



The Votes are In: Two New Directors Join CFSA's Board for 2011 - 2014 Terms

It seemed that no sooner were the ballots for CFSA's recent board election mailed out, that votes began pouring in. After all votes were counted, congratulations were made to the successful candidates Richard Persons, Lake County Fair CEO, representing class I and II fairs; and Pat Conklin, Sonoma-Marin Fair CEO, representing class III - IV fairs. The two new board members will each serve a four-year term beginning January 1, 2011.

John Root Reappointed as CFSA Board Public Member

During the CFSA board's November meeting, John Root, retired general manager of the San Mateo County Events Center, was unanimously approved to serve another four-year term as the board's public member.

Although Root's current term doesn't officially expire until April 2011, because he's scheduled to step into the board chairperson position in January, the board requested the opportunity to move up the timing of the public member's appointment. At the November meeting, the board went through the formal nominating process, as required, before reappointing Root.

Revenue Protection Program Claims Committee Election Results

In a concurrent election, Kelley Ferreira, San Benito County Fair CEO, was elected to serve as the Revenue Protection Program Claims Committee's new fair manager representative. He'll serve a two-year term beginning January 1, 2011.

Newly elected alternates, Bill Blair, Kern County Fair CEO, and Chris Borovansky, Stanislaus County Fair CEO, will also serve two-year terms.

Forklifts to Safety Tips: There's Something for Everyone at Maintenance Mania 2011. Register Online Today!

Whether you're new to the fair industry or a long-time fair maintenance veteran, you'll find seminars and equipment operation certification sessions that will have you adding notches of knowledge to your fair maintenance tool belt.

To help save on travel costs, Maintenance Mania will be held at two centralized locations: the Orange County Fair in Costa Mesa, Monday - Wednesday, February 7 - 9; and the El Dorado County Fair in Placerville, Monday - Wednesday, March 7 - 9.

All California fair management and maintenance crew members are invited to attend, as well as all Western Fair Association member fairs and service members.* Attendance is free and includes three lunches and one networking dinner.

Attendees will choose from seminar topics such as Locks and Keys, Computer Networking/Wireless Connections, Painting (prep to finish), Maintenance and the Client,

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Deck Your Holidays with Safety

Thanksgiving kicks off the 2010 holiday season in just a few days, and Tom Allen, CFSA's safety manager, wants you to know that CFSA is as concerned about you, your friends' and your family's safety at home as well as on your fairgrounds.

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CFSA Revenue Protection Program Fee Structure to Remain the Same in 2011

Good news! 2010 is looking like a quiet year for the Revenue Protection Program. This is a welcome relief after two consecutive years of higher-than-average claims activity that brought the pool's reserves down to their lowest level since the program began in 1994. To date, only two claims have been filed this year — both citing heavy rain.

CFSA staff gave the board a full review of the program's status, ending with a recommendation that the fee structure remain unchanged for 2011. The board agreed and approved staff's recommendation unanimously.

Deadlines, Deadlines

Have you faxed your 2010 Right-to-Know poster order to CFSA? If not, Cailee DeFoe, CFSA's buyer, reminds you to do so ASAP. Fax orders to: 916/648-2073.

Out with the Old . . .

Patti Nevin, CFSA's workers' compensation administrator, reminds all CFSA pool member fairs to toss your old DWC-1 Employee's Claim Forms and to use the new ones dated "Rev. 6/10."

Remember to give any and all new hires a copy of the new *Your Rights to Workers' Compensation Benefits* pamphlet, too! Contact Angie Grech, Patti's assistant, if you need more claim forms or pamphlets at 916/263-6174.

"Thanksgiving dinners take 18 hours to prepare. They are consumed in 12 minutes. Half-times take 12 minutes. This is not coincidence."

~ Erma Bombeck



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Let's hear from you!
Contact *fyi* at:
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www.cfssa.org

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“Dogs feel very strongly that they should always go with you in the car in case the need should arise for them to bark violently at nothing right in your ear.”

~ Dave Barry

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Holiday Office Hours

CARF, CCA, CFSA, F&E and WFA will be closed on Thanksgiving, November 25 and Friday, November 26.

Happy Thanksgiving!



