

FOOD CITY

K-VA-T Food Stores, Inc.



Run the Best Store in Town

Food Safety at Food City

- Food Safety is a **PRIORITY** at Food City
- Quality, **SAFE** products for our customers
- **GOOD** for customer = **GOOD** for company

FOOD SAFETY AT FOOD CITY

- Risk Factor Control
- Active Managerial Control



RISK FACTOR CONTROL

- Control of the 5 CDC Identified Risk Factors
 - Poor Associate Personal Hygiene
 - Inadequate Cooking and Re-heating
 - Improper Holding Temperatures
 - Contaminated Equipment/Utensils and Cross-Contamination
 - Food From Unsafe Sources



RISK FACTOR CONTROL

- **Training**
 - **Fast Track Courses**
 - **Core Sanitation Training – In-Store**
 - **CFSM Training – Identified Mgmt. Associates**
 - **On-the-job Training and Mentoring**
 - **Training Job Aids**
 - **Policy and Procedure Manuals**



RISK FACTOR CONTROL

- Surveillance
 - KNET Food Safety HACCP application
 - Daily Department Walk-Throughs
 - 3rd Party Food Safety Audits
 - Health Inspection Review and Follow-Up





ACTIVE MANAGERIAL CONTROL

- KNET Report Monitoring
- Designating a PIC
- Daily Department Mgmt. Walk-Throughs
- Strategic Visual Observations
- Immediate Correction and Addressing with Associates
- Long-Term Corrective Action Follow-Up Plan



FUTURE PLANS

- Company CFISM “In-House” Training
- Company CFISM “In-House” Testing
- Revamp KNET to Include PIC Monitoring
- Revamp Current KNET Training Modules



**QUESTIONS
AND
COMMENTS
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