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HEALTH DEPARTMENT  
NEWS RELEASE



**FOR IMMEDIATE RELEASE**

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**FOOD SAFETY AWARDS FOR 2013 ANNOUNCED**

GRAND RAPIDS -- It may not be as glitzy as the Emmys or the Oscars, but now, the Kent County Health Department is happy to announce the 2013 Food Safety Awards! This program recognizes year-round operating food service establishments that show a high degree of safe food handling practices and sanitation. The facilities maintained outstanding food safety practices throughout the licensing year, protecting the public from the risk of foodborne illness.

"Restaurant and food service facility safety is a very common concern for residents in Kent County," says Adam London, Administrative Health Officer for the Kent County Health Department. "Many Kent County restaurants do well in their inspections, but our staff feels it is important to single out these particular locations for being above average, by regularly passing inspections with little or no violations. We felt we should reward them somehow for a job well-done."

The Kent County Health Department issued certificates and window clings to 269 facilities, out of more than 1600 licensed facilities in the county. These locations receive two inspections per year. "When KCHD sanitarians inspect these facilities, they look at the five risk factors for foodborne illness, as established by the Centers for Disease Control and Prevention," London said. "Food from unsafe sources, inadequate cooking, improper holding temperatures, contaminated equipment, or poor personal hygiene can help spread illness."

Food service establishments are grouped into three classes based on the type of food preparation. In order for the listed classes of food service establishments to qualify for an award, they must meet the following criteria:

- Year round operation for the licensing year (May 1<sup>st</sup> through April 30<sup>th</sup>);
- Facility must have a certified food safety manager, if required, for year of review;
- No repeat violations for the two routine inspections conducted during the year of review;
- No confirmed violations of Michigan Smoke Free Law;
- No enforcement action taken against facility for year of review;
- No confirmed foodborne illness outbreaks linked to facility for year of review;
- No complaints which are confirmed by inspection and determined to be a public health risk;
- Must not receive any Priority or Priority Foundation violations in the licensing year;
- Class A must have no Core Violations, Class B must not exceed 2 Core Violations, and Class C cannot exceed 3 Core Violations.

The Kent County Food Safety Committee – comprised of 15 local restaurant managers and owners – helped KCHD develop the criteria for the award. See more about the program, and find out who took honors in 2013, at: <http://www.accesskent.com/Health/FoodServices/awards.htm>.

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KCHD has been in the business of providing health services to Kent County since 1931. The Health Department is home to nearly 260 employees including public health nurses, sanitarians, health educators, technicians, public health administrators, and specialized staff at the Kent County Animal Shelter. The Health Department operates one main clinic and four satellite clinics located in Wyoming, Kentwood, Rockford, and Grand Rapids. To learn more about KCHD services, visit [www.accesskent.com/health](http://www.accesskent.com/health).