



CRITERIA FOR THE FOOD SERVICE OF EXCELLENCE AWARD

The Food Service of Excellence Award is a program offered by the Tazewell County Health Department to food service facilities. Facilities achieving the award are issued a certificate that can be posted in public view. This certificate indicates to the public that the facility exceeds regular food safety concerns to meet their customers' needs. The criteria are broken down by risk categories as follows:

High Risk Facilities:

1. No more than one (1) Foodborne Illness risk factor violation per inspection for that year.
2. No repeat Foodborne Illness risk factor violations.
3. Certified food manager(s) on duty as needed.
4. Must be in compliance with the Tazewell County Food Ordinance and its HACCP requirements.
5. *Must document temperatures and records must be kept for a minimum of 30 days.*
6. Must conduct 2 self-inspections per year
7. Provide documentation of annual employee training by December 31

Medium Risk Facilities:

1. No more than two (2) Foodborne Illness risk factor violations for that year, with none being a temperature or personal hygiene violation.
2. No repeat Foodborne Illness risk factor violations.
3. Certified food manager as required by the Food Service Sanitation Code.
4. *Must document temperatures and records must be kept for a minimum of 30 days*
5. Must conduct 2 self-inspections per year
6. Provide documentation of annual employee training by December 31

Low Risk Facilities:

1. No Foodborne Illness risk factor violations noted in that year.
2. Must conduct 1 self-inspections per year
3. *Must document temperatures and records must be kept for a minimum of 30 days*
4. Provide documentation of annual employee training by December 31

TRAINING FOR FOOD EXCELLENCE AWARD CRITERIA

In order for a facility to be eligible for the Food Service of Excellence Award, each facility must provide a minimum of 60 minutes of training in food sanitation. The training must include, but is not limited to personal hygiene. Personal hygiene topics to include are employee illness policy and hand washing. In an effort to monitor each facility that has provided training for its employees, below is a "training form" to be submitted to the Health Department no later than 12-31.

Facility _____ Permit number _____

ADDRESS _____ City _____

DATE OF TRAINING _____ LENGTH OF TRAINING _____

SANITATION TOPICS COVERED _____

NAME OF EMPLOYEES IN ATTENDANCE _____

Attach a separate sheet for additional employees.