



With school right around the corner, is your staff up to date on their training and certificates?

As the summer winds to an end and you are verifying with your employees that they are returning back to work or you are re-engaging your food service company there are a few items that you need to verify prior to food service starting in the fall.

For the house corporation board have you done the following:

1. Serviced all equipment over the summer?
2. Repaired anything that was called out on your last Health Inspection report at the end of the year?
3. Signed your food service contract OR signed contracts with your returning employees?
4. Hired new employees for those that are not returning?

For the Food Service Company and/or your Employees:

1. Is there a ServSafe employee during the times of food prep and service – if you have multiple employees at different meal times, there needs to always be 1 person in the kitchen with a ServSafe?
2. Does your Health Department require food permit cards for all employees?
3. Are there any specific inspections needed prior to opening your kitchen for the upcoming school year?
4. Do you have an employee food illness reporting policy in place?

As with any list, you need to make sure that you and/or your food service company is compiling with all campus/local/state health department regulations based on which entity inspects your kitchen. There are also many on-line videos for staff to keep updated on the latest requirements, etc.

Proper health certifications help your kitchen staff know the rules of the road. If you have questions about your kitchen feel free to contact Upper Crust Food Service at the information below. Have a great rest of your summer!

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Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit [www.uppercrustfoodservice.com/phi-gamma-delta/](http://www.uppercrustfoodservice.com/phi-gamma-delta/) or email Shana Smith, Director of Strategic Partnerships at [shana@uppercrustfoodservice.com](mailto:shana@uppercrustfoodservice.com).