



Nebraska State Fair Concessionaires

Prep-Safe Class
FRIDAY, August 28, 2009
10:00 A.M. to 12:00 P.M.
Fourth Floor of Grandstand

To: All Food Service operators

From: Nebraska State Fair Administration

Re: **Condensed Prep-Safe Class, Friday August 28, 2009 from 10:00 A.M. to 12:00 P.M.
4th Floor Grandstand (West entrance)**

This class is FREE to all Nebraska State Fair concessionaires and those from Blue Grass Shows, Inc.

This class is mandatory for all vendors. All vendors need a Food Establishment permit to operate at this Fair. Vendors who have more than one location must send the supervisor from each location.

Certificates will be given to each person who completes this 2 hour course. Certificates and window cards will be distributed Friday afternoon and evening, before opening on Friday, August 28 at 5:00 P.M.

Exemptions:

- 1. Personnel from concessionaires who attended the class in 2008.** If you have new personnel in your foodstands, the new people must attend the class so that each stand is supervised by someone who has a valid permit. **Concessionaires and staff who participated in 2007, must be re-certified – you must attend this class in 2009.**
2. Completion proof of a level 2 or 3 Food Handlers course for operation in the City of Lincoln.
3. Completion proof of a level 3 or 4 Food Managers course by the person who will be on site at the food service location throughout all open hours of the Fair.
4. Completion proof of an equivalent class in another state.

Procedure:

1. Fax or mail a copy of previously earned Food Safe Class Certificate to the State Fair Space Rental office before August 18. Nebraska State Fair, Facility Director, P O Box 81223, Lincoln, NE 68501- 1223, Fax: 402-473-4114
2. Bring Certificate to Administration Facility Director Office before 10am on Friday and it will be checked there, and if approved the individual will be excused.
3. Managers of the full service restaurants in the Park must have completed the full 16-hour ServSafe course. Proof of completion will be required.

Program: Two hour condensed Prep-Safe course

Topics:

Introduction
Personal Hygiene
Receiving food products
Storing food products
Cooking
Serving the food
Cleaning & sanitizing utensils and equipment

- Pre-test – scores have no bearing on final test score. Answers will be provided immediately.
- Class instruction
- Final test - scores must be 73% or higher to pass the Prep-Safe course and receive Certificate. (8 questions can be answered incorrectly and a passing score is still possible).