



Nebraska State Fair Food and/or Beverage Concessionaires

Prep-Safe Class

FRIDAY, August 27, 2010

9:00 A.M.

Bosselman's Conference Center (BCC)

This class is mandatory for all food and/or beverage operations.

The Central District Health Department will direct a Prep-Safe Class (food and beverage certification class) on Friday August 27, 2010 at 9:00am in the Bosselman's Conference Center (BCC).

This class is FREE to all Nebraska State Fair contracted concessionaires and those concession operations contracted through Belle City Amusements, Inc.

Operators who have more than one location must send the supervisor from each location.

Certificates will be given to each person who completes this course.

Certificates and window cards will be distributed at completion of the class.

Potential Exemptions:

1. Personnel from concessionaires who attended the Nebraska State Fair – Lincoln/Lancaster County Health Department class at the 2009 Fair. 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.
2. Concessionaires and staff who participated in 2008, must be re-certified – you must attend this class in 2010.
3. Completion proof of a level 2 or 3 Food Handlers course for operation in the City of Lincoln, NE or a national ServSafe (2-day class)
4. 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.
5. Completion certificate of alternative proof of an equivalent class in another state must receive exception from CDHD on-site management.

Procedure to request exemption:

Bring Certificate to CDHD Officials at the BCC between 8:30-9:00am on Friday and it will be considered for exemption. If your certificate is deemed acceptable, the certificate holder will be excused from participating in the 2010 CDHD Prep Safe Class.

Program Description:

Prep-Safe course Topics will include, but are not limited to:

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

- 9:00 am: Class instruction
- 10:00am: Final test - passing scores must be achieved to receive completion certificate