



Management/Permit Holder Responsibilities

Responsibility 2-101.11 Assignment

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- Except as specified in ¶ (B) of this section, the PERMIT HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a person in charge is present at the food establishment during all hours of operation

Knowledge 2-102.11 Demonstration






Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

- (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection;
- (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM; or

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Knowledge 2-102.11 Demonstration Cont...

(C) 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 POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL 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 POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH;
-  • (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL 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 ESTABLISHMENT in a clean condition and in good repair;

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Knowledge 2-102.11 Demonstration Cont...

- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction.
- (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 ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW;
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code;
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, or an agreement between the REGULATORY AUTHORITY and the FOOD ESTABLISHMENT;
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
 - (a) FOOD EMPLOYEE,
 - (b) CONDITIONAL EMPLOYEE,
 - (c) PERSON IN CHARGE,
 - (d) REGULATORY AUTHORITY; and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION OR RESTRICTION of FOOD EMPLOYEES.

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Responsibilities and Reporting Symptoms and Diagnosis 2-201.11 Responsibility of Permit Holder, Person in Charge, and Conditional Employees.

- (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE:
- (1) Has any of the following symptoms:
 - (a) Vomiting
 - (b) Diarrhea
 - (c) Jaundice
 - (d) Sore throat with fever or
 - (e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - (i) On the hands or wrists, *unless an impermeable cover such as a finger cot or stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover*
 - (ii) On exposed portions of the arms, *unless the lesion is protected by an impermeable cover or*
 - (iii) On other parts of the body, *unless the lesion is covered by a dry, durable, tight-fitting bandage*
 - (2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:
 - (a) Norovirus
 - (b) Hepatitis A virus
 - (c) *Shigella* spp.,^P
 - (d) ENTEROHEMORRHAGIC OR SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*,^P or
 - (e) *Salmonella* Typhi;^P
 - (3) Had a previous illness, diagnosed by a HEALTH PRACTITIONER, within the past 3 months due to *Salmonella* Typhi, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER;^P
 - (4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by a PERSON who is infected or ill with:
 - (a) Norovirus within the past 48 hours of the last exposure
 - (b) ENTEROHEMORRHAGIC OR SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*, or *Shigella* spp. within the past 3 days of the last exposure
 - (c) *Salmonella* Typhi within the past 14 days of the last exposure or
 - (d) Hepatitis A virus within the past 30 days of the last exposure or

Management/Permit Holder Responsibilities cont...

Responsibilities and Reporting Symptoms and Diagnosis 2-201.11 Responsibility of Permit Holder, Person in Charge, and Conditional Employees cont...

- (5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:
 - (a) Norovirus within the past 48 hours of the last exposure
 - (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*, or *Shigella* spp. within the past 3 days of the last exposure
 - (c) *Salmonella* Typhi within the past 14 days of the last exposure or
 - (d) Hepatitis A virus within the past 30 days of the last exposure

****Reference Following Charts**