on the proper placement of machine-guarding, anti-restart devices, and electrical panel security. I assessed existing procedures for the taking of all required temperatures for coolers, freezers, dish machines, three-sink wash compartments, and serving lines. I verified the recording of temperatures for food in the raw stage such as thawing and during cooking and serving. I ensured that staff understood the importance of internal cooking and holding temperatures for all cooked and ready-to-eat food products. Staff and kitchen personnel received training in the (HACCP) procedures (Hazard Analysis Critical Control Points) and were instructed to utilize accurate calibrated food thermometers, as well as closer verification of external and internal thermometers placed in coolers, freezers, dishwashing machines, and other refrigeration equipment. Additional training was provided in the daily cleaning of food service equipment such as food preparation tables, mixers, convection ovens, tilt skillets, griddles, kettles, and deep-fat fryers.

Instructed cook staff and Assistant Manager in conducting random inspections for all food preparation areas to ensure that all employees utilized the correct recipe and adhere to the recommended internal cooking temperatures for poultry, beef, fish, and dairy while confirming that no cross-contamination occurred due to

human error. Inspected the dish-washing room and dish-washing machines to verify that sinks had clean, clear water with the correct temperature and soap & sanitizing solution, to include frequent water changes. Verified the three temperature gages in a dish-washing machine to ensure that the wash, rinse and final rinse cycle was correctly calibrated, including the proper distribution of soap and sanitizer. I often consulted with Facility Maintenance staff for verification of water pressure for dish-washing areas and water temperature for hand-washing sinks.

Cook Supervisors, Material Handlers, and Assistant Manager received training in (EMS) Environmental Management Systems and greening of the environment, specifically in best practices for the storage and segregation of hazardous chemicals with a classification of corrosive, caustic, and flammable. Staff received training in accountability, proper dispensing, and disposal of such items. An MSDS (Material Data Sheet) binder was accessible for staff and kitchen workers as required for the Right to Know policy. Proper guidelines were provided for accidental cooking oil spills and protection of seepage into drains and sewer systems. Recycling of cardboard, metal, kitchen food waste, and other non-edible material was effectively in place to reduce excess disposal in landfills.

I revised and updated temperature logs for a more accurate description and location for walk-in coolers, freezers, dish-washing machines, and pot and pan washing areas. Time and Temperature for all PHF Foods (Potentially Hazardous Foods) during preparation, holding, and serving was also recorded and reviewed during after-meal service. Labeling & identification for all prepared foods, which included during the thawing process was also verified a corrective plan of action set in place as needed.

I prepared and wrote Post Orders for all Staff with a receipt to acknowledge a review and understanding and expectations with follow-up with each employee, to include an in-depth discussion of work performance semi-annually and yearly. The necessary expectations for improvement and training were discussed, including the possibility of recommending disciplinary action for failure to meet minimum standards. Prepared lecture plans for Admission & Orientation for inmates interested in Food Service work, and discussed safety, sanitation, pay grade, job training, and inmate disciplinary process.

Prepared monthly reports in staffing strength and hiring needs, for operational expenses, for procurement of food and supplies, and procurement bids for purchases of large food service equipment. Prepared written responses to Supervisor concerning monthly work accomplishments, goals, and future endeavors to improve departmental operations, and to establish an action plan for short and long -term assignments.

Supervisor: Juan Zalasari

Okay to contact this Supervisor: Yes

FEDERAL BUREAU OF PRISONS

8500 Doniphan Road

Anthony, NM 88022 United States

10/2002 - 03/2005

Salary: 0.00 USD Bi-weekly

Hours per week: 40

FOOD SERVICE MANAGER

Duties, Accomplishments and Related Skills:

During my employment as the Food Service Manager at the Federal Correctional Facility in Anthony, New Mexico, I provided my guidance and supervision to three Assistant Managers, twenty-two staff, which in turn they supervised a workforce of over one -hundred institution employees. Upon new assignment, I revised all existing operational procedures to determine best work practices in food preparation, safety and sanitation, and appropriate food and temperature safety controls. I observed personal and group work skills and assets to

