



Are you proud of your business and the extra efforts taken by you and your employees when it comes to food safety and sanitation? Do you meet and exceed food safety standards? PRLA's Excellence in Food Safety Award is your opportunity for the recognition you deserve. Winners are honored at PRLA's annual Awards Gala.

The guidelines and criteria for applying for the award are as follows:

- Your facility has been in basic compliance with food safety regulations and had no significant public health conditions that posed a risk to the consumer.
- There were no confirmed foodborne illnesses. A confirmed foodborne illness is one in which representatives of the Pennsylvania Department of Agriculture or county health department investigate and conclude through tests or analysis that illnesses were associated with eating food from your facility. No enforcement actions were taken against the facility in the past 12 months (*i.e.*, no consumer alerts, health permit suspensions or fines imposed).
- One or more employees must be certified in one of the three nationally recognized food safety certification programs, such as ServSafe®.
- An on-site visit or phone interview will be conducted for finalists.

To apply, simply complete application below and return it, along with your supporting documents, to hsterner@prla.org or mail them to PRLA, 100 State Street, Harrisburg, PA 17101 by **August 1**.

EXCELLENCE IN FOOD SAFETY AWARD APPLICATION

Name of Facility: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Contact Name: _____ Title: _____

1. Provide supporting documents (*e.g.*, in-house food protection training programs, self-inspection programs, sanitation manuals) or additional comments that describe what is done at your facility that qualifies it to receive this award. These materials will assist the committee in considering your entry. Please enclose additional documents with this application. _____

2. During your on-site visit, be prepared to discuss the following topics:

- All systems and processes in place for keeping food safe.
- Employee training programs.
- Preventative controls.
- How you reinforce good food safety practices.