

# 2010 Excellence in Food Safety Awards

Place your nominations today!

Are you proud of your business and the extra efforts taken by you and your employees in food safety and sanitation? Do you meet the standards of excellence in food safety? If so, here is your opportunity for the special recognition you deserve. Enter your business in the Pennsylvania Restaurant Association's 8th Annual Excellence in Food Safety Award.

Food safety is among the most crucial issues facing the restaurant & foodservice industry, as improper handling techniques can lead to

food-borne illness. Each year, the Pennsylvania Restaurant Association recognizes those members in our industry who go above and beyond exceptional efforts in food safety and sanitation with our Excellence in Food Safety Awards program.

Winner(s) will be honored at the PRA Annual Membership Meeting and Awards & Installation Gala at the Hilton Harrisburg November 7 & 8, 2010, in Harrisburg, PA. We strongly encourage you to enter and hope to see you at the Awards banquet!

## Pennsylvania Restaurant Association 2010 Excellence in Food Safety Award Application

### PLEASE PRINT OR TYPE CLEARLY:

Name of Facility: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Name: \_\_\_\_\_ Title: \_\_\_\_\_

(person submitting application)

1. How many food handlers do you employ? \_\_\_\_\_ How many employees are certified in ServSafe®? \_\_\_\_\_

2. How do you ensure that foods are at safe temperatures during receiving, storage, preparation, cooking, hot or cold holding, reheating and service?  
\_\_\_\_\_  
\_\_\_\_\_

3. Do you have handwashing sinks set up properly, and do employees wash their hands? YES NO

4. Are food thermometers available and used by employees? YES NO

5. How do you prevent cross-contamination?  
\_\_\_\_\_  
\_\_\_\_\_

6. Supporting documents (i.e., in-house food protection training programs, self-inspection programs, sanitation manuals) or additional comments that describe what is done at your facility that qualifies it to receive this award will assist the committee in considering your entry. Please attach any additional documents to this application.

### Guidelines

- The facility has been in basic compliance with the food safety regulations and had no significant public health conditions which posed a risk to the consumer.
- There were no confirmed foodborne illnesses. A confirmed foodborne illness is one in which representatives of the PA Department of Agriculture or County Health Department investigate and conclude through tests or analysis that illnesses were associated with eating food from your facility. No enforcement actions were taken against the facility in the past 12 months (i.e. no consumer alerts, health permit suspensions or fines imposed)
- One or more employees must be ServSafe® certified.
- A phone interview or onsite visit will be conducted for finalists.
- Decision of the Education Health & Safety Committee is final.

**Mail completed entry & supporting documents by Friday, August 13, 2010 to:**

**Pennsylvania Restaurant Association, Attn: Hope Sterner, 100 State St., Harrisburg, PA 17101.**

Multiple locations may only have one entry. Should you need assistance in completing your entry form or to request additional entry forms with which to nominate one of your peers, visit [www.parestaurant.org](http://www.parestaurant.org) or please call the PRA office at 800.345.5353. 2008 winners are not eligible to apply.