

AMY'S FOOD SAFETY SPOTLIGHT

February 2025



UPCOMING SERVSAFE® CLASSES

February 10th – Louisville
February 25th – Louisville
March 4th – Lexington
March 10th – Louisville
March 25th – Louisville

UPCOMING EVENTS:

2025 Chefs for Hope Dinner
April 10th Savor at River House

For more information and ticket purchase visit kyra.org and click on the “Events” tab.

FOOD SAFETY AUDITS

Food safety audits are organized activities to evaluate the level of the food safety management system of a food business in the pursuit of protecting public health. They focus on key areas of the operation such as the food safety management system, food storage, food preparation, sanitation, facility design and employee hygiene. Here are some specifics of those areas.

- a. Food safety management system - this is a group of practices and procedures intended to prevent a food borne illness, actively controls the risks and hazards throughout the flow of food. It will audit the availability and accuracy of required food safety documentation such as Standard Operating Procedures (SOP's), HACCP plans, and training records.
- b. Food storage – Storage of raw and ready to eat foods has varying standards that need to be monitored. Proper storage ensures that items are in the correct area, the storage order of your raw and ready-to-eat food is being maintained, proper temperature control on refrigeration units, FIFO is being utilized to follow the use of old products first, items are labeled correctly to maintain the integrity of the shelf-life. Potential problems that may occur during a food safety audit could be items lying on the freezer floor, damaged packaging, or potential cross-contamination between raw and ready-to-eat food. Pest management will also need to be addressed, including measures for pest control, regular inspections and proper waste management.
- c. Food preparation – This area is very broad. It includes food handling practices such as proper separation of raw food during preparation, proper cooking to the correct internal temperatures, correct thawing of frozen food, proper glove usage and handwashing during preparation.
- d. Sanitation and cleaning – this area is very important because improper cleaning and sanitizing has led to food borne illness outbreaks, one of the issues with the recent Boar's Head deli



meats outbreak. The audit will look for adequate sanitation practices including regular cleaning and sanitizing of food contact surfaces, equipment, utensils, and food preparation areas. Verification of cleaning procedures, such as frequency, methods, and use of appropriate cleaning agents. Adequate provision and maintenance of a 3-compartment sink for tools and utensils.

- e. Facility design – auditors will check for adequacy and cleanliness of the facility including, storage areas, prep areas and washrooms. The cleanliness and condition of equipment, utensils and food contact surfaces. Maintenance and calibration of equipment such as thermometers or temperature monitoring devices. The drainage system must be in working order as well.
- f. Employee hygiene – one of the major sections of a food safety audit is how your employees conduct themselves during hours of operations to minimize the risk of contamination. This would include the cleanliness of your employees, proper uniform attire, and hygiene practices such as handwashing.

Food Safety audits can be done by a third party or internally by someone that has been trained in the food safety audit process. Because food auditors make unannounced visits, food establishments must always be prepared.

Ways to prepare for an audit:

1. Review your basic food safety knowledge
2. Review your food safety management system regularly
3. Review documentation files
4. Perform your own internal audit
5. Train your team in food safety
6. Treat every day like it is an audit day

*Food docs – “What is a food safety audit and how are food safety audits done?”
ServSafe Manager 7th edition revised book*



**Registered ServSafe Proctor
& Certified ServSafe Instructor**

Amy Shankle
133 Evergreen Rd
Louisville, KY 40243
502-400-3736
amy@kyra.org
www.kyra.org