



## St. Mary's County Health Department

### NEWS RELEASE

[www.smchd.org](http://www.smchd.org)

William B. Icenhower, MD, MPH, Health Officer  
21580 Peabody Street,  
Leonardtown, MD 20650

**Contact:** Leslie Payne,  
Public Information Officer

**FOR IMMEDIATE RELEASE**

**Telephone:** 301-475-4318

**Fax:** 301-475-4350

**E-mail:** [paynel@smhd.com](mailto:paynel@smhd.com)

#### HEALTH DEPARTMENT RECOGNIZES FIRST GOLD STAR RECIPIENTS

(LEONARDTOWN, MD) January 30, 2008 -- Nine months after announcing the Gold Star Program to recognize superior compliance to food safety standards among food establishments in St. Mary's County, the St. Mary's County Health Department presented Gold Star certificates to over 50 food service facilities who met the challenge of achieving the superior standards for the 2007 calendar year. William B. Icenhower, M.D., health officer, presented award certificates at separate ceremonies held at the health department in Leonardtown, and the Lexington Park and Charlotte Hall libraries during January. Commissioner Dan Raley participated in the Lexington Park event.

"The Gold Star Program recognizes the conscientious efforts of food establishments, and alerts the public to restaurants that have demonstrated exceptional attention to public health safety and sanitation," explained Daryl Calvano, Environmental Health Division director at the health department. "We are really pleased by the leadership of these establishments who stepped up and met the standards during the inspection period. These establishments deserve to be recognized as having achieved the 'high honor roll' for sanitation."

A team of three sanitarians at St Mary's County Health Department helps keep the risk of foodborne illness low through education and inspections of over 400 food establishments in St. Mary's County.

(more)

*Gold Star Program, p. 2*

There are some safe food handling practices however, that, if not done properly, are more likely to lead to food borne illnesses. Health department inspectors specifically observe and document these food handling practices during inspections. All licensed restaurants have been inspected by the health department and are safe to eat in. Occasionally, in a few limited situations where inspectors determine that “imminent high risk” exists to the health of patrons, an establishment will be closed.

The Gold Star program has been several years in the making. Advanced computer technology in the field, adopted in 2006, enables health inspectors to record and track compliance progress with relative ease, and contributes to the ability to inform the public more quickly about those establishments that are going the extra mile to provide customers a safe dining experience.

The Gold Star Program was introduced as a direct result of public interest. “Clients naturally want to know how restaurants do on their inspections,” said Alan Shick, food program supervisor. “Public inquiries about our inspection work in food services have become much more numerous in the past few years. Both the food establishment and the public win when high standards are achieved, rewarded and made known.”

The food establishments that achieve this high level of compliance received a certificate and window sticker naming them as Gold Star establishments. The requirements to earn the Gold Star are:

- No critical violations (based on COMAR 10.15.03)
- No temperature violations cited during a monitoring inspection
- All violations noted by an inspector must be corrected by a 30-day follow-up inspection
- No confirmed unsafe food handling complaints

(more)

Gold Star Program, p. 3

- At least one food service worker completed a recognized and approved “Food Service Sanitation and Safety Class” within the last two years

For more information about the Gold Star Program, please call St. Mary’s County Health Department Division of Environmental Services at 301-475-4321.

###

### **2007 Gold Star Recipients for Achieving Highest Professional Standards in Safe Food Preparation**

Anchor of Walden Sierra	<i>Green Holly [B] Elementary School</i>
Blue Wind Gourmet	<i>Greenview Knolls Elementary</i>
Bruster’s Ice Cream	<i>Leonardtwn Elementary</i>
Cedar Lane Apartments	<i>Leonardtwn High School</i>
The Coffee Quarter	<i>Lettie Dent Elementary School</i>
Dash-In #353	<i>Lexington Park Elementary</i>
Do Dah Deli	<i>Margaret Brent Middle School</i>
Dr. James A. Forrest Technology Center	<i>Mechanicsville Elementary</i>
Garvey Senior Center	<i>Oakville Elementary School</i>
Grace Loffler Center	<i>Piney Point Elementary</i>
Immaculate Heart of Mary	<i>Spring Ridge Middle School</i>
J.T. Daugherty Conference Center	<i>White Marsh Elementary School</i>
Kellam Seafood	<i>White Oak Secondary School</i>
Loffler Senior Center	St. Mary’s Detention Center
Northern Senior Center	St. Mary’s Hospital
Panera Bread	Tea n’ Scones
Paul Hall Center (formerly Lundeberg School)	Thai International Restaurant
Personalized Touch Catering	The Tides Restaurant & Oyster Bar
Pizza Hut #23550	Wendy’s #159
Quality Street Kitchen & Catering	Wawa #583
Rita’s Water Ice	Wawa #587
Ruby Tuesday #3433	
Salsa’s Mexican Cafe	
Seven Eleven #17706J	
St. Mary’s County Public Schools:	
<i>Banneker [A] Elementary</i>	
<i>Banneker [B] Elementary</i>	
<i>Carver Elementary</i>	
<i>Chesapeake Charter School</i>	
<i>Chopticon High School</i>	
<i>Esperanza Middle School</i>	
<i>Food Service Warehouse</i>	