



*December
2023*



*Bite-Sized
Food Safety*

Food safety resources
for front-line managers
to train food workers

**Happy Holidays from the
Environmental Health Staff!**



Pictured from left to right: **Patti Richardson**, Office Assistant 3, **Lexi Demastes Wasson**, Sanitarian 1, **Savannah Hare**, Sanitarian 1, **Gillian Olsen**, Environmental Health Manager, **Alex Stotler**, Sanitarian 1, and **Danielle Phillipson**, Environmental Health Technician.

**Best Wishes for a Happy, Healthy,
and Prosperous New Year!**

Your Personal Food Safety Consultant



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Some restaurant managers panic when they see their sanitarian come in the front door. They fear that the sanitarian will find food safety violations or will ask them to fix things that cost a lot of money. They see their sanitarian as an inspector and potential adversary.

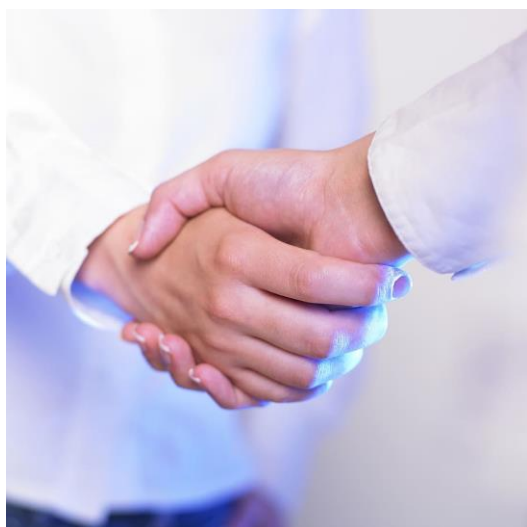
Instead, smart food safety managers see their sanitarian as their personal food safety consultant. They know that an outbreak of foodborne illness could end up costing their restaurant millions of dollars and destroy the reputation of their business. So, they take full advantage of the services their sanitarian offers, they ask lots of questions, and they share the challenges they are facing. Working collaboratively with their sanitarian they can solve problems and protect their business.

Often, a sanitarian can recommend ways to save you money and improve food safety. Being open and honest with your sanitarian helps them help you. They can't help you solve issues they may not know about or fully understand the underlying causes of.

Your sanitarian has access to lots of food safety resources – posters, stickers, handy forms, and model policies. Instead of spending time developing your own food safety materials, ask them if they have resources that will meet your needs.



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Ultimately, we all have the same goal – to help your business grow and prosper by providing good service and tasty foods to your clients in a safe, clean environment. When there are customer complaints or an outbreak of foodborne illness, we all have fallen short of that goal. The Environmental Health Division's staff looks forward to collaborating with you in the coming year as we work together to make safe food our priority in 2024.

Happy Holidays from Your Partners in Food Safety!

*Daniel Hillier Alex Stath Lexi Deuel
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