determine individual training needs and professional development. I focused on increasing an effective communication method between line staff and supervisors to enhance work production and the quality of meals being prepared and served to an inmate population of thirteen-hundred inmates. I implemented a monthly training program for staff and kitchen workers to enhance the existing skill level in communication, teamwork, food preparation and handling, safety & sanitation procedures, and more in-depth knowledge of food hazards and temperature controls for meal preparation from the thawing process until the end of meal service. Each staff received additional individuated training in food safety, time and temperature controls, (HACCP) Hazard Analysis Critical Control Points, accurate recording of foods in the preparation stage, during serving, and proper storage of left-over foods, including the maximum retention time. All staff and food service workers received a safety orientation before work assignments to understand expectations, procedures and determine which piece of food production is best suitable for certain tasks, its proper use, and maintenance and how to conduct safety checks. Staff and workers received lesson plans on safety and sanitation, specifically in documenting temperatures for walk-in coolers, freezers, manual dish-washing, and dish-washing machines. Staff understood the importance of cleaning, washing, and sanitizing all work areas within food production, butcher shop, bakery, and salad preparation room. Temperature logs were reviewed by Management staff after each meal cycle to ensure the correct internal temperature for cooked food such as poultry, fish, and beef products were noted correctly. Walk-in coolers and freezers were inspected each day by the Food Manager, and Assistant Managers to ensure that food in storage was being staged correctly per the classification of each food group, and to verify the (FIFO rule, First-In, First-out).

Warehouse staff received weekly training in procedures for the proper procedures while receiving food supplies from distributors and in inspecting the wholesomeness and integrity of packed and bulk food, which included poultry, beef, dairy, and canned goods. Staff reviewed temperatures to verify that all products were well within the recommended food safety range, and ensure that no signs of re-frozen, unthawed or spoiled food were visible. Large coolers and freezers were inspected for the correct storage and rotation of all perishable foods, and frozen foods. Items were organized and staged to maximize airflow. Staff also received training in the safety and control of all cleaning compounds, specifically corrosive, caustic, or flammable items, to include the use of assigned cabinets according to PH value. Staff received training in understanding the (MSD) Material Safety Data information in accordance with manufacturer's guidelines and the use of safety equipment.

As Food Manager, I prepared weekly and monthly reports to document operational expenses, food and equipment purchases. I wrote Post Orders which outlined expectations for each work assignment and conducted follow-up each day to ensure instructions were understood and achieved. I wrote semiannual and yearly staff Work Evaluations to document individual achievements, evaluate work skill level, and implement and evaluate a corrective action plan if a deficiency was noted.

I have prepared several reports on operational activities and procedures and overall Institution and staffing needs to higher management officials while assigned as Duty Officer and while filling in as Acting Regional Food Service Manager or temporary Acting Safety Manager. I have given several presentations during training to staff and invited guests in Food and Safety operations, Budget Management, and ICS (Incident Command Systems) as required. I received training and certification in ICS series 100, 300, and 700. As Correctional Manager with extensive training in corrections, I have been exposed to severe institution emergencies such as riots, hunger and work strikes, attempted escapes, suicides, and other less serious incidents. I have been a member of the Crisis Intervention Team and have assisted staff and family members in transitioning from a grieving process.

Education:

Central Texas College Killeen, TX United States

Associate's degree

Relevant Coursework, Licenses and Certifications:

Certified Food Safety Manager

Sam Houston State University Huntsville, TX United States

Some college (no degree)

GPA: 3.37 of a maximum 4.00

Credits Earned: 102

Major: Criminal Justice

Relevant Coursework, Licenses and Certifications:

Still attending via remote learning (on line student). Will graduate in December 2021 with a Bachelor's of Science in Criminal Justice.

Job Related Training:

Pallet X Ray screening class. 3/5/2014

Rapiscan 500 operator class. 4/24/2014

Astrophysics XIS simulator class. 4/24/2014

Language Skills:

Language	Spoken	Written	Read
Spanish	Advanced	Advanced	Advanced

Spanish

Spoken Advanced

Written Advanced

Read Advanced

Affiliations:

Sam Houston State University Honor Society - Member

Team Rubicon USA - Disaster Relief Organization - Volunteer Member

CASA of Merced County. (Court Appointed Special Adovocate) - Volunteer Juvenile Advocate

Profile

Margarjeta

First Name

A

Middle Initial

Serena

Last Name

Self employed

Employer

Self employed

Job Title

Email Address

Primary Phone

Alternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ No

Street Address

City

Suite or Apt

State

Postal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 1

Are you currently serving on a Board or Commission? If so, please list:

No

Which Boards would you like to apply for?

