AMY'S FOOD SAFETY SPOTLIGHT

September 2026

UPCOMING SERVSAFE® CLASSES

September 14th – Louisville
September 29th – Louisville
October 13th – Louisville
October 26th – Louisville
November 10th – Louisville
November 17th – Louisville

UPCOMING EVENTS:

Golftoberfest – Monday October 5th Persimmon Ridge Golf Club. Register at www.kyra.org under the events tab!

AMY'S FOOD SAFETY SCOOP

September - National Food Safety Month

National Food Safety Month was established in 1994 to spotlight safe food-handling practices at the start of the busy fall season. As schools resume, restaurants see increased traffic, and holiday planning begins, the risks of improper food handling rise. The CDC estimates that 48 million Americans get sick from a food borne illness each year, and with the most recent outbreak from the Cyclospora parasite, it is very important to take a structured moment to reset, retrain, and reinforce best practices.

September is also a major training month for food establishments. New team members are hired to ensure proper staffing levels for the increased business. Owners and managers should use this time to make sure ServSafe® certifications are up to date, conduct internal audits of cleanliness, storage, labeling, and temperature logs, review allergen protocols, and update cleaning schedules and equipment maintenance.

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.

For food establishments, strong food safety practices aren't just regulatory, they are reputational. One preventable incident can damage a business for years. Food Safety Month matters long term: it is a year-round responsibility. Ensuring that your team members are trained in ServSafe® food safety is crucial for so many reasons:

Protects public health
Supports legal compliance
Improves workplace practices
Reduces risk for the business
Builds leadership skills
Increases customer confidence

In the Kentucky Restaurant Association ServSafe® Manager Food Safety class, managers and food handlers learn the science behind food borne illness, how to build safe habits to prevent mistakes, safe cooking temperatures, and allergen safety. It is up to you and your staff to get a handle on food safety procedures. Certification shows that food safety is taken seriously, and it is required.

Starting now, focus on a plan to elevate your food safety practices, training, and food safety culture through the month of September to keep you better prepared for the busy season and beyond. Make sure all of your managers and supervisors have their ServSafe® certification, and they understand their roles in your food safety systems. Knowledge is the first defense against a food borne illness outbreak. Let's keep "hospital" out of "Hospitality"!

As Always,

Food Safety First!

KENTUCKY RESTAURANT ASSOCIATION

ServSafe
National Restaurant Association

Registered ServSafe Proctor
& Certified ServSafe Instructor

The Kentucky Restaurant Association is here to help with your ongoing food safety training. To register for a ServSafe® Manager class and become a CFPM please reach out to Amy West, amy@kyra.org or register on our website www.kyra.org.

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