

Food Handler and Food Protection Manager Permits

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| <p>Food Protection Manager (FPM)</p> | <p>The person in charge of a Lincoln food establishment that prepares and serves potentially hazardous foods must have a Food Protection Manager Permit issued by the Lincoln-Lancaster County Health Department (LLCHD). This three-year permit is obtained by submitting certification from an accredited ANSI/CFP exam (such as ServSafe, Prometric, or National Registry), completing an LLCHD application, and paying a \$30 fee.</p> |
| <p>Restricted/Shift Manager (RS)</p> | <p>A <i>Shift manager</i> can be in charge of an establishment that serves potentially hazardous food when the FPM is not present. A person in this role might be a designated restaurant shift manager.</p> <p>A <i>Restricted manager</i> works in or is in charge of an establishment that does not prepare and serve potentially hazardous foods. People in this role might be bar, coffee shop, or bakery managers.</p> <p>The holder of an RS permit can perform all the duties of a Prep/Cook and Serve/Clean permit holder.</p> |
| <p>Prep/Cook (PC)</p> | <p>A Prep/Cook works in an establishment that prepares and serves potentially hazardous food and actively works in preparing those foods. This person might be a chef, cook, salad preparer, buffet line staff, deli staff, or wait staff who helps with cooking or stocking buffet lines or performs related tasks. All employees of fast food establishments and convenience store clerks who prepare food (such as hot dogs) need this permit. The holder of a PC permit can be in charge of an establishment that serves potentially hazardous food when the FPM is not present.</p> <p>The holder of a PC permit can perform all the duties of a Serve/Clean permit holder.</p> |
| <p>Serve/Clean (SC)</p> | <p>The holder of a Serve/Clean permit works in an establishment that does not prepare or serve potentially hazardous foods. This permit is for bakers, bussing staff, dishwashers, wait staff, convenience store clerks who <i>do not</i> prepare or cook potentially hazardous foods, bartenders, hosting staff, and baristas.</p> |

Employee lists with the names, permit type and number, and permit expiration dates must be kept current and available to inspectors.

One-hundred percent (100%) of employees of Lincoln food establishments must have current and appropriate permits. Employees must have a food handler permit *before* starting to work at a food establishment.

Each establishment must have a food manager with the appropriate Lincoln permit.

Each establishment must have a designated Person In Charge (PIC) on duty at all times.