

AMY'S FOOD SAFETY SPOTLIGHT

July 2026



UPCOMING SERVSAFE® CLASSES

July 7th - Louisville
July 21st - Louisville
August 4th - Louisville
August 17th - Louisville
September 14th - Louisville
September 29th - Louisville

UPCOMING EVENTS:

Golftoberfest October 5th
Persimmon Ridge Golf Club
For more information and
registration please visit
www.kyra.org and click on the
"Events" tab.

AMY'S FOOD SAFETY SCOOP

The Importance of taking a ServSafe® Food Safety Class

Taking the ServSafe® Food Safety Manager class is important because it helps managers understand how to prevent foodborne illness and maintain a safe food environment. Key reasons include:

- **Protects Public Health** – Managers learn how to prevent contamination, time and temperature control, promote a personal hygiene program, and ways to control the most common risks to a foodborne illness
- **Support legal compliance** – Many states, counties, and health departments require a certified food protection manager in food service operations.
- **Improves workplace practice** – The class teaches safe procedures throughout the flow of food: Purchasing, Receiving, Storing, Preparing, Cooking, Holding, Cooling, Reheating, and Serving.
- **Reduces risk for the business** – Better food safety practices can help prevent health code violations, customer complaints, outbreaks, closures, and liability.
- **Builds Leadership Skills** – Certified managers can train employees, monitor daily food safety practices, and create a culture of food safety.
- **Increases customer confidence** – Customers are more likely to trust an operation that demonstrates strong food safety standards.

ServSafe® food safety certification is recognized by more federal, state, and local jurisdictions than any other food safety certification. The food safety class gives managers the skills needed to keep food safe, protect customers, and help the business meet health department regulations. It gives managers the knowledge to identify potential food safety hazards and the



steps to take to eliminate those hazards. Below are the common food safety violations that can be controlled with that knowledge:

- Improper handwashing or employees not washing hands when required
- Food handlers working while being sick
- Improper food storage such as raw chicken stored above produce
- Incorrect holding temperatures for hot or cold foods
- Improper cooling of cooked foods
- Improper reheating of leftovers or prepared foods
- Undercooking foods such as poultry, ground beef, seafood, or eggs
- Using expired or unsafe food
- Poor cleaning and sanitizing of surfaces, utensils, and equipment
- Dirty or unsanitary food-contact surfaces
- Improper use or storage of chemicals
- Pest activity or evidence of rodents, insects, or other pests
- Improper labeling or dating of prepared foods
- Food stored directly on the floor
- Improper glove usage
- No certified food protection manager on duty
- Inadequate employee training
- Unsafe water, plumbing, or sewage issues
- Poor facility maintenance, such as broken equipment or unclean restrooms

It is up to you and your staff to get a handle on food safety procedures and understand your responsibility to protect the public from a foodborne illness. The consequences of a simple tragic mistake by an employee could be catastrophic.

Sign up for a ServSafe® class with the Kentucky Restaurant Association today! Please contact Amy West, amy@kyra.org or follow this link to register for a class [REGISTRATION - Kentucky Restaurant Association](#).

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