

Enhancing a culture of **FOOD SAFETY**

10 TIPS for a strong **FOOD SAFETY PROGRAM**

CLEAN ENVIRONMENTS

1. Make sure **HAND WASHING STATIONS** are visible, easily accessible & fully stocked



2. Establish **REGULAR CLEANING PROTOCOLS** for food contact surfaces AND non-food contact surfaces

SAFE FOOD



3. With your suppliers, establish a **PROTOCOL FOR INSPECTION** of all food deliveries



4. Establish **PROCEDURES & PROVIDE EQUIPMENT** for surfaces, equipment, utensil cleaning and cooking procedures

5. Set proper procedures for **FOOD STORAGE** by refrigerator & storage areas

VISIBILITY & COMPLIANCE

6. Establish a **RELATIONSHIP WITH LOCAL PUBLIC HEALTH OFFICIALS** & utilize health inspections to set best practices for your operation



7. Conduct **REGULAR ASSESSMENTS** to track progress & identify opportunities for improvement

8. **STAY CONNECTED** with your network to remain informed of latest in food safety issues & regulations



TRAINING & AWARENESS



9. Establish rigorous food safety **ON-BOARDING TRAINING** for new hires and follow ups for all staff



10. **POST SIGNAGE** in appropriate areas to keep best practices top of mind

KEYSTONE™