

# AMY'S FOOD SAFETY SPOTLIGHT

May 2024



## UPCOMING SERVSAFE® CLASSES

May 20<sup>th</sup> – Louisville

June 4<sup>th</sup> – Louisville

June 18<sup>th</sup> – Louisville

June 25<sup>th</sup> – Pineville, KY

## UPCOMING EVENTS:

Sporting Clay's Tournament

June 10<sup>th</sup>

Jefferson Gun Club

## AMY'S FOOD SAFETY SCOOP

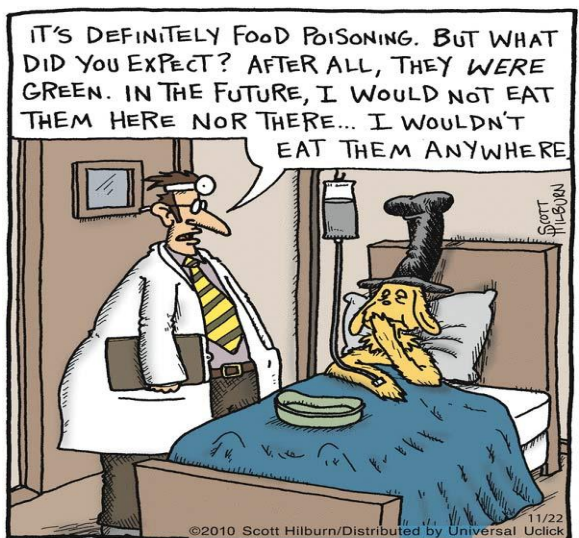
### **Kentucky food safety training and certification requirements:**

Kentucky has modeled its food safety rules after the 2013 FDA Food code. Two important requirements to note:

1. Every food establishment must employ one Certified Food Protection Manager (CFPM), and each establishment must publicly post its CFPM's credentials.
2. A designated person in charge must be present at any food establishment during all hours of operation (whether the establishment is open for business or simply preparing food for service).

The person in charge who is on the premises during business operations must either be a Certified Food Protection Manager (someone who has passed an exam from an accredited provider) or be able to demonstrate their food safety knowledge when asked questions by a health inspector and there are 17 areas of knowledge they could ask about! They are as follows:

1. The connection between foodborne disease prevention and food employee hygiene.
2. Your responsibilities as they relate to preventing the transmission of foodborne disease from a food employee who has a disease or medical condition that may cause foodborne illness in others.
3. The symptoms associated with foodborne illness and/or disease.
4. How maintaining the time and temperature of TCS foods relates to the prevention of foodborne illness.
5. Why it may be risky for customers to consume raw or undercooked meat, poultry, eggs, and fish.
6. What times and temperatures are required for safe cooking of TCS food – including meat, poultry, eggs, and fish.
7. What times and temperatures are required for the safe refrigerated storage, hot holding, cooling, and reheating of TCS foods.



8. How cross-contamination, handwashing, hand contact with ready-to-eat foods, and maintaining a clean food establishment relate to the prevention of foodborne illnesses.
9. What foods are identified as major food allergens and the symptoms of an allergic reaction.
10. Why equipment that is sufficient in number and capacity and properly designed, constructed, located, installed, operated, maintained, and cleaned is important to food safety.
11. How do you properly clean and sanitize utensils and food contact surfaces.
12. What steps has the establishment taken to protect its water from contamination.
13. Where are poisonous or toxic materials stored in the establishment, and are they safely stored, dispensed, used, and disposed of in accordance with the law.
14. What are the crucial control points in the operation from purchasing through sale or service that, when not controlled, may contribute to the transmission of foodborne illness, and what steps have been taken to ensure that the points are controlled in accordance with the requirements of the food code.
15. If a HACCP plan is required, how do the person in charge and food employees comply with said plan.
16. The responsibilities, rights, and authorities assigned to a food employee, conditional employee, person in charge, and regulatory authority.
17. How the person in charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

To become more knowledgeable in these areas and food safety risk factors, schedule your team for a ServSafe® class with the KRA. The information covers all these topics and more. It will keep your food safety culture growing and your employees developing into the team you want and need to maintain a successful business.

Quote from Stephen R. Covey; “*Management works **in** the system; Leadership works **on** the system.*”



Registered ServSafe Proctor  
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