

Branch-Hillsdale-St. Joseph Community Health Agency  
Certificate of Excellence Award for Foodservice Establishments

Definitions:

**Evaluation** means an inspection

**Critical Item** means a provision of the FDA Food Code, that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

Criteria:

- The period of consideration for the award is a one-year period from February 1<sup>st</sup> to January 31<sup>st</sup> each year. The facilities nominated for the award are recognized at the March Board of Health Meeting.
- The facility must have no critical items cited for the evaluation conducted (all types).
- The facility must have no more than 3 noncritical items cited per evaluation.
- The facility must currently employ a certified food safety manager (required by law since June 30, 2009).
- The facility must have been in compliance with the smoke-free law (required by law since May 1, 2010).
- The facility must be at a fixed location, which operates a minimum of 12 days per month performing food preparation at the facility.
- The facility must not have been implicated in a foodborne illness outbreak.
- The facility must not have had an investigated complaints confirmed.
- The facility has had no enforcement action taken against them by the agency.