

AMY'S FOOD SAFETY SPOTLIGHT

September 2024



UPCOMING SERVSAFE® CLASSES

September 24th – Louisville
October 1st - Louisville
October 21st – Louisville
November 4th – Louisville
November 19th – Louisville

UPCOMING EVENTS:

Golftoberfest – Monday
October 7th Persimmon Ridge
Golf Club. Register at
www.kyra.org under the
events tab!

AMY'S FOOD SAFETY SCOOP

September - National Food Safety Month

The motivation for serious food safety efforts in the U.S. can be traced all the way back to the late 1800's when a movement to regulate manufacturing processes exposed the risks involved with unsafe food processing practices: such as misrepresentation of food products, mislabeling, poor labor conditions and an increase in outbreaks of foodborne illnesses.

A lot has changed about the food we eat and how it is processed, sold and handled. Creating and amending food safety regulations is essential to account for emerging and evolving threats. Food safety regulations affect restaurant operations in several ways.

The Food and Drug Administration establishes food safety best practices in retail settings to curb the transmission of pathogens. These best practices are updated every 4-5 years and published in a collection of



guidelines known as the FDA Food Code. Although every U.S. state has adopted some version of the Food Code, it is not federally enforced. Rather it serves as a guideline for states and local jurisdictions to establish their own food safety regulations by which regulatory authorities conduct health inspections to ensure restaurants comply with those regulations. For restaurant owners operators, and managers, it's critical to remain current on food safety regulations.¹

September is National Food Safety Month. This is an opportunity for restaurant managers and owners to investigate any updates on food safety regulations and revisit their food safety standards and procedures. Ask yourself these questions: Is there anything that needs to be changed? Does a new system need to be added?

Health Inspector's Notebook
Behind The Kitchen Door

Jim Chan - Story + Art
Chris Chan - Layout



Do our employees follow our food safety procedures? Is our food safety management system being trained properly and consistently followed? How does our food safety culture stand up to our expectations? A great way to find the answers to these questions is by performing an internal food safety inspection.

Get your team members involved and certified in food safety; make it a fun and learning experience by running contests based on food safety knowledge. Concentrate on raising awareness of the risks to food safety and elevating the food safety culture in your restaurant.

In addition, focus on these four categories:

- Personal hygiene program
- Correct food storage in all storage areas
- Temperature checks
- Proper cleaning and sanitation

September is a great time to focus on food safety, your systems and procedures can be fine-tuned and then you can roll into the holiday season with confidence that not only great tasting good, but also safe food is served to all your guests during this busy time of year!



During Food Safety Month, ServSafe® usually posts some good information for restaurants to use in their ongoing education on food safety. As that becomes available, I will pass it on to you.

If you would like assistance in performing an in-house food safety inspection, please don't hesitate to reach out to me. I will be happy to help.

As always, Food Safety First!

¹Food Safety Focus – How and Why Food Safety Regulations are made



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