

## Why is the program important?

√ Nutrition, food safety and a 100% smoke-free environment are health issues that are important to your customers. Customers are demanding more healthy choices when dining away from home.

√ Healthy food choices and 100% smoke-free environment can help reduce everyone's risk of cancer and heart disease. Safe food handling can prevent food borne illness.

√ Restaurants will be promoted and recognized as health conscious organizations-a quality valued by consumers. Healthy and satisfied customers will come back repeatedly.

## *Dine Out! Kansas Restaurant Award Program*

You should be proud of your restaurant! It is one of a select few in Kansas that has met high standards and earned the Dine Out! Kansas Award of Excellence.



[www.kdheks.gov](http://www.kdheks.gov)

**(Place Local Contact Information Here)**

**(Add local contact phone, fax and e-mail address here)**



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

# *Dine Out! Kansas*

**Information for Staff.**



*Dining out with B.O.B.  
(the best of the best)*

## What is Dine Out! Kansas?

√ Dine Out! Kansas is an award program that recognizes Kansas restaurants for achieving excellence in providing healthy food choices and a healthy environment for your customers.

√ Dine Out! Kansas restaurants provide:

- » A variety of healthier food choices, on the menu and by request, including vegetables and fruit, lower fat options and substitutions.
- » An favorable track record in food safety .
- » A 100% smoke-free environment.

√ Your community health department or organization awards your restaurant for meeting these high standards in nutrition, food safety, and a smoke-free environment.

√ Dine Out! Kansas programs are being promoted in your community. Enjoy the increased recognition and promotion provided for your restaurant.

## How did your restaurant win this award?

Your manager/owner/supervisor applied to join the program. A volunteer from your local community visited your restaurant to see if it met all the criteria for the 3 standards: nutrition, food safety, and smoke-free environment. By meeting these criteria, your restaurant received an award certificate to display.

## Ways to make Dine Out! Kansas work for you.

√ Your customers may ask questions about Dine Out! Kansas. Excellent customer service includes being able to tell them about the Dine Out! Kansas Program and the healthy choices available.

\* Ask your manager to answer any questions you may have after reading this pamphlet.

\* Check the Dine Out! Kansas website or contact your local Dine Out! Kansas organizers to learn about the criteria for the three Dine Out! Kansas standards.

\* Find out what choices on the menu and by request, helped your restaurant qualify for the award.

\*Check with the chef/cook for the daily healthier substitution if the menu changes daily.

\* Remember to promote any healthier choice that is not on the menu—for example, a new lower fat dessert item.

\* Promote the healthier substitutions that are available at no extra cost—for example, vegetables or salad instead of French fries.

\*Consider taking the safe food handlers course to have a better understanding of food safety.

\* Take advantage of the healthier choices in your restaurant when you eat there.

\* Maintain your restaurant's favorable standards in food safety and safe food handling in everything you do.

The Dine Out! Kansas award is valid for one year from the date on the certificate.



Tip: Locate the Award certificate in your restaurant so you can refer to it if customers ask about it.