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HEALTH DEPARTMENT  
NEWS RELEASE



**FOR IMMEDIATE RELEASE**

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## **Fourth Annual Food Safety Award Winners Announced**

**GRAND RAPIDS** – When you go to a restaurant, how do you know the kitchen is clean, or that the food is being held at proper temperatures, or came from a safe source? Sanitarians at the Kent County Health Department (KCHD) inspect almost 2300 facilities twice a year to ensure safe food preparation and handling procedures are followed. KCHD's Fourth Annual Food Safety Awards recognizes establishments that show an exceptional degree of expertise in safe food handling practices and sanitation. KCHD presents award winners with window clings and certificates to hang where patrons can see them.

“Following specific guidelines when preparing food can prevent a number of foodborne illnesses, ranging from norovirus to *E. coli*,” says Adam London, Administrative Health Officer for Kent County. “Providing restaurants with this award recognizes that the owners, managers and employees strive to provide a clean cooking and serving environment. It also makes it easy for diners to see who is excelling at safe food preparation practices.”

The Kent County Health Department has issued 550 awards for this year's winners. 1750 licensed facilities that are eligible to receive the award. In order for the listed classes of food service establishments to qualify for an award, they must meet the following criteria:

- Facility was in operation during the year of review;
- Facility must have a certified food safety manager, if required, for year of review;
- No repeat violations for the two routine inspections conducted during the year of review;
- No confirmed violations of Michigan Smoke Free Law;
- No enforcement action taken against facility for year of review;
- No confirmed foodborne illness outbreaks linked to facility for year of review;
- No complaints which are confirmed by inspection and determined to be a public health risk;
- Must not receive any Priority or Priority Foundation violations in the licensing year;
- Based on the type of food service (i.e. snack bar, full-service prep,) had 0-3 Core Violations.

KCHD inspections look for potential risk factors that contribute to foodborne illness, such as an unapproved food source, poor food employee hygiene, improper cooking temperatures, inadequate cold & hot holding of food, and cleanliness of food contact surfaces. [Details and a list of the winners can be found here.](#)

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KCHD has been in the business of providing health services to Kent County since 1931. The Health Department is home to nearly 260 employees including public health nurses, sanitarians, health educators, technicians, public health administrators, and specialized staff at the Kent County Animal Shelter. The Health Department operates one main clinic and four satellite clinics located in Wyoming, Kentwood, Rockford, and Grand Rapids. To learn more about KCHD services, visit [www.accesskent.com/health](http://www.accesskent.com/health).

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