

AMY'S FOOD SAFETY SPOTLIGHT

May 2023



UPCOMING SERVSAFE® CLASSES:

June 6th - Louisville

June 20th - Louisville

July 11th - Louisville

July 25th - Louisville

AMY'S FOOD SAFETY SCOOP

Food Safety Culture – When food safety procedures are diligently followed and rooted in the workplace, reduced error rates, increased customer satisfaction, heightened employee engagement, and other measures of success are achieved.

People are typically creatures of habit, often making it difficult for employees to modify or change their on-the-job behaviors. In forging a food safety culture, operations should leverage available tools and methods to attain desired training outcomes.

Effective and ongoing training is necessary to allow employees to be open to change and realize they can enhance the knowledge and skills they may have already acquired.

The ABC Model, a cognitive management tool, states that an individual or group needs a set of antecedents (A) to consistently achieve desired behaviors (B), which then bring consequences (C). Teach the employees the desired behaviors, use visual aids and participatory exercises, and promote praise and accountability.

Written standard operating procedures (SOPs) should be an ongoing training source with step-by-step instructions to complete tasks consistently. They should be readily available and revised as needed.

When evaluating your food safety culture ask yourself these questions:

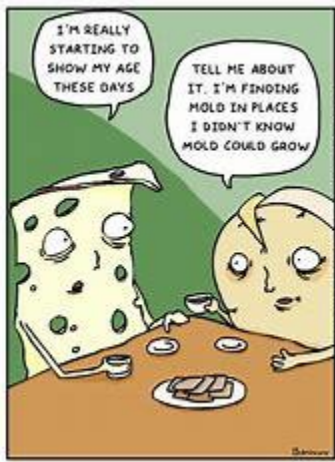
Are the leaders setting the standards and best practices and leading by example?

Is my current food safety management system effective?

What training certification program is the best fit for my restaurant?

Is the importance of food safety being highlighted on a consistent basis?

Do my employees feel confident in their food safety knowledge?



Items to concentrate on when performing a self-inspection.

Part II – Food Storage

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

Food is labeled with a common name and date marked with a use-by date

Food is being stored away from the walls and at least six inches off the floor

Raw and ready-to-eat foods are stored separately or in the proper order according to minimum internal cooking temperature for each food. From top to bottom, store food in this order: ready-to-eat food, seafood, whole cuts of beef and pork, ground meat and seafood, and whole and ground poultry

Food is being stored in food-grade containers

Food is stored in first-in first-out (FIFO) order

Throw out food that:

Is in a container or package that is not marked with the day or date by which it should be sold, eaten, or thrown out.

Is incorrectly marked with a day or date that exceeds a safe time temperature combination (e.g., a date beyond seven storage days).



**Registered ServSafe Proctor
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Food Safety focus

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