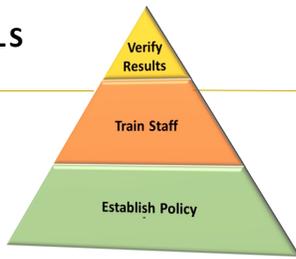


TESTIMONIALS



Paul Carter



"...was very simple to implement."

"...the greatest benefit from this program is the additional review of our policies and procedures...it adds a new level of awareness...receiving very positive and helpful feedback on best practices in the field for our continued improvement."

"(Verification) visits (are) a great opportunity to review in detail our current program and converse on any new requirements either recently implemented or in the pipeline."

"Cutting down on the amount of comprehensive inspections is definitely a plus however the sharing of knowledge and education through the verification visits is a true benefit."

Overall:

"Increased communication, response, and alliance with Maricopa County Environmental Services Department. Greater partnership"

Benefits:

"Staff can easily locate information, Manual is available in each kitchen for reference, Increased sense of ownership with staff Close working relationship with Maricopa County Environmental Services."

Verification Visit experience:

"Pleasant experience – managers were comfortable with the visit; inspector extremely knowledgeable and provided helpful information."



Mary Venable
Nutrition Coordinator
Paradise Valley
Unified School District



Steven Stromberg
Executive Chief
Sapporo (Scottsdale)

"I, as a chef, have professionally gained from the program to better structure our kitchen and restaurant with the systems that we have now put in place..."

The verification visits are a simple, direct, and specific way to review what we are doing, and check the work that's being done, on a daily basis. They feel more like coaching and development visits, more so than just "inspections," and in a much more helpful way, the visits are continuing to assist in molding our systems and procedures for the greater good of our guests, and our awareness of every aspect of food safety. The Cutting Edge

Program has significantly helped raise the level of awareness and proper procedures for our staff, and through the processes, brought a better understanding for why this program is so important for our guests, and the quality of safe product that we serve them".



Are you on "The Cutting Edge" of Food Safety?

Food Safety should be on everyone's plate, and being on "The Cutting Edge" is your recipe to success!

MARICOPA COUNTY ENVIRONMENTAL SERVICES DEPARTMENT

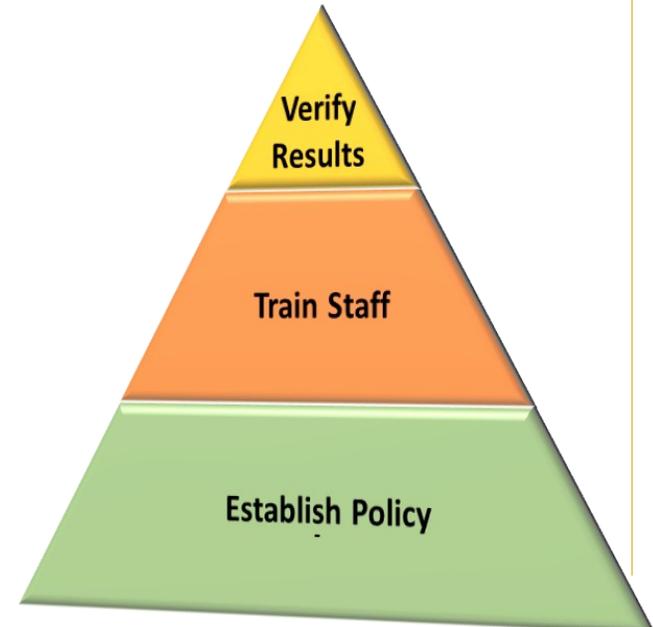
1001 N. Central Ave.
Suite 401
Phoenix AZ 85004

For more information:
(602) 506-6616

esd.maricopa.gov
thecuttingedge@mail.maricopa.gov

**Maricopa County Environmental Services Department
FOOD SAFETY MANAGEMENT PARTNERSHIP**

YOU TOO CAN BE ON THE CUTTING EDGE



Working with our community to ensure a safe and healthy environment



Environmental Services Department

The Cutting Edge



The Maricopa County Environmental Services Department is proud to present an innovative program that promotes food safety practices and recognizes industry for their food safety systems. All county food-related establishments have the opportunity to partner with Maricopa County in implementing this proactive approach to reducing foodborne illness risk factors.

