

AMY'S FOOD SAFETY SPOTLIGHT

January 2026



UPCOMING SERVSAFE® CLASSES

January 13th - Lexington
January 20th - Louisville
February 9th - Louisville
February 24th - Louisville

UPCOMING EVENTS:

Restaurateurs Gala
Monday January 26th, 2026 at
Savor at River House

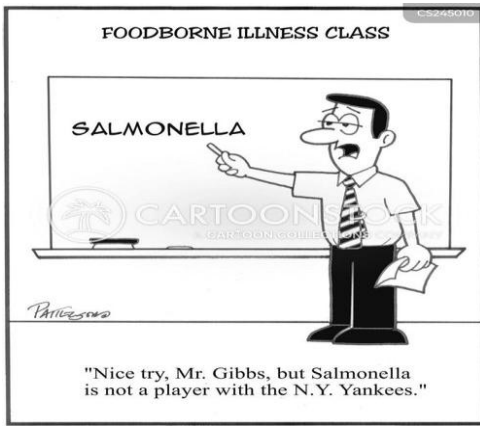
For more information and
registration visit kyra.org and
click on the "Events" tab.

SERVSAFE MANAGER 9TH EDITION

Happy New Year! Welcome **2026!** Another year just seemed to fly by!

Starting this month, ServSafe® will be introducing the 9th edition to the ServSafe® Manager book. Topics updated in ServSafe®:

- Food Safety Management Systems (FSMS) - new definition for Food Safety Management Systems, adds a requirement for establishments to have an FSMS (notes exceptions), adds new requirements for FSMS, developed and maintained, implemented during all hours of operation, made available to the regulatory authority upon request.
- Food Safety Culture – introduces a full section on food safety culture including the definition and the responsibility of managers, supervisors, and employees.
- Active Managerial Control (AMC) - Adds a new definition for Active Managerial Control (AMC). Revised explanation of what AMC is, revises explanation on how AMC should be implemented.
- HACCP - Adds new information on the 7 HACCP principles and when a HACCP plan is required.
- Equipment – Adds new requirements for food-contact surfaces and when equipment must be repaired or replaced.
- Disinfection – New definition for disinfection to clarify its distinction from sanitizers and new requirements for training and use.
- Safety Data Sheets – Adds new information on SDS sheets; explaining what they are and what information they contain.
- Facilities: Plan Review/Permit to Operate – Adds the requirement that plan reviews be submitted before starting construction/remodeling. Adds the requirement that to operate, food establishments must have a *valid permit to operate* from the regulatory authority.



- Facilities: Other – Adds additional information on wastewater, service sinks, restrooms, garbage pickup frequency, imminent health hazards, animals on the premises, denying pest access, and pest control measures.
- Storage, Preparation, Holding – Adds additional information on unwashed produce segregation, single-use containers for storage, variances, and reheating food for immediate service.
- Time as a method of control – Revised
- Other Updates: Adds information on Hand antiseptics, refilling returnable containers, cut-resistant gloves, training employees, regulatory inspections, self-inspections, and food defense program.



To learn about these new updates and other common risk factors to foodborne illness outbreaks sign up for a ServSafe® manager class with the Kentucky Restaurant Association.



**Registered ServSafe Proctor
& Certified ServSafe Instructor**

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