

AMY'S FOOD SAFETY SPOTLIGHT

September 2025



UPCOMING SERVSAFE® CLASSES

September 8th – Louisville
October 14th – Louisville
October 27th – Louisville
November 3rd – Louisville
November 10th – Louisville

UPCOMING EVENTS:

Golftoberfest – Monday
October 6th Persimmon Ridge
Golf Club. Register at
www.kyra.org under the
events tab!

AMY'S FOOD SAFETY SCOOP

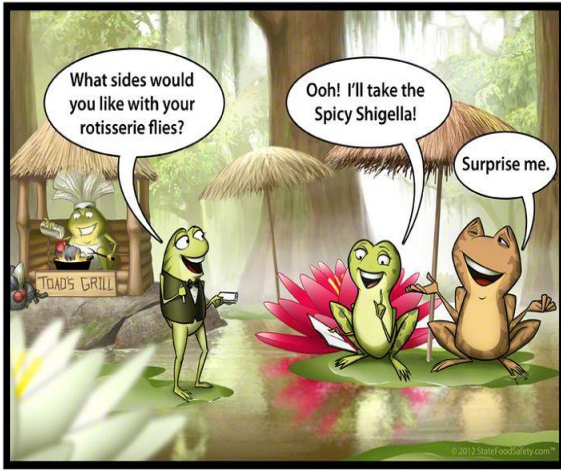
September - National Food Safety Month

Every September the National Restaurant Association puts a spotlight on the nationwide initiative dedicated to raising awareness, providing education, and inspiring action around the critical topic of food safety. According to the CDC an estimated 48 million people get sick from a foodborne illness each year in the United States alone. Beyond statistics, food safety is a matter of human dignity. Every meal served carries an implicit promise: that it is safe, wholesome, and prepared with care. By prioritizing food safety, restaurants honor this promise and protect their communities.

Food safety is not a checklist; it is a culture. This means creating an environment where every employee, from dishwashers to executive chefs, feels empowered and responsible for safe practices. Leadership sets the tone through visible commitment, ongoing education, and a willingness to address lapses openly and constructively.

During Food Safety Month, restaurants are encouraged to hold pre-shift talking sessions focused on food safety, recognize and reward staff who demonstrate excellence in safety behaviors, display food safety posters and reminders in kitchens and break rooms and conduct mock health inspections. These steps help normalize conversations about safety, turning learning into action and policy into practice.





StateFoodSafety.com
 FOOD SAFETY REMINDER: Flies and other pests carry pathogens, such as shigella, which can easily transfer to humans through food and water. Manage insects and rodents by implementing thorough cleaning and waste disposal routines. Also, repair any gaps or cracks in walls and around pipes, and never prop open windows or doors that aren't protected with screens or air curtains.

The National Restaurant Association structures the food safety month with weekly topics, allowing restaurants to focus on a specific aspect of safety each week. This year the focus is the four most common health code violations that are responsible for everything from foodborne illness outbreaks to failed inspections. These four violations accounted for the majority of citations, closures and foodborne illness risks in foodservice operations:

- Week 1 - Inadequate cleaning and sanitization
- Week 2 - Cross-contamination
- Week 3 - Poor personal hygiene
- Week 4 - Improper temperature control

The information will identify how each issue shows up in a real-world kitchen, along with what to watch for during prep, service, and cleanup. And then how to actively prevent these violations.

Food Safety Month has a measurable impact. Restaurants that participate report improvements in safety audits, lower rates of critical violations, and stronger employee engagement. Everyone has a role in food safety. By focusing on each weekly topic standards will be elevated and the promise to serve safe food to your guests will be delivered!

Each week I will send out the weekly topic to focus on along with the tools to help you educate and coach your teams.

Don't forget about the most important tool for food safety, a Certified Food Protection Manager. Having a CFPM on each shift will help ensure food safety practices are being trained and executed.

To register for the ServSafe® Manager program and become a CFPM please reach out to Amy Shankle, amy@kyra.org.

As Always,
 Food Safety First!



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