



CLEAN PLATE AWARD

The Wood County Health Department Clean Plate Award is a voluntary program that recognizes Food Service Operations (FSO) and Retail Food Establishments (RFE) for their dedication to excellent food sanitation and food safety knowledge.

To qualify for the Clean Plate Award, the following criteria must be met by your facility:

- The facility must hold a valid FSO or RFE license.
- Current Licensee must be the same for at least one (1) licensing year.
- No Confirmed Foodborne Illness associated with the facility within the past two (2) years.
- No Administrative Hearings between the facility and Health Department in the past two (2) years.
- No Confirmed Complaints at the facility in the past two (2) years.
- Applications for annual license renewals must be submitted prior to March 1st deadline.
- No violation for the following items:
 - Vomit and diarrheal clean up procedure
 - Employee health forms on file and verifiable
- At least one person per shift that the facility is open must have a certification in an approved ODH food safety training course. (Includes all risk levels and mobile units.)
- Meet all requirements based on your facility's risk level (I, II, III, IV, or Mobile) – Be sure to check the current risk level on your FSO/RFE license:

<p style="text-align: center;">FSO/RFE Risk Level I & II smaller than 25,000 ft²</p> <ul style="list-style-type: none"> • Based on the previous food licensing year standard inspection. <ul style="list-style-type: none"> ○ Zero (0) Critical violations ○ Two (2) or less Non-Critical violations 	<p style="text-align: center;">Mobile Units</p> <ul style="list-style-type: none"> • Based on combined violation total from two standard inspections conducted by Wood County Health Department in the previous food year. <ul style="list-style-type: none"> ○ Zero (0) Critical violations ○ Three (3) or less Non-Critical violations
<p style="text-align: center;">FSO/RFE Risk Level III & IV smaller than 25,000 ft²</p> <ul style="list-style-type: none"> • Based on the previous food licensing year standard inspections. Risk Level III & IV operations require two standard inspections per food year. <ul style="list-style-type: none"> ○ One (1) or less Critical violations ○ Three (3) or less Non-Critical violations • At least one (1) manager at the facility must be certified in Level 2 Food Safety. <ul style="list-style-type: none"> ○ A copy of the Ohio Department of Health certificate must be provided with the application. 	<p style="text-align: center;">All FSO/RFEs greater than 25,000 ft²</p> <ul style="list-style-type: none"> • Based on the previous food licensing year standard inspections. Risk Level III & IV operations require two standard inspections per food year. <ul style="list-style-type: none"> ○ Two (2) or less Critical violations ○ Three (3) or less Non-Critical violations • At least two (2) managers at the facility must be certified in food safety. <ul style="list-style-type: none"> ○ A copy of the certificate must be provided with the application.

On the back of this letter, you will find an application that must be completed and submitted along with the appropriate documentation to the Wood County Health Department by the deadline date.

Late and incomplete applications will not be considered for this award.



2026 CLEAN PLATE AWARD APPLICATION

FSO/RFE Facility Name: _____

Facility Licensee Name: _____

Facility Address: _____ City/Zip: _____

Mailing Address: _____ City/State/Zip: _____

Daytime Phone Number: _____ Risk Level: _____

According to the criteria listed on the front of this application, I am submitting this application for the above-mentioned facility to be considered for the 2026 Wood County Health Department Clean Plate Award.

Along with this application, I have enclosed the following supporting documentation:

1. Copies of the required number of Wood County Health Department inspections according to the risk level of my facility.
2. Food Safety Training(s) if required according to the risk level of my facility.
 - a. Risk Level I & II and Mobile Units: At least one person per shift that the facility/unit is open must have a certification in an approved ODH food safety training course
 - b. Risk Level III & IV: **both** of the following must be met:
 - i. At least one person per shift that the facility is open must have a certification in an approved ODH food safety training course
 - ii. Ohio Department of Health Manager Level Certification in Food Safety is required.

This application is being submitted by:

Signature

Printed Name and Title

Date

Submit this application to: Wood County Health Department
1840 East Gypsy Lane Road
Bowling Green, OH 43402

APPLICATION DEADLINE – APRIL 1, 2026