

2016 Winners Richfield Food Safety Awards

Full Service Restaurants:

Broadway Pizza (Winner) – 7514 Lyndale

Pizza Luce (Nominee) – 800 W. 66th St.

Fast Food/Pizza Carry Out/Cafeteria:

Arby's (Winner) –7744 5th Avenue South

DQ Grill and Chill (Nominee) – 2800 W. 66th St.

Richfield Food Safety Awards – 2016

- Annual awards to acknowledge excellence in food safety and service – Focus on the good work that restaurants do rather than the bad.
- Richfield Advisory Board of Health recommended starting a program in Richfield, similar to the existing award program in Bloomington – Began in 2006.
- The health inspector nominates 2 or 3 candidates in two risk categories based on:
 - Food Collaborative Interviews
 - Inspection results
- Those categories are: full service (or large) restaurant and fast food/pizza carry out/cafeteria service.
 - A team of interviewers visit each site to conduct the interviews. The team consists of members of the Richfield/Bloomington Food Collaborative who meet regularly with inspection staff and one another to discuss common interest areas.
- Nominees were judged on how they manage risk factors on a daily basis, how the establishment encourages workers to be continually motivated about serving safe food, whether they can list five critical factors that affect food safety, having procedures in place for when they receive customer complaints about customers feeling ill after having eaten there, know what the establishment's policy is when an employee shows up for work with obvious symptoms of illness, a description of food safety training programs and policies, management's overall commitment to food safety and rating of the physical appearance of the establishment at the time of the interview
- The results are provided to the Richfield Advisory Board of Health and they present the awards to the winners at a City Council meeting. Nominees will receive certificates via the mail. Photos of the presentation and a short article will be given to the Richfield Sun Current for publicity and positive exposure for the establishments.