Pennsylvania Restaurant Association

2011 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 and exceed 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 (PRA) ninth annual Excellence in Food Safety Award.

Food safety is among the most crucial issues facing the restaurant and foodservice industry, as improper handling techniques can lead to foodborne illness. PRA annually recognizes industry members who go above and beyond exceptional efforts in food safety and sanitation with its annual awards program.

Winners will be honored at the PRA 74th Annual Membership Meeting and Awards Gala at the Hilton Harrisburg on November 6-7, 2011. We encourage you to enter and look forward to seeing you in Harrisburg at the awards banquet on Sunday, November 6.

Pennsylvania Restaurant Association
2011 Excellence in Food Safety Award Application

PLEASE PRINT OR TYPE CLEARLY. ATTACH ADDITIONAL SHEETS AS NECESSARY.

Name of Facility: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Contact Name: _____ Title: _____

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, preperation, cooking, hot or cold holding, reheating and service?

_____

_____

3. Do you have hand-washing 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 (*e.g.*, 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 AND CRITERIA

- The facility has been in basic compliance with the food safety regulations and had no significant public health conditions that posed a risk to the consumer.
- There were no confirmed foodborne illnesses. A confirmed foodborne illness is one in which representatives of the Pennsylvania 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.
- The decision of the Education, Health and Safety Committee is final.

Mail completed entry and supporting documents by Friday, August 12, 2011, to :
Pennsylvania Restaurant Association, Attn: Hope Sterner, 100 State Street, Harrisburg, PA 17101.

Multiple locations may have only 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/awards or call (800) 345-5353.