

## Governor's Award for Excellence in Retail Food Safety 2011 Nomination Form

Please print clearly		
Nominee Name		
Name of Food Establishment		
Street Address		
City	County	ZIP
Nominee's Work Number		
Your name	E-mail address	·
Daytime phone	Relationship to Nominee _	

Please send us this completed nomination form by September 7, 2011

- ① If your nominee is a finalist for the Governor's Award, a member of the Award Selection Committee may call you for further information.
- ① The Committee will also obtain information on the nominee from the Office of Food Protection. You may be asked to provide one or two more people to comment on the nominee's professional excellence.
- ► On the included form or on a separate sheet of paper, please describe how your nominee exhibits excellence in food safety.

  Some examples are:
  - Nominee has an excellent understanding of the Food Code and food safety
  - Nominee demonstrates food safety knowledge and applies it to keeping foods safe
  - Nominee passes their facility inspections with few or no deficiencies each time
  - Nominee promptly corrects deficiencies and teaches others how to do the same
  - Nominee understands the importance the Risk Factors to reduce foodborne illness
    - Purchases foods from approved sources
    - Cooks foods to required temperature to ensure food safety
    - Holds hot foods hot and cold food cold at required temperatures
    - o Maintains food equipment in a clean and sanitary condition
    - Sets a high standard for personal hygiene and employee health
  - Practices "Active Managerial Control" to identify and control hazards

Please send this completed nomination form by September 7, 2011 to: Office of Food Protection, 417 Federal St, Dover DE 19901-3635 or FAX to 302-739-3839

For more information about the Governor's Award, call us in OFP at 302-744-4743.

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Plea	ase print clearly Name and Food Establishment here and on front of this form.	
Nor	minee Name	
Nar	me of Food Establishment	
1.	Has an excellent understanding of the Food Code and food safety	
2.	Demonstrates food safety knowledge and applies it to keeping foods safe	
3.	Passes their facility inspections with few or no deficiencies each time	
4.	Promptly corrects deficiencies and teaches others how to do the same	
5.	Purchases foods from approved sources	
6.	Cooks foods to required temperature to ensure food safety	
7.	Holds hot foods hot and cold food cold at required temperatures	
8.	Maintains food equipment in a clean and sanitary condition	
9.	Sets a high standard for personal hygiene and employee health	
10.	. Practices "Active Managerial Control" to identify and control hazards	
Oth	er examples of the nominee's excellence in retail food safety	

We appreciate you being a valuable partner in helping make the First State first in food safety.