

The Kroger Co. Retail Food Safety Program

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Topics

- Kroger Co. Background
- Retail Food Safety Programs



The Kroger Co.



Retail Food Safety Program

- Education
- Auditing
- Measuring & Rewarding Progress

Retail Food Safety Program

- Education

- Hourly Perishable Dept. Associates

- Basic Food Safety via Computer Based Training (CBT)

- Topics Include

- Temperature Control

- Cross Contamination

- Personal Hygiene

Retail Food Safety Program

- Education cont.
 - Perishable Department Managers
 - Basic Food Safety via CBT
 - Advanced Food Safety via CBT
 - Temperature Control
 - Cross Contamination
 - Personal Hygiene
 - **PLUS HACCP Principles**

Retail Food Safety Program

- Education cont.
 - Store Management
 - Basic Food Safety via CBT
 - Advanced Food Safety via CBT
 - FMI's Modified "SuperSafeMark"
 - All Manager Store Trainees **MUST** Complete
 - All Store Mgmt Certified via a Nationally Accredited Exam – **"Certified Food Safety Manager"**
 - Must maintain Certification

Retail Food Safety Program

- Auditing
 - Audit Developed by Kroger
 - Criteria Mirror Health Dept. Inspections
 - Critical, Major, and Minor Deviations
 - Chemical Vendor Conducts Kroger Food Safety Reviews (audits)
 - Each Store Audited 6 Times per Year
 - Data Collected in a Central Database

Retail Food Safety Program

- Measuring & Rewarding Progress
 - Measure Four Attributes
 - Food Safety Training
 - Focus 4 (Temperature Logging)
 - Critical Repeats
 - Store Follow Up to Audits
 - Best Performing Retail Division Receive a Food Safety Award from our CEO
 - Shared with the Stores as Well

Why All the Effort?

- Protecting Our Customers is Our First Priority
 - CDC Data
 - 76 Million Foodborne Illnesses per Year
 - 300,000 Hospitalized per Year
 - 5,000 Fatalities per Year
 - Primary Groups Affected: The Young, Old, and Immune Deficient.

FOOD SAFETY IN TODAY'S ENVIRONMENT

Can't eat pork,
swine flu...



Can't eat chicken,

Bird flu.



Can't eat Beef,

Mad cow....



Can't eat eggs,

Salmonella.



Can't eat fish,

heavy metal poisons in their waters.



Can't eat fruits and veggies,

E coli, insecticides and herbicides.



Hmmmmmmmmmm!!!!!!!!!!!!!!



I believe that leaves Chocolate and ice
cream!!!!!!!!!!

Remember - - - 'STRESSED'

spelled backwards! is

'DESSERTS'

