

• FAMILY-OWNED AND OPERATED •
UPPER LAKES FOODS
EST 1967

TRAINING
AND
DEVELOPMENT

FOOD SAFETY AUDIT

Like a health inspection without the stress.

Detailed assessment of food handling practices with recommendations and instructions for improvement.

Food safety is a constant worry for restaurant owners and managers and a visit from the health inspector can be extremely stressful if you aren't sure your team is using the best practices. A poor health inspection can result in a variety of penalties including fines, loss of licensing, even closure of the restaurant. Depending on local regulations, your inspection score may also be posted on a website or your front door for customers to see. Operators can't afford a poor inspection and they certainly can't afford an illness outbreak.

Our specialists can help evaluate your facility and current practices to make certain you are compliant with food safety standards. One of our professionals can inspect your facility using a detailed checklist along with interviewing your team regarding procedures and will make recommendations to improve standards. Additionally, they will help train your team on best practices and introduce forms and checklists to improve record-keeping.

Food safety is a priority in your restaurant. Let our specialist team help you feel more confident that your team is doing the right thing to protect your operation from a poor health inspection and a potential foodborne illness outbreak.



WE'RE HERE FOR YOU

Mission Statement: *The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.*

Let's do this.

Contact us to find a solution that works for you and your operation.

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