

Michigan Restaurant & Lodging Association



ServSafe Dining Commitment

A way to welcome back diners that is rooted in

- ServSafe training
- FDA Food Code
- COVID-19 best practices from CDC, FDA, and EPA
- Michigan Executive Orders

ServSafe Dining Commitment

Restaurants are Required to

- ✓ Adhere to the National Restaurant Association and FDA Reopening Guidelines
- ✓ Have a minimum of one person per location with a valid ServSafe Food Protection Manager Certification
- ✓ Have 10 Employees trained with ServSafe Food Handler and ServSafe COVID-19 Courses
- ✓ Adhere to the laws and guidance of the state and local municipalities

ServSafe Dining Commitment

✓ Adhere to the National Restaurant Association and FDA Reopening Guidelines

- FDA Guidelines and Check list follow food code and break down a clear check list
- FDA Reopening Guidelines are available in multiple languages
- Posters and Graphic heavy signage is also available from FDA

ServSafe Dining Commitment

- ✓ **Have a minimum of one person per location with a valid ServSafe Food Protection Manager Certification**
 - One certified manager per location has been in Michigan Food Law since October of 2007 and enforced for 10 years
 - Accepted in all 50 states, making it ideal for single and multi-unit operations
 - A single source, one-stop show for both food safety training and the certification examination
 - Delivers up-to-date regulatory information
 - Offers flexible online, classroom, in-unit and one-on-one training and examination options

ServSafe Dining Commitment

✓ Have 10 Employees trained with ServSafe Food Handler and ServSafe COVID-19 Courses

- ServSafe Reopening Guidance: COVID-19 Precautions
 - Knowing COVID-19 symptoms
 - Understand how to prevent the spread of the virus
 - Recognizing actions designed to reduce risk to employees and guests
 - Guidelines for face coverings, hand washing, and food handling
 - Guidelines for cleaning, sanitizing, and disinfecting
 - Physical and operational changes to maintain social distancing
- ServSafe Food Handler was free for April and May, now \$15 online

ServSafe Dining Commitment

- ✓ Adhere to the laws and guidance of the state and local municipalities
 - Michigan Specific Executive Orders including
 - EO – 36
 - EO – 145
 - EO – 147
 - There is an ever changing path and the MRLA will be providing support to ensure compliance for industry

ServSafe Dining Commitment

What Restaurants Get for joining the ServSafe Dining Commitment

- Digital marketing Kit with links, logos, etc. to promote they were approved for the program
- Access to a library of ServSafe food Safety posters
- A Decal with your current year of commitment for use on website, apps, emails, front door, windows, on the menu, etc.
- Record of Commitment will be available online for look up
- Multi Million Dollar advertising campaign that will promote the list of restaurants that have been pledged and meet the requirements

ServSafe Dining Commitment

Michigan Diners will enjoy:

- Dining Establishments that have been trained in proper COVID-19 protocols and FDA food code
- Confident servers, who have had formal training on how to keep them selves and customers both safe
- Masks, hand washing stations, and a high level of cleaning

ServSafe Dining Commitment

Michigan Diners will be asked to:

- Stay home when then are sick
- Adhere to 6' Social Distancing standards
- Wear a face covering as required by EO - 147
- Use the hand washing and hand sanitizing stations that are provided

Questions or Concerns

Amanda Smith

EVP, MRLA

Executive Director, MRLA EF

asmith@mrla.org

616-485-4274



Thank You for your time

