

What is the Golden Apple Quality Improvement Initiative and Award?

The **Golden Apple Quality Improvement Initiative** is a new program aimed at increasing food safety in New York City's food service establishments. It provides both assistance and incentive to achieve and maintain the highest standards in food safety.

The **Golden Apple Award** will serve as a mark of superior food safety standards. The award consists of a 1-year certificate and decal that can be prominently displayed to the public, allowing potential patrons to immediately identify establishments that meet the Department of Health and Mental Hygiene's (DOHMH) highest food safety standards.

Food service establishments qualify for the award by having an exemplary inspection record, completing food protection and quality improvement courses, and demonstrating a serious commitment to food safety by having a quality improvement system in place.

How does an establishment renew its Golden Apple Award?

The Golden Apple Award will be dated and valid for 1 year following issuance. To receive the award the following year, the food service establishment must meet all the original criteria.

How does a supervisor or manager register for the Quality Improvement Food Protection Course?

You may register for the QIFPC or submit your Quality Improvement Plan by contacting the NYC DOHMH Health Academy, Monday through Friday from 10 AM until 3 PM, at **311**.

How does a supervisor or manager submit a quality improvement/quality assurance plan for approval and schedule a Golden Apple Consultation?

Upon approval of your plan, you may schedule a Golden Apple Consultation by contacting the NYC DOHMH Bureau of Food Safety and Community Sanitation, Monday through Friday from 10 AM until 4 PM, at **311**.



Michael R. Bloomberg
Mayor

Thomas R. Frieden, MD, MPH
Commissioner

Golden Apple Award

Excellence in Food Safety



**NEW YORK CITY
DEPARTMENT of HEALTH
and MENTAL HYGIENE**



or visit our website at nyc.gov/health

The Golden Apple Award – a mark of superior food safety

How does a food service establishment earn a Golden Apple Award?

Eligibility for a Golden Apple Award is reserved for those food service establishments that meet the following 4 criteria (1, 2, 3a or 3b, and 4a or 4b):

1. Have a valid Department of Health and Mental Hygiene (DOHMH) permit and are in good standing with DOHMH (no outstanding fines);
2. Have a supervisor or manager who has completed the basic DOHMH Food Protection Course (or a DOHMH-approved equivalent course);
3. (a) Have a supervisor or manager who has completed the DOHMH Quality Improvement Food Protection Course, which focuses on how to develop and implement a quality improvement/quality assurance plan; **OR**
(b) Can demonstrate that acceptable quality improvement/quality assurance measures have been in place for the last 12 months and will sign an affidavit attesting to this;
4. (a) Have passed 2 initial cycle inspections (compliance inspections do not count) — the most recent initial inspection and an initial inspection following either completion of the Quality Improvement Food Protection Course or demonstration of a pre-existing quality improvement plan that meets DOHMH approval — with no critical violations and less than 14 points in general violations **OR**
(b) Pass their next 2 initial inspections with no critical violations and less than 14 points in general violations.

What is the Quality Improvement Food Protection Course (QIFPC)?

This course is open only to supervisors and managers who have completed the basic DOHMH Food Protection Course (or a DOHMH-approved equivalent course) and have a sound understanding of food safety principles. The Quality Improvement Food Protection Course (QIFPC) is a more advanced class that focuses on:

- Creating an Active Managerial Control Plan (AMCP) — a system used to reduce the risk of food-borne illness by identifying and correcting food safety hazards;
- Developing and implementing a quality improvement/quality assurance plan designed for your individual food service establishment;
- Handling potentially hazardous foods and serving safe food to your customers;
- Assuring good personal hygiene for staff;
- Assuring employee supervision and training.

The course consists of 3 sessions, each lasting 4 hours. The first and second sessions are held on consecutive days. At these sessions, participants are introduced to the elements necessary to implement an effective quality improvement plan. The third session will be held 1 week later. At this session, plans designed by participants will be evaluated and used as samples for discussion and review.

How will the Golden Apple Award be issued?

Following either completion of the QIFPC or demonstration that acceptable quality improvement/quality assurance measures have been in place for the last 12 months, the DOHMH will schedule a **Golden Apple Consultation** for your food service establishment.

An experienced DOHMH inspector will visit your establishment, review your quality improvement/quality assurance plan, and evaluate whether the plan is being used correctly. If necessary, the inspector will make suggestions on how to improve the plan. The Golden Apple Consultation is not a sanitary inspection, and monetary penalties will not be assessed for possible violations.

Shortly after the consultation, you can expect an unannounced initial **Golden Apple Inspection**, similar to inspections your establishment has received in the past, with the exception that the inspector will now also determine whether your establishment is consistently following your quality improvement/quality assurance plan. No monetary penalties will be assessed for failing to follow the plan; however, violations that are observed for which monetary penalties may be assessed will be issued during this inspection.

Food service establishments will be honored with a Golden Apple Award if they:

- Pass the inspection with no critical violations and less than 14 points in general violations;
- Have a functioning quality improvement plan;
- Have had a previous inspection with no critical violations and less than 14 points in general violations. **Note:** Food service establishments that do not meet this criterion but meet the first 2 can still qualify for the Golden Apple Award by passing 1 additional initial inspection.

The 1-year certificate and decal will be mailed within 2 weeks of passing the Golden Apple Inspection.