



2017

Sani Awards™ Winners

Solutions Stage Q&A





The 2017 Sani Awards™

And the winners are...



Tracey McClure -



Jeremy Benedict



Therese O'Connor





The 2017 Sani Awards™

And the winners are...

Category A:

Outstanding Food Safety Programming Innovation

Tracey McClure - Jason's deli



The 2017 Sani Awards™

And the winners are...



Jason's Deli is a fast-casual restaurant chain with over 260 locations in 28 states, ranging from Minnesota to Florida to Nevada to Virginia.

Jason's deli

And so much more...

The 2017 Sani Awards™

And the winners are...



Tracey McClure - Food Safety Specialist

- Leads organizational efforts to reduce food safety risks
- Develops and documents sanitation standards
- Provides subject matter expertise
- Review accuracy of audits, health inspections, corrective action plans – f/u where needed
- Generates and distributes metrics aimed at identifying and rewarding BEST IN CLASS operations
- Analyzes, evaluates data reports; provides guidance to the team...and much more

Jason's deli

And so much more...

The 2017 Sani Awards™

And the winners are...



MANDATE: All levels of deli management must be Food Safety certified by an accredited program and by a certified Jason's Deli instructor / proctor.

METRICS: Round 1 (2010) vs. Round 2 (2016) –

% increase of Delis w/ Certified Manager:

- System: **+21.5%**
- Franchise: **+40%**
- Corporate: **+39%**

Jason's deli

And so much more...

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And the winners are...



MANDATE: All Employees must be Food Safety certified; by City or County Health Department, Jason's Deli's Food Safety and Sanitation workshop, or StateFoodSafety.com within 90 days of their hire date (or sooner as required by regulatory authority).

METRICS: Round 1 (2012) vs. Round 2 (2016)

% Increase, Delis with >75% employees w/Food Handler Certifications:

- System: **+23%**
- Franchise: **+35%**
- Corporate: **+16%**



And so much more...

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And the winners are...



Food Safety Audit and Health Inspection Management Programs are in place. Managers complete corrective action plans.

This allows us to monitor and further develop metrics to evaluate and improve performance.

METRICS: Round 1 (2007) vs. Round 2 (2016)

Food Safety Audit Program % Increase

- System: **+10.4%**
- Franchise: **+ 7.9%**
- Corporate: **+11.7%**

Jason's deli

And so much more...



The 2017 Sani Awards™

And the winners are...

Category B:

Exceptional Food Safety Education and/or Training
Program Implementation

Jeremy Benedict-



The 2017 Sani Awards™

And the winners are...



FOOD SAFETY

Serving safe food begins with You.



The 2017 Sani Awards™

And the winners are...



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And the winners are...



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And the winners are...

Category B:

Exceptional Food Safety Education and/or Training
Program Implementation

***Therese O'Connor-
(Harry Ashendorf)***



The 2017 Sani Awards™
And the winners are...



CORNELL DINING

Towering Above the Rest

2017



The 2017 Sani Awards™

And the winners are...



CORNELL DINING 3 PRONG APPROACH TO SAFETY GOALS



➤ **NEHA – NATIONAL ENVIRONMENTAL
HEALTH ASSOCIATION**

➤ **ALLERTRAIN - MENU TRINFO**

➤ **ECOSURE - ECOLAB**

The 2017 Sani Awards™

And the winners are...



GOAL #1 - 100% CERTIFICATION FOOD SAFETY CERTIFICATION



- ❖ 331 of 405 hourly staff have current handler certification
- ❖ 44 of 45 managers/supervisors have current management certification
- ❖ 90% student staff have on-line food safety certification

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And the winners are...



GOAL #2 - FOOD ALLERGENS

Requirement: All regular staff be trained and tested on food allergens every year via MenuTrinfo's Allertrain on-line training and testing.



Launched: October 2015

Success to date:

- ❖ 215 employees have successfully completed the course
- ❖ identified food allergen “experts” : designated “go-to person” for questions
- ❖ AllerTrain certificate is valid for five (5) years

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And the winners are...



GOAL #3 – FOOD SAFETY AUDITOR

The logo for ECOLAB, featuring the word "ECOLAB" in a bold, blue, sans-serif font with a small star icon above the letter "O".

ECOLAB

- ❖ Third party auditor
- ❖ Inspections twice a year
- ❖ Corrective action training

Outcomes to date:

Decrease of **64%** in violations/discrepancies since first audits in 2013 to end of 2016

The 2017 Sani Awards™

And the winners are...



SERVING FOOD SAFELY

CORNELL DINING'S #1 OVERALL GOAL



Dustin Cutler, Director Cornell Dining



**Therese O'Connor,
Asst. Director Training & Development**

Q&A