



## **Northeastern Colorado Excellence in Food Safety Award**

**(Full Service Food Establishments within Northeast Colorado Health Departments Jurisdiction)**

### **Purpose:**

This award is to acknowledge licensed, full service food establishments for their effort in providing the public with safely prepared foods and maintaining a high standard of food safety in facilities that are regulated by NCHD.

### **Procedure:**

Facilities will be evaluated annually in February using the previous calendar year's activity to determine eligibility. Award recipients will be selected by NCHD staff and announced in the month of March. Recipients will be awarded a framed certificate and a letter of recognition.

### **Criteria:**

- Providing NCHD with certificates in food safety training/education from the National Restaurant Association (Servsafe), American National Standards Institute (ANSI), National Environmental Health Association (NEHA), or other equivalent food safety programs determined by NCHD.
- Food manager certificates must be current to within five years and food handler certificates must be current to within two years. Certificates must be issued to the person in charge, training coordinator or other employee responsible for training staff within the facility.
- Having no presumptive food borne illness during the past twelve months.
- Having no violations involving food temperatures, cross contamination, or personal hygienic practices in the past twelve months.
- Facilities must show that cleanliness and effective sanitization are an important practice in their daily operation.
- Facilities must demonstrate a willingness to correct violations in a timely manner and cooperate with the inspector of the facility.
- New facilities and facilities for which legal ownership has changed in the preceding calendar year are not eligible for the award.

**Full service** is defined as a facility conducting food preparation, cooling, reheating, and hot and cold holding of potentially hazardous foods.