

AMY'S FOOD SAFETY SPOTLIGHT

January 2024



UPCOMING SERVSAFE® CLASSES

January 9th – Louisville
January 16th – Louisville
January 30th – Lexington
February 5th – Louisville
February 27th - Louisville

UPCOMING EVENTS:

Restaurateur's Gala
January 29th, Savor at
River House.

AMY'S FOOD SAFETY SCOOP

Wow, another year has passed! It feels like 2023 just flew by. I am sure all of you have prepared your goals for 2024. Evaluating what did and didn't work in the past year. Recommitting to your vision of success, along with employee and guest satisfaction. The ultimate goal is to run a successful and profitable restaurant. There are so many things that go in to making that a reality. Great food, great staff members, controlling what you can control. Fighting day in and day out to hire the best people, train them, keep them happy, hold them accountable to the gold standard. As you all know it doesn't take much to negatively affect your business. Making sure your team is trained properly to avoid any negative impact on the business is crucial to achieving your goals. Having them ServSafe® certified in food safety and alcohol service is a good way to ensure your business is protected as well as your guests. Part of the Kentucky Restaurant Association's commitment to our members is to be a source for you in helping achieve your goals. We offer the ServSafe® classes to teach your team the risks to the safety of your food and how to control those risks. The alcohol safety classes teach your team how to serve alcohol responsibly. Some of you may have new team members that need the knowledge, others may have team members that have been employed for a while, but have become complacent, just going through the motions. Make 2024 a year of committing to improve the food safety and alcohol service safety in your establishment. I came across a quote by Stephen R. Covey, "*Management works **in** the system; Leadership works **on** the system*". Always striving for improvement shows the team your commitment to bring positive change to your culture, never being satisfied with the status quo. This leadership brings about confidence and trust from your team members.

Check out our website, www.kyra.org, to register for a class or contact me at amy@kyra.org.

I wish you all a safe and successful 2024!



"Hurry! Our New Year's resolutions start in ten minutes."

To give you a starting point for your 2024 food safety focus, over the next few newsletters I will revisit what health inspectors look for when inspecting restaurants. And then I'll move into the importance of a food safety management system and culture to ensure safe food for your guests and a successful inspection from the health department.

There may be some new regulations regarding the FSMA (Food Safety Modernization Act) coming into effect in 2026. So, in the latter part of 2024 I will communicate any information on that subject as it becomes available.

Health Inspectors – Part I

Treating each day as an inspection day will help your restaurant be ready when the health inspector shows up.

Areas to focus on:

1. **Food Storage:** Proper food storage is important to prevent cross-contamination, one of the leading causes of foodborne illness. Separate all raw and ready-to-eat food items into their own designated areas of cold storage or store them vertically on walk-in shelves in the following top-to-bottom order:
 - Ready-to-eat food
 - Seafood
 - Whole cuts of beef and pork
 - Ground meat and ground fish
 - Whole and ground poultry

Label foods accurately and with clear use-by dates, store foods in designated food-grade containers, and perform nightly cold-storage inspections to ensure items are covered and stored properly.

2. **Time and Temperature:** Certain foods become unsafe when they fall between the temperatures of 41°F and 135°F (known as the temperature danger zone) for an extended period. The longer food sits in this range the higher the risk it has of harboring and multiplying harmful bacteria. To keep food safe, hold hot foods at 135°F or higher and hold cold foods at 41°F or lower. Check temperatures often and maintain a written or electronic record of when temperatures were taken and by whom; that's what the inspector will want to see.



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Part II on health inspectors in next month's newsletter.....