Maintenance Mania, continued . . .

Metal and Composition Roofing, Equipment and Building Maintenance, and several safety-oriented modules. Certifications (first time and renewals) will be offered on Forklifts, Class 7 Forklifts, Aerial Lifts and Front-end Loaders.

Staying Overnight?

Save by staying in one of Maintenance Mania's host hotels.

In Southern California, head for La Quinta Inn at the John Wayne/Orange County Airport, 151 South Coast Drive, Costa Mesa. Amenities include an in-room microwave, refrigerator and coffee maker, complimentary breakfast, parking, wireless internet access and shuttle service.

Room price: \$69 per night, plus tax, February 6 - 9. For reservations, email Laura Vasquez: laura.vasquez@laquinta.com or call 972/505-4585.

In Northern California, stay at the Best Western Placerville Inn overlooking the Sierra Foothills in the heart of California's Gold Country, 3850 Greenleaf Drive, Placerville. Amenities include complimentary breakfast. Room price: \$79 per night, plus tax, March 6 - 9. For reservations, call 530/622-9100.

Remember to say you're with Maintenance Mania!

Online registration for Maintenance Mania, a schedule of events and contact information can be found on the Maintenance Mania website: www.maintenancemania.com

* There's a \$50 materials fee for all WFA Service Members attending Monday (Bonus Day) sessions.

Holiday Safety, continued . . .

Don't let holiday memories go up in flames

Did you know that during the winter holidays, structure fires increase and that the dollar loss per fire goes up 34 percent. (Source: U.S. Fire Administration.) One of the main culprits: candles. Tom advises placing lit candles away from flammable items such as draperies, holiday decorations and trees. And never leave candles unattended or within reach of pets or children.

What's cooking?

More safety tips, this time for the chef:

- Never leave cooking food unattended. Most fires in the kitchen occur when food is left unattended. And turn pot handles inward so children can't grab them.
- Keep your kitchen and counter tops free of clutter to avoid accidents.
- Never hold a child while you're cooking.
- Never put a glass casserole dish or lid on a hot stove or burner. If the glass overheats it could explode.
- Never pour water on a grease fire.
- Always keep an oven mitt and cookware lid handy while cooking. If a small fire starts in a pan on the stove, slip on a flame-resistant mitt and carefully slide the lid over the pan to smother the flames. Turn off the burner and wait until the food has cooled before moving the pan.
- When removing lids off hot pans, tilt the pan away from you to protect yourself from escaping steam.
- If you have an oven fire, turn off the heat and keep the oven door closed until the flames die out.
- Never wear loose fitting clothing while cooking.
- Always keep smoke alarms connected and turned on.
- Wash countertops, utensils, sink and hands after handling raw food. It's also a good idea to use one cutting board for raw meat and another for all other foods.

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Holiday Safety, continued . . .

Pass it on: Fire Extinguishers

Keep a fire extinguisher in the kitchen and know how to use it. Make sure the extinguisher is UL Listed and rated for grease and electrical fires. When it comes to using the extinguisher, remember the acronym PASS:

Pull the pin.

Aim the spray nozzle low, at the base of the fire.

Squeeze the nozzle to spray.

Sweep back and forth as you spray the base of the fire.

Let's talk turkey

- Unstuff the turkey. According to the USDA, for optimum food safety, cook your stuffing in a casserole dish until it reaches an internal temperature of 160 degrees.

- Thaw frozen turkeys in their original wrappers in the 'fridge. Use a tray or pan under the turkey to catch any leaking juices.

For tips on frying turkeys, visit: www.scottsdaleaz.gov/fire/turkeyfryersafety.asp

Easy Electrical Safety

- Check electrical outlets to make sure they're not overloaded; check electrical cords to make sure they're not damaged or frayed.
- Consider using power strips with built-in breakers for holiday lighting and be sure to read manufacturer directions regarding the maximum number of lights that can be strung together.
- Always keep extension cords away from where children play and never run cords under rugs, or tack or staple them to a wall.

Check out these websites for more holiday tips:

Holiday Safety:
<http://holidaysafety.org>

Holiday Security:
www.ou.edu/oupd/holtips.htm