What's in it for you?

- **Food Safety** – The Cutting Edge Program is designed to promote Active Managerial Control and reinforce your food safety management systems. Active managerial control embodies a preventative, rather than reactive, approach to preventing and reducing the risk of foodborne illness in your establishment.
- **Verification Visits** – Verification Visits will replace your establishment's routine inspection during every other regularly scheduled visit. These visits will be conducted to simply verify that your food safety management systems are effectively maintained. Successful completion of verification visits will result in an "A" grade under the County's new grade card system.
- **Recognition** –When your establishment qualifies to take part in the Cutting Edge Program, you will be acknowledged as an establishment on the cutting edge of food safety. You will be given a Cutting Edge participant window sign and be recognized on the Department's website and media report.
- **Awards** – Your establishment may earn and proudly display the annual "Cutting Edge Award" for successfully participating in the Cutting Edge Program.

Food Safety Management Partnership

Join now and sharpen your food safety management plan

How do I participate?

It's easy! In fact, you're probably already doing many of the things needed to enroll. You need to ensure you're practicing the three basic principles behind establishing Active Managerial Control:

Establish **POLICIES** – Following standardized, written procedures for performing various tasks ensures that quality, efficiency, and safety criteria are met each time tasks are performed. For the Cutting Edge Program you must develop standard operating procedures related to the 10 most commonly occurring food borne illness risk factors:

- Hot Holding
- Cold Holding
- Cooking Temperatures
- Cooling
- Reheating
- Hand Washing/ Bare Hand Contact
- Food Contact Surfaces
- Cross-Contamination
- Employee Illness
- Approved Source



Enrollment in the Program begins when these standard operating procedures are reviewed and approved by the Department. This review can be conducted by sending the standard operating procedures to thecuttingedge@mail.maricopa.gov.

The purpose of the review is to ensure information contained in the standard operating procedures meets minimum Maricopa County Environmental Health Code requirements and contain basic elements of a standard operating procedure. Once approved, you will be officially enrolled in the program. As the operator, you are then responsible for ensuring the next two steps to establish active managerial control are completed:

TRAIN Staff – An effective employee training program is the first step to ensuring food safety procedures are understood and followed.



VERIFY Results – Observing and monitoring a food safety management system's procedures is key to ensuring its effectiveness.

Verification activities may include, but are not limited to –

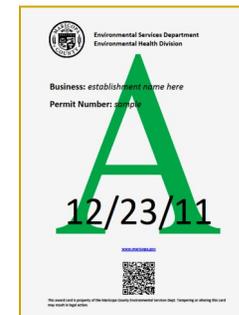
- Periodic self inspections to assess effectiveness of food safety management systems.
- Observing that employees are carrying out the critical procedures correctly
- Observing the person doing the monitoring and determining whether monitoring is being done as planned
- Reviewing the monitoring records to determine if they are completed accurately and consistently
- Confirming that all equipment, including equipment used for monitoring, was operated, maintained and calibrated properly

Verification should occur at a frequency that can ensure the food safety management system is being followed continuously.

There are many tools available to assist you in each of the three steps to establishing active managerial control.

Please visit the Cutting Edge webpage to access this information
<http://www.maricopa.gov/EnvSvc/EnvHealth/FoodSafety/>
or inquire at thecuttingedge@mail.maricopa.gov.

Enroll in the Class!!!



Get started! Come and learn with us and receive assistance in setting up your policies, as well as new ideas to help you effectively train your staff.

It's easy! The class provides the tools you will need, so you will leave ready to go

and enrolled in "The Cutting Edge"!!!

Call **602-506-3946** to schedule