AMY'S FOOD SAFETY SPOTLIGHT

November 2026



UPCOMING SERVSAFE® CLASSES

November 10th – Louisville
November 17th – Louisville
December 1st – Louisville
December 8th - Lexington
December 15th - Louisville

UPCOMING EVENTS:

Fall Restaurant Forum – Monday November 9th Jeptha Creed Distillery. Register at www.kyra.org under the events tab!

2027 Restaurateur's Gala – Monday January 25th Savor at River House. To purchase tickets visit www.kyra.org and click on the events tab!

AMY'S FOOD SAFETY SCOOP

The Benefits of ServSafe® Training

Food Safety

Let's talk about statistics. The CDC estimates that 48 million people get sick, 128,000 people are hospitalized, and 3000 people die from a foodborne illness every year. When you take the information learned in the ServSafe® Manager class and use it in real world scenarios whether it be in the restaurants, or at home you are actually saving people from becoming ill or worse dying! The FDA Food Code states that the person in charge of a food service operation must be a Certified Food Protection Manager and be on site during all hours of operation. So, while owners and managers become ServSafe® certified, think of how this certification can benefit your hourly team members. ServSafe® benefits their future in the hospitality and culinary industry by giving essential food-safety knowledge and a widely recognized credential. ServSafe® certification is recognized by more federal, state, and local jurisdictions than any other food safety programs. Team members will learn the science behind how food can be contaminated, how to prevent foodborne illness, avoid cross-contamination, control food temperatures, maintain sanitation, and follow health regulations. These skills will help them work safely and confidently in restaurants, hotels, catering businesses, schools, healthcare facilities, and other food-service settings. A ServSafe® certification can also strengthen a resume, improve employment, promotion opportunities, and prepare them for supervisory or management roles where food-safety compliance is a major responsibility. Certification shows that an employee is prepared to handle food responsibly, follow health regulations, and reduce risks such as contamination and foodborne illness. This can help the employee stand out from other applicants, qualify for more positions, and require less initial training. It may also open pathways to higher responsibility roles such as shift leader, kitchen supervisor, sous chef, or food service manager. ServSafe® certification can help employees earn promotions because it demonstrates leadership, responsibility, and strong knowledge of food safety procedures. Employers often need trained employees to oversee sanitation, monitor safe



food handling, train coworkers, and help the business comply with health regulations. It can also show initiative and commitment to professional growth qualities employers look for when deciding whom to promote. It is a win win situation for everyone!

Alcohol Safety

According to the Kentucky Traffic Collision Facts, Kentucky recorded 707 traffic deaths in 2024, of which 152 were attributed to drivers under the influence of alcohol-approximately 21.5% of all Kentucky traffic deaths that year. Although this measures alcohol-related consequences, not whether a bartender or server provided the alcohol, it is safe to assume that some of these can be attributed to being overserved in restaurants or bars. Also, under Kentucky's dram-shop statute, a licensed seller or server may face liability when a reasonable person in similar circumstances should have known that the customer was already intoxicated when served.

ServSafe® Alcohol training can absolutely benefit your managers, bartenders, and servers in serving alcohol safely. It teaches how alcohol moves through the body and affects motor skills, judgement, coordination, and memory. It helps reduce operational risk and builds confidence in the ability to learn the signs of intoxication, how to deal with difficult situations when it's time to stop serving a guest, and how to check an ID and verify it is valid. It encourages teamwork and communication among front-of-the-house employees. They can support each other and work together to identify warning signs and alert management when difficult situations arise. A strong alcohol training program that is followed up on and backed up by management can help reduce the number of alcohol related fatalities. Again, a win win situation for everyone!

The Holiday season is right around the corner! Many people will be getting together to celebrate, and food and alcohol is a big part of those celebrations. Now would be a good time to train or retrain your teams in food and alcohol safety!

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 alcohol and food safety training. To register for a ServSafe® class please reach out to Amy West, amy@kyra.org or register on our website www.kyra.org.

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