Personnel Board: Submitted

Question applies to multiple boards

Highest Level of Education Completed: *☒ Some College, No Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

I would love to be apart of our community and educational board and have a voice for those who have concerns or would like to see a change in how our educational system works. I'm very excited to see if I'm chosen. We are all in this together!

Please list your current employer and relevant volunteer experience.

What is your understanding of the roles and responsibilities of this Board or Commission?

Yes

Do you have experience or special knowledge pertaining to this Board or Commission?

Yes knowledge.

Any other comments you would like to add that may assist the City Council in their decision?

I hope to make a positive change and input some great ideas not only from myself but other individuals who also like to see a better future for our community.

Upload a Resume

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ City Website

If you selected other, please indicate how you learned about the vacancy:

Demographics

Ethnicity

☒ Hispanic

Gender

☒ Female

Date of Birth

Submission

Margarieta A Serena

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

Ms

Profile

Sabrina

First Name

C

Middle Initial

Abong

Last Name

Tesla

Employer

Production Associate

Job Title

Email AddressPrimary PhoneAlternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ NoStreet AddressCitySuite or AptStatePostal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 3

Are you currently serving on a Board or Commission? If so, please list:

yes

Which Boards would you like to apply for?

Personnel Board: Submitted

Question applies to multiple boards

Highest Level of Education Completed: *☒ Associate's Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

[REDACTED]

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

I have lived in the city of Merced since I was 19 currently 24 years old I own a home in Merced and I pay taxes I advocate, work full time and I am a mother of one child.

Please list your current employer and relevant volunteer experience.

I am currently sitting on the bicycle committee as a ex-officio on the third district.and on the redistricting advisory committee and want to apply for the at large position on the bicycle and pedestrian committee.

What is your understanding of the roles and responsibilities of this Board or Commission?

I have to respect and comply with the brown Act respect my fellow commissioners and advocate for the city I live in.

Do you have experience or special knowledge pertaining to this Board or Commission?

I am currently attending a cohort on behalf of Building Healthy Communities called boards and commission leadership institute, yes I have been on a national advisory board for foster youth.

Any other comments you would like to add that may assist the City Council in their decision?

I am a former foster youth and have loads of experience advocating and creating change in the legislative branch of government.

[REDACTED]

Upload a Resume

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Sabrina C Abong

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ Other

If you selected other, please indicate how you learned about the vacancy:

city clerk

Demographics

Ethnicity

☒ Caucasian/Non-Hispanic

Gender

☒ Female

Date of Birth

Submission

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

sca

Sabrina Abong
Merced, CA 95340



EDUCATION:

Los Banos High School Los Banos, CA High School diploma obtained	2013-2015
Willow Glen High School San Jose, CA	2011-2013
Atwater High School Atwater, CA	2011-2011
Merced College Merced, CA Associate's degree with transfer in psychology	May 2018

Experience:

Quality Parenting Initiative conference-panelist

September 2018

- Be a panelist and share my experiences as a former foster youth to improve resource parents to create stability for foster youth and to be nurtured and to have a long lasting home.

Foster youth support coordinating program-participant

July 2018-Current

- Improve services for current foster youth in the public educational system to improve their experiences while being in public schools from kindergarten to senior year in high school.

CASA(court appointed special advocate)-mentor

April 2018-current

- Advocate for a current foster child in merced county for whatever he or she may need and write court reports and recommend the court whatever needs he or she may have.

Rural Justice Summit-participant

March 2018

- Attend a conference on how to better organize, solve issues from grassroots, the importance of emerging, the importance of why young people should vote and observe what other communities have done and use their model to make Merced Community better.

Golden Valley High School opportunity conference-panelist speaker.

February 2018

- Communicate to foster parents, probation officers, social workers, teachers, CASA workers about the benefits of coping in foster youth and understanding what he or she is going through or what he or she has gone through.

The positives and negative of AB 12 and SB 12-participant

February 2018

- Attend a round table on how to better implement these bills to better serve the foster care population.

Youth Connect committee-participant

February 2018-present

- Attend a monthly meeting about how to better serve the displaced youth or homeless youth of Merced county and how to partner him or her with resources in the community to make him or her a better productive individual of society.

San Diego futures foundation-participant

December 2017

- Disseminate refurbished computers to foster parents who had foster children in San Diego county.

