

AMY'S FOOD SAFETY SPOTLIGHT

September 2023



UPCOMING SERVSAFE® CLASSES:

September 12th - Louisville

September 25th - Louisville

October 10th - Louisville

October 23rd - Louisville

November 6th - Louisville

November 14th - Louisville

AMY'S FOOD SAFETY SCOOP



September 2023 – NATIONAL FOOD SAFETY MONTH!

In past newsletter issues I have gone over the importance of food safety management systems, creating a food safety culture in your establishment, and doing self-inspections to ensure your team is meeting your expectations. September would be a perfect time to revisit and recommit your staff to your food safety guidelines.

Week 1 Focus on your food safety management systems; are they being implemented correctly? Are the staff members being trained and are they following your safety procedures during the flow of food?

Week 2 Focus on cleaning and sanitation; are the staff following the 5 steps in cleaning and sanitizing: scrape, wash, rinse, sanitize, and air dry. **Week 3** Focus on a personal hygiene program; are the staff coming to work bathed or showered, in a clean uniform and do they know the proper steps to handwashing? **Week 4** Focus on performing a self-inspection; have a copy of the health inspection report and use it to ensure all food safety regulations are being followed by doing the inspection yourself.

If you would like a copy of the Food Establishment Inspection Report, please let me know and I can email a copy. As Director of Training for the KRA, I would also be happy to assist you in your self-inspection.



Items to concentrate on when performing a self-inspection.

Part VI – Cleaning and Sanitation

Concentrate on the following steps regarding cleaning and sanitation during a self-inspection.

Monitor your team to ensure they are following the 5 steps of cleaning and sanitizing:

1. Scrape
2. Wash
3. Rinse
4. Sanitize
5. Air dry

Food-contact surfaces are smooth, durable, easy to clean and cleaned according to requirements

Equipment is clean, functioning, and meets ANSI standards

Eating utensils are cleaned and sanitized after each use using a three-compartment sink or commercial dishwashing machine

Chemicals are kept away from food and food contact surfaces when in use

Cleaners are completely rinsed from equipment surfaces after cleaning

Chemicals are properly labeled, stored in a separate area away from food storage and disposed of properly

Employees regularly remove trash from prep areas

Trash cans are regularly cleaned

Food Safety focus

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