

AMY'S FOOD SAFETY SPOTLIGHT

March 2024



UPCOMING SERVSAFE® CLASSES

March 26th – Louisville
April 2nd – Carter Caves
April 8th – Louisville
April 16th - Frankfort
April 23rd – Louisville
May 7th – Louisville
May 20th – Louisville

UPCOMING EVENTS:

Chefs for Hope Dinner
April 11th 7:00 p.m.
Savor at River House

AMY'S FOOD SAFETY SCOOP

How can food operators combat the risk of a foodborne illness? The answer is having a food safety culture in your restaurant. Gone are the days when mere compliance and knowledge are enough. What is a food safety culture? It refers to the practices and beliefs of an organization about the food they handle. Training is the foundation of a food safety culture but developing and maintaining a set of values achieves a strong culture. Most, if not all, companies have a mission or vision statement that explains the values and goals that are part of the pathway to their success. A food safety culture should be part of that mission statement. Behavior, attitude, and organizational mindset are crucial values for a food safety culture. Teaching the importance of these in the hiring process shows the new team members the positive environment and the expectation of following procedures. The expectation must be shared up front and then maintained daily through training, leading by example and accountability. When the culture is in place and the team members understand the importance, it is much easier to get them to follow the programs and procedures within that culture to keep food safe and it cultivates a positive food safety culture. Employees have the shared understanding that the quality of their work has a direct impact on the well-being of their customers. They understand the “how’s” and “why’s”. From top to bottom every team member should feel empowered to practice food safety no matter who is watching.

Knowledge=Confidence, Confidence=Empowerment

Empowerment=Execution, Execution=Ownership

Ownership=Success!

Next month I will share the five core components of a food safety culture.....



Health Inspectors – Part III

Treating each day as an inspection day will help your restaurant be ready when the health inspector shows up. The inspector will be paying attention to all of the following items.

Final area to focus on:

1. **Cleaning and sanitation:** Cleaning removes food and other dirt from surfaces. Sanitizing reduces bacteria on the surface to safe levels. Surfaces and equipment that aren't properly sanitized after coming into contact with food can grow dangerous bacteria. Sanitizing requires a careful mixture of chemicals to kill bacteria on the spot. With an approved sanitizing solution, wipe down all surfaces that come into contact with food, including kitchen counters and prep stations, cutting boards, pans, and knives. Make sure all food prep surfaces, utensils, or equipment, follow this process:
 - Scrape or rinse away food.
 - Wash using an approved cleaning product.
 - Rinse using clean water.
 - Sanitize using an approved solution.
 - Allow surfaces, utensils, or equipment to air dry.
 - Wash sanitizing agents completely after sanitizing solutions have set on the surface for the proper amount of time (per manufacturer instructions).

Part of staying compliant is using Food and Drug Administration-approved chemical sanitizers. The most common sanitizers for food service are chlorine, iodine, and quaternary ammonium (quats). These are some common factors impacting sanitizer effectiveness: **Concentration:** Always mix sanitizers with the appropriate amount of water as listed on the instructions. **Water temperature:** Sanitizers are most effective in water that is between 55° F and 120° F. **Contact time:** To effectively reduce bacteria to safe levels, sanitizers should remain in contact with food-contact surfaces for 10-30 seconds. **pH:** Sanitizers work better in more neutral environments.

Part of being inspection ready is making sure your team is trained in food safety best practices. The Kentucky Restaurant Association offers the ServSafe® classes and can also be a resource to help you with a self-inspection. Please reach out if you have any questions.



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