

### **EXAMPLES OF ACCEPTABLE “EXTRA EFFORTS”**

1. **Training** on food safety and/or sanitation with a minimum of 8 hours per year. a sign-in sheet is to be kept on file showing employees that attended along with the topics covered and the teacher. (The “teacher” can be an outside person who is qualified on the topic or a video tape or canned program or a certified manager, etc.)
2. **Self-inspections of the establishment** on a weekly basis, kept on file or in a bound notebook, in chronological order. Inspections must look for food safety and sanitation in the facility.
3. **Outside inspections** on a quarterly basis combined with monthly self-inspections. Emphasis and record keeping to be the same as #2, above.
4. A minimum of **75% of foodhandlers in establishment are currently certified** in a course of food safety and sanitation ( our course or equivalent.)
5. **Daily food temperature logs** are maintained of potentially hazardous foods in the establishment. Records must be kept in a binder or folder in chronological order.
6. One Nationally Certified (Serv-Safe, Thompson Pro-metric/Experior, or National Registry of Food Safety Professionals) **or H.A.C.C.P. Instructed Person** employed with **25% of employees certified** by our course or the equivalent.
7. **A Food Safety Procedure Manual**, specific to your operation and foods , is available to all employees at all times with quarterly update and review with all foodhandlers. Documentation of these reviews is required.
8. Other extra efforts on a case by case basis.