

# AMY'S FOOD SAFETY SPOTLIGHT

April 2024



## UPCOMING SERVSAFE® CLASSES

April 8th – Louisville  
April 16<sup>th</sup> – Frankfort  
April 23<sup>rd</sup> – Louisville  
May 7<sup>th</sup> – Louisville  
May 20<sup>th</sup> – Louisville

## UPCOMING EVENTS:

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

## AMY'S FOOD SAFETY SCOOP

Continuing the discussion from last month on food safety culture. A food safety culture is the practices and beliefs of an organization about the food they handle.

Here are the 5 core components of a food safety culture.

**1. Leadership** – operators and managers set the tone for food safety in their establishment. Ensuring that you are certified in food safety shows your team that you are a credible leader in the food safety culture. Leaders should come together to create a vision of their culture and set goals to make the vision a reality. **2.**

**Employee confidence** – training your team in your food safety procedures is vital to the success of your business. Equip them with the proper tools to follow the procedures that have been set up to help eliminate risks to the food that is served. Asking them for their feedback and ideas instills in them a sense of pride and responsibility. You can also improve retention with value added training and development.

**3. Management support** – Positive reinforcement goes a long way with your team. Employees want to feel like they matter and will be noticed when they are performing at their peak. Positive feedback or some kind of reward program are good options. As leaders you must be available to them when they have questions or need help with a certain task. **4. Accountability** – Be consistent in holding your employees accountable for the standard operating procedures they have been trained in. If leaders waver on accountability, this will confuse the employees on the expectations set forth in training and will lead to a breakdown in your culture. **5.**

**Sharing of knowledge and information** – in the food safety business, regulations can change based on new science or information. It is important to share this knowledge and information with your team so they can be aware of the most recent updates and how they will affect their routines.



## AMY'S ALCOHOL SAFETY BUZZ

Spring is here! daylight savings time has started! people have come out of hibernation; the outside activities have begun!

What does this have to do with alcohol safety? As you all know some outside activities involve drinking, for instance, golfers may toss a few back on the course and then go to their favorite spot for a good meal and more spirits.

Let's not forget the activities surrounding the running of the 150<sup>th</sup> Kentucky Derby will be in full force.

Now is the time to get your team certified in serving alcohol safely to protect your customers and your business.

Here are some things you need to know:

**What are alcohol service laws?** It would be impossible for federal, state, and local governments to monitor the service of alcohol at every restaurant or bar. Instead, the responsibility is placed on the restaurant owner, meaning it's up to you and your staff to safely monitor the service of alcohol. When your restaurant obtains a license to serve alcohol, it agrees to abide by the rights, responsibilities, and liabilities put forth by your state's local liquor authority. Alcohol service laws are intended to help keep your customers safe and your business operating to its full potential.

It is important that you and your servers and bartenders understand the rights, responsibilities and liabilities that come with a liquor license.

**Rights:** these are actions that your restaurant can choose to take to responsibly run your business. Many of them are specified in the law. For example, you have the right to refuse service to an individual who fails to show proper age identification or if you suspect they are using a fake or altered ID.

**Responsibilities:** these are actions that you must take under specified circumstances. Again, many of them are already spelled out in the law, such as ensuring an intoxicated guest does not get behind the wheel of a vehicle.

**Liability:** this occurs when you are held responsible for injury and damage that either occurs to your patrons or is caused by them.

To learn more about alcohol safety, schedule your team for a ServSafe® alcohol class with KRA. There is so much important information that will give your team the confidence in understanding the laws, knowing the signs of intoxication and much more!



Amy Shankle  
Director of Training  
KRA  
502-400-3736  
amy@kyra.org