NEWS RELEASE
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For immediate release
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Local Businesses Recognized for Commitment to Food Safety

The local health department has recognized 38 food establishments in Lewis and Clark County for their exceptional efforts to make, serve, and sell safe food to the public.

Sodexo, a national corporation that prepares food for all Helena District 1 schools in a central kitchen at Capital High School, has received a Gold Fork Award based on its 2010 inspection by sanitarians with the Lewis and Clark City-County Health Department. The inspection, required annually by law, revealed no violations associated with risks of foodborne illness. Sodexo also demonstrated that it practices all four components of an effective food safety system.

Those components are:

- on-site managers who demonstrate knowledge of food safety and take corrective action when necessary;
- ongoing monitoring of food temperatures;
- food safety training for all employees; and
- policies and procedures that make food safety a priority.

“This is the first time we’ve publicly celebrated food facilities for their efforts to adopt and maintain safe food preparation and handling practices,” said Laurel Riek, environmental health specialist with the health department. “We hope this will encourage more facilities to adopt food safety procedures. The question we hope to hear is, ‘What do I need to do to get mine?’ ”

The department also issued Silver Fork Awards to 37 food establishments (see list below) that had only one or two minor risk-factor violations and had implemented at least three of the food-safety system components. An example of a minor risk factor might be food stored at a temperature only a few degrees warmer than required.

Riek pointed out that the county is seeing an overall trend toward better food safety practices in area restaurants, cafeterias, and other food facilities that store, prepare, package, serve, sell, or otherwise provide food for human consumption.

“We work with all facilities to provide safe food for the public,” Riek said. “We look for control of the factors that are most likely to cause foodborne illness. Each inspection is a snapshot of activities in a
facility. Policies and procedures, including employee training, help ensure consistent food safety practices from employee to employee and from day to day.”

The health department plans to make the awards an annual event. To be eligible, a food establishment must offer sit-down dining and have been open for at least a year. There were 177 eligible facilities in the county last year.

Riek said the health department is also working toward an online system that will enable the public to see inspection results at their convenience.

For more information, contact the health department at 443-2584 or healthinfo@co.lewis-clark.mt.us.

Establishments that received Silver Fork Awards were:

- Augusta Dinner Club
- Augusta School
- Benny’s Bistro
- Broadwater School
- Bryant School
- C Bar N Mission
- Capital High School Cafeteria
- Captain Jack’s Restaurant
- Central School
- Chili’s Bar and Grill
- Day’s Inn
- East Valley Middle School
- Eastgate School
- Green Meadow Country Club
- Helena Dinner Club, Neighborhood Center
- Helena Middle School
- Intermountain Children’s Home
- Jefferson School
- Kessler School
- La Casa Fiesta
- Lincoln High School
- Lincoln School
- Mediterranean Grill
- Pizza Hut #227, 2955 Prospect
- Pizza Hut, 3267 No. Montana
- Queen City Subway, 660 Lola St.
- Radley School
- Ray Bjork Learning Center
- Rossiter School
- Sara’s Blue Ribbon Porkies
- Shodair Residential Treatment Center
- St. Peter’s Community Hospital
● Steve’s Cafe
● Taco Bell #18703, 2815 No. Montana
● Taco del Sol
● Warren School
● Wolf Creek School

The Lewis & Clark City-County Health Department’s mission is to improve and protect the health of all Lewis & Clark County residents.

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