

Food Service Applicants

SUBSTITUTES NEEDED!

The Fayette County Public Schools are currently in need of substitute Food Service Workers. Immediate openings are available. If you would be interested in a position as a Substitute Food Service Worker you will need to complete a Tuberculin Skin Test/Physical Exam and a fingerprint background check. You will also need to obtain a Food Handlers Card.

You can secure a Food Handlers Card at **804-A Newtown Circle** (Environmental Health Dept 231-9791). Office hours are **8:30 a.m. – 4:00 p.m.**, Monday through Friday. The cost for the Card is \$10.00 (cash or check) and it is good for 3 years. A Spanish language video and test is available and translators are allowed (person, dictionary, electronic). www.lexingtonhealthdepartment.org

To obtain a TB skin test/Physical authorization form, please stop by our office in Room B3 of the Ambrose Building (behind Central Office at 701 E. Main Street). The physical exam/TB skin test is at our expense.

The fingerprinting and background check costs \$20.00 (personal check or money order). You will need to have the \$20.00 with you when you come to pick up the TB skin test/Physical authorization form as your fingerprints will be taken at that time.

As a condition of employment you will be required to submit a copy of your High School Diploma or GED Certificate and any college transcripts that you may have.

If you are interested in this opportunity, please stop by the Substitute Station Office (Room B3 – Ambrose Building) to pick up the necessary paperwork. You will need to have your Food Handlers Card, \$20.00 for the fingerprints and a copy of your High School Diploma or GED Certificate + any college transcripts when you come to the office.

TRAINING INFORMATION:

State Law KRS 156.160 and State Regulation 702 KAR 6:045 require that all newly-employed food service personnel successfully complete an initial training course as a condition of initial employment. This paid training is mandatory and will be provided to all newly employed food service personnel.

All newly employed food service personnel are initially hired on a “substitute” status until this state required training has been completed. Once the training course is completed, the employee is eligible to be placed in a permanent position.

The prescribed training course for certification of beginning school food service personnel shall consist of the following instructional units:

- School Food Service Rules and Regulations
- Sanitation
- Safety and First Aid
- Food Preparation and Merchandising
- Equipment Use and Care
- Efficient Use of Resources
- Nutrition Education

All certificate holders shall be required to renew their certificates annually by satisfactorily completing a minimum of four (4) hours of in-service training conducted by a certified instructor and relevant to the areas of instruction outlined above.