

AMY'S FOOD SAFETY SPOTLIGHT

April 2023



UPCOMING SERVSAFE® CLASSES:

April 18th – Louisville

May 22nd – Louisville

June 6th – Louisville

June 20th – Louisville

UPCOMING EVENTS:

Chefs for Hope Dinner
Thursday April 20th
6:30pm at Savor at River
House

Reserve your seat or table
at:

[EVENTS | Kentucky Restaurant
Association \(kyra.org\)](https://www.kyra.org/events)

AMY'S FOOD SAFETY SCOOP

Food Safety Culture - Being a manager of a food establishment comes with many responsibilities. Overseeing the day-to-day operations, managing various restaurant workers, and offering the guests an enjoyable dining experience. All very important, but even more critical is keeping the customers safe.

Managers set the tone for food safety practices in their food establishments. According to the CDC, 48 million people get sick, 128,000 are hospitalized and 3,000 die from foodborne illnesses in the U.S. each year. Although the restaurant industry has greatly improved in the prevention of a foodborne illness, the highly contagious nature of pathogens means they are able to travel quickly, sometimes unknowingly, from person to person.

To combat a foodborne illness outbreak, a strong food safety management system must be put in place. While there is not a universal food safety system, these following programs will be defined as the foundation to your food safety management system:

Personal Hygiene program

Supplier selection and specification program

Cleaning and sanitation program

Facility design and equipment maintenance program

Food safety training program

Quality control and assurance programs

Standard operating procedures (SOP's)

Pest-control program

Becoming a certified food protection manager will give you the confidence to demonstrate proficient knowledge in these food safety programs. They align with the Active Managerial Control principles. Learn this and more at a ServSafe® class held at the Kentucky Restaurant Association office.



StateFoodSafety.com™ FOOD SAFETY REMINDER: Potentially hazardous foods, such as hard-boiled eggs, become unsafe when left outside the Temperature Danger Zone (41°-135°) for more than 2 hours

Introduced in the previous newsletter were items to concentrate on when performing a self-inspection. We will go over those in more detail in next few issues.

Part I – Food temperature control

Concentrate on the following steps regarding food temperature control during a self-inspection.

Temperature logs are kept for receiving, storing, cooking, and holding food

Cooked food is being checked to ensure it has reached the required minimum internal temperature

Food is being received, stored, and prepped at temperatures outside of the temperature danger zone (41°F to 135°F)

Hot-held food is at 135°F or higher

Cold-held food is at 41°F or lower

Food is being cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F or lower in the next four hours

Food is being reheated for hot holding to 165°F for 15 seconds within 2 hours

Thermometers are calibrated regularly

Food is being stored at the proper temperature – TCS food is at an internal temperature of 41°F or lower. Store frozen food at temperatures that will keep it frozen. Food is being properly thawed under refrigeration, submerged under cold running water, in the microwave (must be cooked immediately afterwards) or as a part of the cooking process



**Registered ServSafe Proctor
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Food Safety Focus

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