



FOR IMMEDIATE RELEASE

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September is National Food Safety Month - *Spotlights The Culture of Food Safety*

LANSING, Mich., Sept.05, 2017 - In its ongoing commitment to food safety, the Michigan Restaurant Association (MRA) and the National Restaurant Association (NRA) has announced this year's National Food Safety Month (NFSM) theme, The Culture of Food Safety. As a focal point within the restaurant industry, food safety is now synonymous with an operation's reputation.

"Food safety and security is the top priority for Michigan's sixteen thousand restaurants," said Justin Winslow, President and CEO of the Michigan Restaurant Association. "This September, we will be providing additional tools foodservice professionals need to protect themselves and their guests with food safety techniques. With over 50 million meals served daily, the culture of food safety is not just the responsibility of one person. It takes the entire team working together to make sure food is served safely. There are many parts that make up an operation's food safety culture, such as modeling behaviors, training, and positive reinforcement. All of these pieces combined help to build a strong foundation of food safety culture in your operation."

NFSM, held annually in September, was created in 1994 by the NRA to heighten awareness about the importance of food safety education. As part of its campaign, the Association offers free resources for foodservice industry professionals. ServSafe is excited to be celebrating the 23rd year of NFSM. The MRA will highlight the importance of food safety and provide tips and tools on how to detect and prevent the spread of foodborne illness through proper hand washing and cleaning procedures, as well as holding food at correct temperatures, practicing good hygiene, and the correct way to sanitize equipment. New training tools and resources are available for each week including activities, posters, infographics, and videos. The themes for each week include:

- Week 1: What is Food Safety?
- Week 2: Handwashing
- Week 3: The Role of Food Safety Training
- Week 4: Time & Temperature Control

To join the conversation, follow [@ServSafe on Twitter](#) and use the hashtag #NFSM.

For more information and resources on NFSM, visit: [FoodSafetyMonth.com](#).

About the Michigan Restaurant Association

Michigan Restaurant Association (MRA) is the recognized leader of Michigan's hospitality industry, providing essential services to the foodservice community. Founded in 1921, the MRA represents approximately 4,500 Michigan foodservice establishments. The industry plays an integral role in Michigan's economy, employing more than 435,000 people and generating \$15.9 billion in annual sales.

About the National Restaurant Association

Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises more than 1 million restaurant and foodservice outlets and a workforce of 14.7 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry's largest trade show ([NRA Show](#) May 20-23, 2017, in Chicago); leading food safety training and certification program ([ServSafe](#)); unique career-building high school program (the NRA Educational Foundation's [ProStart](#)); as well as the [Kids LiveWell](#) program promoting healthful kids' menu options. For more information, visit [Restaurant.org](#) and find us on [Facebook](#), [Twitter](#) and [Instagram](#).

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