Foster Parent Focus Group-Trainer

September 2017-Current

- Facilitated training to foster parents on how to improve a foster youth mental health and how to build a relationship built on trust and respect.

Merced College Guardian Scholar

September 2017-May 2018

- Provided foster youth attending Merced College resourced for them to be successful in college.

Big Bear Retreat-Facilitator

August 2017

- Facilitated training and workshops to develop a guardian scholar club at Merced college.

Continuum Care Reform- Speaker

July 2017

- Disseminate and provide vital feedback on the “healthy kids” survey to be presented to Foster Youth in group homes to measure level of happiness.
- Provide them with steps that can be taken to positively create relationships with youth that are in care.

PBS SoCal- Participant

July 2017

- Provide input about foster care and how to best support foster youth through the use of documentaries.

Merced City School District LCAP Meeting-Participant

May 2017

- Participated in district talks as an impacted youth and provided ways to use the money meant for foster youth to ensure more youth become successful.

Merced City School District Board Meeting- Participant

Feb 2017- July 2017

- Attended School Council Meetings and provided a “best practices” approach in how to help the district's foster youth and ensure their success.

California Youth Connection – Merced Chapter

May 2016- Current

- Spoke with legislators and provided them personal experiences and information as to why certain legislation will be beneficial for foster youth if passed such as Senate Bill 1060 which aims to keep siblings connected after adoption.
- Met with my Local Assembly member and informed them of what Foster care is and how their support can secure a better future for the nation's Foster Youth.

Tay Member of Alameda Behavioral Health- Panelist

February 2020- Current

- Attend monthly meetings on behalf of TAY(Transitional Age Youth) and as a TAY to better help the TAY youth from 16-24.

Nytd Reviewer

March-current

- Attend virtual training biweekly to review the NYTD survey and the findings that have been found from administering the survey to youth in foster care on a federal level from every state.

Boards commission and leadership Institute

August-current

- Attend bi-monthly training on how to publicly speak on a board and be on different boards how to efficiently speak publicly.

HeartMath Training

May-August

- Attend a weekly virtual training to breathe efficiently through stressful times and better calm down.

Profile

Joseph

First Name

Bauer

Middle Initial

Last Name

Joseph Gallo Farms

Employer

HR

Job Title

Email Address

Primary Phone

Alternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ No

Street Address

City

Suite or Apt

State

Postal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 6

Are you currently serving on a Board or Commission? If so, please list:

No

Which Boards would you like to apply for?

Personnel Board: Submitted

Question applies to multiple boards

Highest Level of Education Completed: *☒ Some College, No Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

I have lived in Merced since 1993 with the exception of my college years where I lived in Fresno and Turlock. I have worked at Joseph Gallo Farms for 10 years in the Human Resources department. I specialize in the continuing education and career development of our employees. As a human resources professional, I find it rewarding listening to an employee's problems and concerns to resolving issues that arise that make both us (Joseph Gallo Farms) and the employee a better team in the end.

Please list your current employer and relevant volunteer experience.

Joseph Gallo Farms - Human Resources - Employee Education and Development

What is your understanding of the roles and responsibilities of this Board or Commission?

To serve in an advisory capacity to the Merced City Council in matters relating to personnel issues regarding classified employees.

Do you have experience or special knowledge pertaining to this Board or Commission?

I have worked in private sector human resources for 10 years.

Any other comments you would like to add that may assist the City Council in their decision?

[Upload a Resume](#)

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ Other

If you selected other, please indicate how you learned about the vacancy:

Instagram

Demographics

Ethnicity

☒ Caucasian/Non-Hispanic

Gender

☒ Male

Date of Birth

Submission

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

JB

Profile

Harlan

First Name

Dake

Last Name

Middle Initial

retired

Employer

Job Title

Email Address

Primary Phone

Alternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ No

Street Address

City

Suite or Apt

State

Postal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 3

Are you currently serving on a Board or Commission? If so, please list:

no

Which Boards would you like to apply for?

Personnel Board: Submitted

Question applies to multiple boards

Highest Level of Education Completed: *☒ Master's Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

email

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

Since I have retired as a teacher at Merced High School I have served on various volunteer governmental organizations. I am very interested in government operations and spent 34 years teaching history and government at the high school level. Also I have been involved in athletics both as football, and track coach at the high school level and am presently serving as the "general manager" of the Merced High Bears. I was one of the founding members of the animal rescue group which presently volunteers at the Merced County Animal Shelter..

