

Your Training

To become FOODSAFE Excellence certified, a least one on-site person in charge – e.g. a chef, or a manager – will need to have FOODSAFE Level 1 and Level 2 training. Your commitment to the program will be to strive for Level I training for all other management and staff members that handle food. At any time, a minimum of 80 per cent of this group must have this level of training, and your commitment will always be to have an accreditation of 100 per cent. You will have a window of three months to train new staff. This can be extended depending on the availability of courses in your area. This chart shows you which staff members require training:

Who must have FOODSAFE Training?	
JOB TITLE	FOODSAFE Requirements
One person in charge of operation. (Sr. Mgmt. or Chef)	LEVELS 1 & 2
Other Management Staff	LEVEL 1
Chefs, Food Handlers, Line Cooks	LEVEL 1
Servers who plate, present, or portion menu items	LEVEL 1
Expeditors who do final dressing of plates prior to being served to Guest	LEVEL 1
Counter Service staff who also prepare food	LEVEL 1
Busers/Service Assistants who bus tables and do general cleaning duties	NOT REQUIRED
Servers who do NOT plate, present or portion menu items	NOT REQUIRED
Bartenders/cocktailers	NOT REQUIRED
Dishwashers who do NOT prep. or handle food	NOT REQUIRED
Cashiers who do NOT handle food	NOT REQUIRED
For details on FOODSAFE course availability, contact your local Environmental Health Officer, local Health Authority or FOODSAFE Council.	

Excellence for Keeps!

FOODSAFE Excellence will be recognized as a very important achievement. You have already learned what steps you will need to take to make excellence recognition part of your operation. To maintain your certification, there are a number of important things that you will need to continue to do:

- *At the time of any health inspection, you need to be able to show the inspector that all components of the program have been maintained.*
- *You will have on record details of management and staff training, and you will be able to demonstrate that this is an ongoing program.*
- *You are to continue to earn a “low hazard” rating in each inspection. Any “critical” infractions will lead to a review of your excellence status.*
- *Your Food Safety and Sanitation Plans must be available for review. You will need to be able to show that your plans are being carried out, and that you have a system in place to ensure that the programs will continue, and will also be monitored. Records of these internal audit programs need to be kept available on-site for review by the EHO.*
- *If ownership of the business changes, the FOODSAFE Excellence status will be reviewed. It is non-transferable, and new certification will need to be earned – as you earned yours!*

What Happens if you Lose your Status?

- *This may happen for any number of reasons. If it does, you may appeal the decision to your local Chief Environmental Health Officer or Regional Manager. If it is determined that you are not meeting the excellence standards, your certification will be revoked. To help you regain your status, your EHO will work with you to help you make the required changes.*
- *You will need to apply for reinstatement into the program. The requirements of the program must be met, and two complete inspections of your operation must be made by an EHO – each achieving a “low” hazard rating.*
- *Until your reinstatement date, your permit discount will be suspended.*

How do You Apply for FOODSAFE Excellence Status?

If you have decided that FOODSAFE Excellence is a goal that you'd like to achieve with your business, talk to your local Environmental Health Officer or call the FOODSAFE Information number in your area:

North Island Phone (250) 287-2818

Central Island Phone (250) 755-6215

South Island Phone (250) 388-6070



CERTIFICATION



a Measure of your
High Standards

A Commitment to be the Best

The best operators in British Columbia's diverse food-service industry are those who not only source, prepare and present the best – but are also committed to the safe handling of their food and the cleanliness of their operations.

In everything they do, the principles and practices taught in the FOODSAFE course are welcomed by these operators. It's not because it is something that has to be done, but because they know that by doing it, they can realize powerful benefits that will not only enhance their reputations, but even better, will financially benefit business.

For the best operators, health inspections are seen as a time to check things that are important, to exchange ideas, and to get up to speed on what's new in an ever-changing industry.

FOODSAFE is a program that teaches the basics of safe food handling. FOODSAFE Excellence takes that training a big and beneficial step further – into a program in which you, your management and staff are invited to participate.

The Benefits are Substantial

The FOODSAFE Excellence program was developed by mutually interested representatives of the food service industry, regional health authorities and the British Columbia Ministry of Health.

The group's aim was to develop standards of practice that exceed basic regulatory requirements, encourage participation by a broad sector of the industry – and reward those who are prepared to go the extra mile in promoting and practicing food safety in their operations. You, hopefully, will be one of them!

Before outlining the standards that are required to quality for FOODSAFE Excellence, let's review some of the valuable benefits that this program can deliver.

Meet or Exceed the Excellence Requirements and . . .

- *Your health permit fees will be reduced by 50%. Immediate savings!*
- *You will have a well-trained staff, and the risks, liabilities and potential costs of introducing food-borne illness into your operation will be greatly reduced.*
- *You will have a more effective method of handling food, and waste will be reduced.*
- *You will run a smoother, more efficient operation. Your staff will be more aware of their responsibilities in food flow, food handling, sanitation and overall cleanliness. Cleaner systems mean a cleaner operation.*
- *Your newly earned FOODSAFE Excellence status will be visually acknowledged in the form of a FOODSAFE Excellence Certificate for display in plain view of your customers. This will not only enhance your reputation on site, but will increase your status in your community. This visible recognition will show that you care a great deal about the health and well being of your staff and your customers, and you are willing to go the extra mile to make sure your customers get only the best food and service.*
- *Food quality will improve. Better food handling means more consistency, and a much better taste on the plate.*
- *You will have more effective controls of inventory management and stock rotation, and the potential for stock loss will be reduced. Again, more on your bottom line!*
- *Your staff will feel more recognized for their skills and their work. Morale will improve, job requirements will be more clearly defined – there will be more loyalty, better accountability, and less staff turnover.*
- *Your customer counts should increase. A better product means more happy guests to share their positive stories about your establishment with their friends.*

Here's a list of the FOODSAFE Excellence requirements:

1. Your Premises

Your facility must have achieved a 'low hazard rating' on at least two consecutive food facility inspection reports excluding the 'opening' inspection report to qualify.

2. Your Safe Food Handling Plan

You will need to develop Food Safety Plans for all critical food processes from your menu. You will also have to commit to auditing and record keeping for your food safety plans on at least a monthly basis.

Your plans, which are a legislative requirement, will be assessed and approved by the district Environmental Health Officer (EHO). If you have any questions about the development of food safety plans, or about which food processes you should develop plans for, your local EHO will be pleased to help you.

In the booklet Ensuring Food Safety – Writing Your Own Food Safety Plan – The HACCP Way, we have included some straightforward information on how to develop food safety plans. These plans are not only a requirement for FOODSAFE Excellence, but also a valuable in-house tool for your overall operations program. You can get a copy from your local Health Authority (or see:

<http://www.bccdc.org/content.php?item=147>

3. Your Sanitation Plan

Along with food safety plans, FOODSAFE Excellence requires a Sanitation Plan that will also need to be approved by the district EHO. The plan will include your cleaning and sanitizing schedules, and the identification of your cleaning and sanitizing agents and pesticides – with their concentrations, uses and storage requirements. (Note – your local EHO can help you with templates to help them with this plan).

Earning Your Status of Excellence

More than anything, FOODSAFE Excellence

means, in the words of one great chef,

that you're prepared to kick your attitude up a notch.

You know the value of the program and you're prepared to do something extra about it.