

AMY'S FOOD SAFETY SPOTLIGHT

March 2023



UPCOMING SERVSAFE® CLASSES:

March 20th – Louisville -
Full

March 29th - Lexington

April 3rd – Louisville - Full

April 18th – Louisville

May 22nd – Louisville

June 6th – Louisville

June 20th - Louisville

AMY'S FOOD SAFETY SCOOP

Food Safety Culture – Beliefs, attitudes, behaviors, and actions of food handlers when it comes to food safety. In coming issues, we will explore the development of a strong food safety culture in more detail.

Cultivating a winning food safety culture is no small task. Invested time and leadership in the initial and ongoing training of our food handlers is so vital to the success of creating confidence in the ability to handle food safely in all aspects in the flow of food. A strong culture equals positive employee engagement and productivity.

Part of the dedication to a successful food culture involves checks and balances, meaning that self-inspections need to be done to monitor the team and ensure the establishment is ready for the next health department inspection. Having a comprehensive self-inspection checklist concentrating on the following items will help identify the opportunities that may need to be addressed:

Food Temperature Control

Food Storage

Food Preparation

Employee Hygiene

Facility Setup

Cleaning and Sanitation

Pest Control

Some establishments have companies such as Everclean® or EcoSure®, to perform food safety and sanitation inspections to ensure the food safety culture is maintained in between health department inspections. As part of KRA's support to restaurants, I can assist in self-inspections and help develop a plan to improve any opportunities that may arise.



Health Code Violations during a Health Department Inspection-Part III

Personal Hygiene

The inspector will look for signs of illness among your staff, including persistent sneezing, coughing, or a runny nose that is associated with discharges from the eyes, nose, or mouth. Managers must also watch for these signs and exclude employees who have the following symptoms: vomiting, diarrhea, or jaundice (a yellowing of skin or eyes). Follow these guidelines for handling sick employees:

Require staff to report illnesses before they come to work and let you know immediately if they get sick while working.

Send employees home immediately if they feel sick and ensure they **STAY HOME** until fully recovered or cleared for work by a doctor.

Discard all food items touched by sick employees and clean and sanitize food contact surfaces.

Another important aspect of personal hygiene is handwashing. Managers need to monitor the actions of their team and coach them on when and how to properly wash their hands.



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Food Safety Focus

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