

# OUTSTANDING FOOD SERVICE SANITATION RECOGNITION AWARD APPLICATION

Please complete the following and return to:

Mt. Clemens Office:

Rene' Hewitt-Lichota, Supervisor  
Macomb County Health Department  
Environmental Health Services Division  
43525 Elizabeth Road  
Mt. Clemens, MI 48043  
586-469-5236

Warren Office

Wendy Wilson, Supervisor  
Macomb County Health Department  
Environmental Health Services Division  
27690 Van Dyke  
Warren, MI 48093  
586-465-8030

\_\_\_\_\_  
Name of Facility

\_\_\_\_\_  
Street Address of Facility

\_\_\_\_\_  
City, State, Zip, Telephone Number

- Have any of the full-time staff at this facility earned certification in food service sanitation through an accredited program (Educational Foundation, Educational Institute)

Yes\_\_\_\_\_ No\_\_\_\_\_ If yes, how many employees?\_\_\_\_\_

**COPIES OF CERTIFICATES MUST BE SUBMITTED WITH THE APPLICATION**

- Have employee training programs been conducted for employees of facility?

Yes\_\_\_\_\_ No\_\_\_\_\_ If yes, how many sessions?\_\_\_\_\_

Who made the presentations?\_\_\_\_\_

What topics were presented? \_\_\_\_\_

**PRESENTATIONS MUST BE EQUIVALENT TO THOSE MADE BY THE MACOMB COUNTY HEALTH DEPARTMENT. SUBMIT MATERIAL FOR EVALUATION.**

- Does management conduct monthly self-inspections at this facility? Yes\_\_\_\_\_ No\_\_\_\_\_

**PLEASE SUBMIT COPIES OF ALL SELF-INSPECTION REPORTS**

- Which classification below best describes your facility?

\_\_\_\_\_Serve only pre-packaged or pre-prepared foods

\_\_\_\_\_Full service with extensive food preparation

\_\_\_\_\_Fast food or limited food preparation (no leftovers)

\_\_\_\_\_Other- provide a description:\_\_\_\_\_

\_\_\_\_\_School

\_\_\_\_\_Church

\_\_\_\_\_Catering Hall

**THE ABOVE INFORMATION IS ACCURATE TO THE BEST OF MY KNOWLEDGE**

\_\_\_\_\_  
Signature and Title

\_\_\_\_\_  
Date

## RECOGNITION AWARD FOR OUTSTANDING SANITATION

Food service operators who utilize appropriate sanitary practices not only reduce the risk of foodborne illness, they also reduce operating costs and the amount of time spent trying to bring the facility into compliance with Michigan public health laws.

The purpose of this award is to recognize food service operators who consistently maintain outstanding sanitation levels. The Macomb County Food Protection Program Advisory Committee developed this award and participates in its issuance.

A food service facility that has had enforcement action taken against them by the Macomb County Health Department in the past 24 months and/or has failed to renew their food service license by April 30<sup>th</sup> of the current licensing year is ineligible to apply.

### CRITERIA

To be considered, a facility must attain a minimum total of ten (10) points. No more than seven (7) points may be earned from the average number of critical violations cited on routine inspections and correction compliance. The average number of critical violations is calculated using the four most current inspections under the existing owner (the two most current inspections will be used for seasonal operations).

The Committee may remove an award if the average number of critical violations exceeds three (3), if critical violations are not corrected, or for any other reason deemed appropriate by the Committee.

#### 1. POINTS FOR AVERAGE NUMBER OF CRITICAL VIOLATIONS

- A. Category "A" = Facilities cooking and serving pre-portioned, pre-made or pre-packaged foods only. Foods are prepared and served the same day with no carry over. (example: McDonalds, satellite school kitchen, coffee shop)

Average number of critical violations:

0 = 6 points

1 = 4 points

- B. Category "B" = Facilities that conduct some food preparation but primarily reheat previously prepared foods. (example: Big Boy, Bill Knapps, Subway, production school kitchens).

Average number of critical violations:

1 = 6 points

2 = 4 points

- C. Category "C" = Facilities that conduct extensive food preparation of various menu items (cook from scratch), may prepare foods a day or two in advance, and cool or reheat foods. (example: Don Pablos, banquet halls, buffet facilities, family dining facilities)

Average number of critical violations:

2 = 6 points

3 = 4 points

2. POINTS FOR NO CRITICAL VIOLATIONS ON AN INSPECTION

Two (2) points can be earned for each inspection conducted where no critical violations were noted.

3. POINTS FOR CORRECTING ALL CRITICAL VIOLATIONS DURING INSPECTION

One (1) point can be earned for each inspection where **all** critical violations were corrected at the time of the inspection.

ADDITIONAL CREDITS (points must be earned from at least **two** different categories)

4. POINTS FOR CERTIFIED PERSONNEL

Two (2) points can be earned for having an employee that has earned a certificate from the Educational Foundation, or the Educational Institute via any approved management certification program.

5. POINTS FOR PROVIDING TRAINING TO EMPLOYEES

Two (2) points can be earned for each documented and approved food sanitation training program presented to food service personnel. (Up to 6 points total).

6. POINTS FOR CONDUCTING SELF INSPECTIONS

Two (2) points can be earned if the facility conducts and retains monthly self-inspections and continuing improvement in sanitation levels is noted from month to month. These forms are available upon request from the Environmental Health Services Division of the Macomb County Health Department.

7. POINTS FOR HACCP SYSTEM

Two (2) points can be earned if the facility has a documented HACCP system (provide a brief description and copies of sample forms/documents).

8. POINTS FOR CORRECTING ALL VIOLATIONS FROM PREVIOUS INSPECTION

One (1) point can be earned for correcting all cited violations from the previous inspection.