

AMY'S FOOD SAFETY SPOTLIGHT

June 2025



UPCOMING SERVSAFE® CLASSES

June 17th – Louisville

June 25th – London, KY - full

June 26th – London, KY

June 30th – Louisville

July 1st – Clarksville, IN

July 14th – Louisville

UPCOMING EVENTS:

Sporting Clay's Tournament

June 9th, Elk Creek Hunt Club

Register at Kyra.org/Events

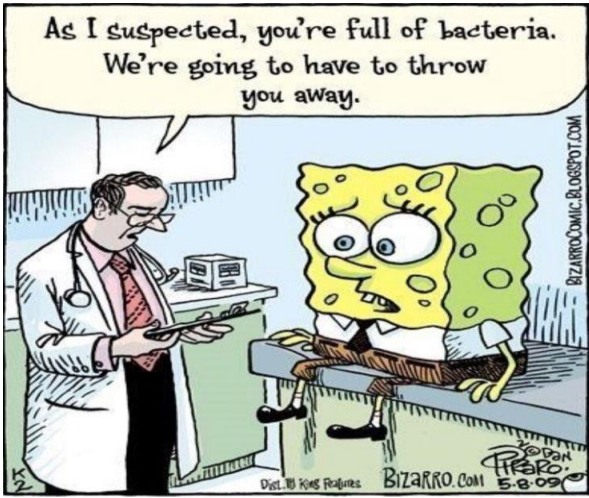
AMY'S FOOD SAFETY SCOOP

The Food and Drug Administration (FDA) estimates there are about 48 million cases of foodborne illness in the United States each year.¹ By following food safety best practices, the food industry can help reduce these incidents.

At their core, food safety regulations exist to protect public health and may seem like they are just a boring part of your work that has to be checked off a list. But having a positive food safety culture at your establishment is essential to fulfilling your role in setting a good example for your food handlers and serving safe food to your guests.

Why should your food handlers care about food safety? Well, along with guest protection, it is part of their job description. Neglecting food safety can result in serious consequences such as:

- Legal Issues – if poor food safety procedures harm a guest, the guest may have grounds to seek legal action against the food establishment.
- Financial loss or termination – If food safety procedures are not followed, food handlers need to understand they will be held accountable. This includes write-ups, fewer scheduled hours, or possible termination. Food establishments with food safety issues can also develop a bad reputation, which may lead to a decrease in sales which could result in reduced hours or layoffs.
- Career Stagnation - Your food handlers need to also understand not following food safety procedures can affect pay raises and the opportunity to advance within the company.



Promoting a positive food safety culture can enhance your food handlers' ownership in their shared responsibility for food safety and understanding of why it is a priority. Clear leadership, open communication, teamwork, and consistency builds trust between the managers and the team members resulting in achieving performance expectations which can benefit the food handler in the following ways:

- Personal Health – Proactive food safety practices protect the food handler, too. According to a survey from the Centers for Disease Control, a poor food safety culture is a common risk factor for foodborne illness outbreaks which often impact both customers and staff. ²
- Career growth – Helping build a positive food safety culture in the workplace may lead to raises or promotions. Having this experience can make them more appealing to future employers and make it easier for them to move to another sector of the food industry.
- Trusted reputation – Every establishment has regulars, and regulars know the staff. If your regulars see food safety procedures being actively followed every time they come in, you will build a trusted reputation in the community and your team will be proud to represent the establishment.



Being proactive and having a food safety management system in place that is being actively followed and providing your team with the proper tools to support the food safety culture will provide ownership in food safety, increase staff retention, and an overall positive work environment.



Learn more about food safety and food safety management systems by signing up for a ServSafe® manager class with the Kentucky Restaurant Association.

1. *FDA: What you need to know about Foodborne Illness*
2. *CDC: Food Safety Culture*
3. *Care about Food Safety*

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