Person in Charge - Demonstration of Knowledge

Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor the applicable knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this chapter as they relate to the food service operation or retail food establishment at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with this chapter by having no critical violations during the current inspection, or by being certified in food protection as specified in rule 3701-21-25 of the Administrative Code, or by responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:

(1)   Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;

(2)   Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;

(3)   Describing the symptoms associated with the diseases that are transmissible through food;

(4)   Explaining the significance of the relationship between maintaining the time and temperature of time/temperature controlled for safety food and the prevention of foodborne illness;

(5)   Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;

(6)   Stating the required food temperatures and times for safe cooking of time/temperature controlled for safety food including eggs, fish, meat, and poultry;

(7)   Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food;

(8)   Describing the relationship between the prevention of foodborne illness and the management and control of the following:

        (a)   Cross contamination,

        (b)   Hand contact with ready-to-eat foods,

        (c)   Handwashing, and

        (d)   Maintaining the food service operation or retail food establishment in a clean condition and in good repair;

(9)   Identifying major food allergens including milk, egg, fish, tree nuts, wheat, peanuts, and soybeans as specified in paragraph (B)(65) of rule 3717-1-01 of the Administrative Code;

(10)   Explaining the relationship between food safety and providing equipment that is:

        (a)   Sufficient in number and capacity, and

        (b)   Properly designed, constructed, located, installed, operated, maintained, and cleaned;

(11) Explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;

(12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;

(13) Identifying poisonous or toxic materials in the food service operation or retail food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of properly;

(14) Explaining the details of how the person in charge and food employees comply with the HACCP plan that includes identifying the critical control points in the operation and associated critical limits, if a plan is required by this chapter, or an agreement between the licensor and the food service operation or retail food establishment;

(15) Explaining the responsibilities, rights, and authorities assigned by this chapter to the:

   (a) Food employee,

   (b) Conditional employee,

   (c) Person in charge,

   (d) Licensor; and

(16) Explaining how the person in charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

I have read and understand the Ohio Uniform Food Safety Code and will comply with the code.

Signed: _____