

El Buen Sazón recognized for food safety

Written by Holyoke Enterprise

During their March 27 meeting, members of the Northeast Colorado Board of Health helped recognize several food service facilities across northeast Colorado as they were awarded for their commitment to food safety.

The Northeastern Colorado Excellence in Food Safety award was developed this past year as an incentive program aimed at recognizing facilities inspected by the Northeast Colorado Health Department that practice excellent food safety.

El Buen Sazón was the 2012 recipient for Phillips County.



El Buen Sazón's Efrain Bencomo, pictured in center, accepts the Northeastern Colorado Excellence in Food Safety award from Melvin Bustos, NCHD's environmental health coordinator at left, and Carmen Vandenbark, NCHD's environmental health director.

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“Preventing foodborne illness is a challenge and takes a commitment from everyone involved,” said Carmen Vandebark, NCHD’s director of environmental health. “This award is meant to recognize those that go above and beyond every day to ensure that their establishment is exceptional. We want to show our appreciation to the management and staff of these facilities for their commitment to proper food handling and preparation techniques.”

According to Vandebark, the awards were presented to facilities in three categories: full-service facilities, defined as a facility conducting food preparation, cooling, reheating and hot and cold holding of potentially hazardous foods; limited-service facilities, defined as a facility conducting food preparation, limited cooling, reheating and hot and cold holding of potentially hazardous foods; and nonprofit/public service facilities, defined as a facility that operates as a public school, senior center or other public entity.

The criteria used to select those facilities that were exceptional included things such as maintaining current staff and manager food safety training, having no presumptive foodborne illness or violations involving food temperatures, cross contamination or personal hygienic practices in the past 12 months, demonstrating that cleanliness and effective sanitization are an important practice in their daily operation and showing a willingness to correct violations in a timely manner and cooperate with inspectors.

In addition to Phillips County, other award winners in northeast Colorado included:

—Logan County: Caliche School, public service; Burger King, limited-service; and Sterling Regional Med Center, full-service.

—Morgan County: Brush Nutrition Project, public service; Santiago’s, full-service.

—Sedgwick County: Ovid Senior Center.

—Washington County: Woodlin School, public service; Trinity Services I LLC #1, full-service.

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—Yuma County: Farm House Market, full-service; Yuma District Hospital, full-service.

For more information about NCHD's food program, contact NCHD at 970-522-3741 or visit www.nchd.org

. To learn more about their food service inspections and ratings of facilities, click on the Restaurant Inspections link on the website.

In other news, the board:

—accepted the February financial reports.

—discussed the 2013 Board of Health meeting agenda, which is posted online at www.nchd.org

—updated the bank signature cards to reflect new board members.

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