Please list your current employer and relevant volunteer experience.

2004-2009 volunteer at the Merced County Animal Shelter 2006-2008; 2016-17 Member of the Merced County Grand Jury--foreperson 2007-08 2005-20012: member of the Merced city design and historical reservation 2010-2019: member of the Merced County Association of Governments citizen advisory committee

What is your understanding of the roles and responsibilities of this Board or Commission?

The board's purpose is to consult and review personal decisions that come before the city of Merced.

Do you have experience or special knowledge pertaining to this Board or Commission?

While a teacher at Merced High School I served from 1992 until 1999 as a member of the Merced Union High School contract negotiating team.

Any other comments you would like to add that may assist the City Council in their decision?

As you can see from my volunteer experience that I have the desire to serve the citizens of Merced and Merced County.

Upload a Resume

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ Other

If you selected other, please indicate how you learned about the vacancy:

city of Merced mailing in utilities bill

Demographics

Ethnicity

☒ Caucasian/Non-Hispanic

Gender

☒ Male



Date of Birth

Submission

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

HD

Profile

Alexander

First Name

Carr

Last Name

Employer

Job Title

Email Address

Primary Phone

Alternate Phone

Are you 18 years of age or older? (Required)☒ Yes ☐ No

Question applies to multiple boards

Do you live within the City Limits of Merced? (Required)☒ Yes ☐ No

Street Address

City

Suite or Apt

State

Postal Code

Question applies to multiple boards

Are you a registered voter in the City of Merced? (Required)☒ Yes ☐ No

Which Council district do you live in? *☒ District 4

Are you currently serving on a Board or Commission? If so, please list:

Which Boards would you like to apply for?

Recreation and Parks Commission: Submitted

Personnel Board: Submitted

Redistricting Advisory Committee: Submitted

Highest Level of Education Completed: *

☒ Some College, No Degree

Communication

The City of Merced uses email as a preferred method of communication regarding your application. Is this acceptable to you?

☒ Yes ☐ No

If you selected no, please identify how you would like to be contacted:

Interests & Experiences

Tell us about yourself, and why you are applying for this particular Board or Commission:

In regards to the recreation and parks commission, I want to help to expand Merced's parks and recreation department so that my children can always enjoy the parks and enjoy the activity's I enjoyed growing up here. In regards to the Personnel board I have begun an interest in local politics and I feel that commission and boards would be a good starting point to start to see the administration of city personnel

Please list your current employer and relevant volunteer experience.

I do not currently have an employer I am a full time student. I have spent time volunteering at the food bank.

What is your understanding of the roles and responsibilities of this Board or Commission?

In regards to the recreation and parks commission my understanding is that they advise city council on matters relating to parks and recreation and also help with the planning of recreation activities for the city of Merced. In regards to the personnel board they give their advice to city council on the possible changing of civil service rules and regulations. They also hear the appeals of anyone in the civil service field that has had a suspension demotion or dismissal. For the redistricting committee I am under the belief that the committee is responsible for drawing up new district lines.

Do you have experience or special knowledge pertaining to this Board or Commission?

The ability to organize and make sense of scattered ideas into a cohesive singular idea. And a desire to truly do what's best for Merced as a whole.

Any other comments you would like to add that may assist the City Council in their decision?

If appointed to any of these positions I will do my best to serve the best interest of Merced and the people who live here.

Upload a Resume

Requirements

Question applies to multiple boards

AB 1234 Ethics Training

☒ I Agree *

Question applies to multiple boards

Attendance Policy

☒ I Agree *

Question applies to multiple boards

Statement of Economic Interests - FPPC Form 700

☒ I Agree *

Question applies to multiple boards

Oath of Office

☒ I Agree *

Question applies to multiple boards

Public Scrutiny

☒ I Agree *

Question applies to multiple boards

How did you hear about this vacancy? *

☒ City Website

If you selected other, please indicate how you learned about the vacancy:

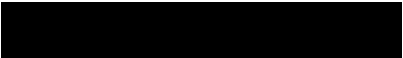
Demographics

Ethnicity

☒ Caucasian/Non-Hispanic

Gender

☒ Male



Date of Birth

Submission

I declare under penalty of disqualification or termination that all statements in this application are true and complete to the best of my knowledge.

AC