

VINELAND'S FIVE STAR AWARD FOR EXCELLENCE IN FOOD PROTECTION

WHAT IS VINELAND'S FIVE STAR AWARD?

Vineland's Five Star Award is recognition of those food establishments that go beyond minimal code requirements and exhibit exceptional efforts in sanitation and food safety techniques. We believe it is important to publicly thank those outstanding facilities for their hard work.

WHO IS SPONSORING THIS AWARD?

The awards will be given by the Vineland Health Department.

WHO IS ELIGIBLE FOR THE AWARD?

The criteria are as follows:

1. The facility must have received only "Satisfactory" ratings during the past year. The facility must excel in those areas of food safety practices that have proven to directly reduce the occurrence of foodborne illnesses such as in cooking, cooling, reheating, and personal hygiene.
2. No confirmed foodborne illness has occurred at your establishment during the past year.
3. At least one extra manager or employee must be a currently "certified foodhandler" by the Vineland Health Department or a similar agency. Vineland certifications are good for 3 years. All risk type 3 establishments are now required to have one Person-in-Charge certified by a Nationally recognized course. All risk type 2 establishments are required to have one Person-in-charge certified by a 6-hour food safety course by January 2, 2011.
4. An extra effort must be made towards food safety. (Please see attached for examples of acceptable efforts.) Records must be available to document these efforts.

Note: The Health Dept. Inspector will nominate your establishment if you qualify.

WHEN WILL THE AWARDS BE GIVEN?

The awards will be presented every year in January or February (for the previous year's performance) at a special ceremony. If you win, you will receive a special invitation to the ceremony.

WHAT IS THE BENEFIT OF VINELAND'S FIVE STAR AWARD TO YOU?

We will provide free publicity in at least two (2) local papers concerning the award and the winners. A mounted certificate will be presented to you for public display at your establishment. Food safety and sanitation mean a lot to the public. This award could mean an increase in business for you.

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 **F.M.C. 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.