

Fact Sheet: Demonstration of Knowledge

This document provides information and examples of the most common Demonstration of Knowledge questions relating to foodborne illness risk factors. It is *not* a complete list of possible questions. Please refer to the [2009 FDA Food Code Chapter 2-102.11](#) for complete Demonstration of Knowledge information.

Definitions:

Person in Charge (PIC):

The designated individual present at a food establishment who is responsible for the operation at the time.

At least one PIC must be on the premises during operating hours.

Approved Courses:

Food Protection Manager training programs that are American National Standards Institute (ANSI) approved (as of December, 2014):

- **ServSafe**® Food Protection Manager Certification Program
- **Prometric** Food Protection Manager Certification Program
- **National Registry of Food Safety Professionals** Food Protection Manager Certification Program
- **360training.com**

Requirement

The Food Code requires a designated Person In Charge (PIC) to be in the food establishment during all hours of operation. Although all food employees must use safe food handling practices in the establishment, the PIC is required to **demonstrate knowledge** of foodborne disease prevention.

Determining Compliance

At least one of these measures must be achieved to demonstrate knowledge:

1. *Compliance*

Compliance with the Code is indicated when there are no red, Priority item violations noted during an inspection.

2. *Certification*

The PIC is certified as a food protection manager (see sidebar for a list of approved courses as of December, 2014).

3. *Knowledge**

The PIC correctly responds to questions regarding food safety practices and principles asked by the environmental health specialist.

*If neither the *Compliance* nor the *Certification* requirement is met, the PIC must correctly respond to basic food safety questions. The questions used to evaluate knowledge will be:

- Applicable to the operation
- Open-ended
- Focused on Priority (high risk factor) violations observed during the inspection

The PIC can refer to this job aide with examples of DOK questions and answers during the inspection, if needed.

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Examples of Demonstration of Knowledge Questions and Answers

<p>POOR PERSONAL HYGIENE & ILL FOOD WORKERS</p>	<p>What is the responsibility of the food employee when ill? To report to the Person In Charge (PIC) if they have reportable symptoms or diagnoses.</p>
	<p>What is the responsibility of the PIC when an employee reports symptoms or diagnoses according to the food code? To restrict or exclude the employee from working with food or food contact surfaces according to the guidelines in the Employee Health and Personal Hygiene Handbook guidelines.</p>
	<p>What are the five (5) reportable symptoms?</p> <ol style="list-style-type: none"> 1) Vomiting 2) Diarrhea 3) Jaundice (also must be reported to the health department by the PIC) 4) Sore throat with fever 5) Infected lesions on hands or arms
	<p>What are the six (6) reportable diagnoses <i>*Note* All of these diagnoses must be reported by the food employee to the PIC. Also, the PIC must report the diagnoses to the health department.</i></p> <ol style="list-style-type: none"> 1) Hepatitis A 2) Salmonella Typhi 3) Nontyphoidal Salmonella 4) Shiga-toxin producing E. coli 5) Norovirus 6) Shigella
	<p>How do you know whether and for how long to restrict or exclude a food employee? Ill employees can USUALLY return to work once they are symptom-free for 24 hours. The requirements are different for the symptoms of jaundice and the diagnoses of Hepatitis A and Salmonella typhi. Always refer to the FDA Guidance in the following links for specific guidance for reinstating employees.</p> <ol style="list-style-type: none"> 1. According to the guidelines provided by the FDA in the following charts (the first two charts are included in attachment A): <ol style="list-style-type: none"> a. Symptomatic employees b. Diagnosed symptomatic employees c. Diagnosed employees with resolved symptoms d. Diagnosed employees who never develop GI symptoms e. Employees with a history of exposure

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	<p>How do you ensure employees wash their hands frequently and appropriately?</p> <ul style="list-style-type: none"> All employees are trained about proper handwashing according to the FDA Employee Health and Hygiene Handbook Employees are monitored by _____ throughout each shift for adherence to handwashing protocols. Corrective actions and coaching are provided to employees when they are observed improperly washing hands. <p>Is RTE (ready to eat) food ever handled with bare hands?</p> <ul style="list-style-type: none"> No, we use clean gloves, tongs, deli paper or other utensils to prevent bare hand contact with RTE foods, OR Yes, we handle (<u>insert specific food items</u>) with bare hands according to our written variance request approved by TDH. <ul style="list-style-type: none"> If you have an approved variance for BHC, please keep it available for review.
<p>IMPROPER HOLDING TEMPERATURES</p>	<p>What is the minimum temperature for hot-holding of TCS foods? 135°F or above</p>
	<p>What is the highest safe cold holding temperature for TCS foods? 41°F or below</p>
<p>INADEQUATE COOKING</p>	<p>What are the minimum cooking temperatures required for _____?</p> <p>165 °F/15sec Poultry, stuffed meats or pasta, wild game animals, stuffing containing fish, meat, poultry or ratites. Raw animal foods cooked in a microwave (with 2 minute post-cook hold), and reheating of raw animal foods that were cooked onsite and properly cooled.</p> <p>155 °F/15sec Injected, ground or comminuted meats or fish, ratites, commercially raised game animals, raw shell eggs not prepared for immediate service.</p> <p>145 °F/15sec Raw shell eggs for immediate service, fish, shellfish and other raw animal foods.</p> <p>135 °F/15sec Plant food cooked for hot holding <u>*see table*</u> Whole roasts of beef, corned beef, pork or cured pork may be cooked according to the chart in the 2009 Food Code 3-401.11(B)</p>

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<p>CONTAMINATED EQUIPMENT</p>	<p>How do you clean and sanitize equipment and utensils?</p> <p>How is the three compartment sink set up for washing dishes and equipment?</p> <p>1st Compartment Wash in hot (minimum 110° F), soapy water</p> <p>2nd Compartment Rinse in clean water</p> <p>3rd Compartment Sanitize (by heat or chemical sanitizers)</p> <ul style="list-style-type: none"> • Hot water (minimum temp 171° F for 30 seconds), or • Chemical sanitizing solution of proper concentration and contact time: <ul style="list-style-type: none"> ○ Chlorine: 50-200 ppm for 10 seconds ○ Quaternary Ammonia: per label directions ○ Iodine: 12.5-25 ppm, per label directions <p>*NOTE*</p> <p>There are several options for approved sanitizing options based on water temperature/water pH/contact time parameters. See the 2009 Food Code, 4-501.114.</p> <p>What kind of sanitizer do you use and how do you determine its concentration?</p> <hr/> <p>Do you use a dishwashing machine to wash and sanitize your dishes and utensils?</p> <ul style="list-style-type: none"> • Hot water sanitizing <ul style="list-style-type: none"> ○ Single tank/single temperature- min temp 165° F ○ Dual temperature or conveyor types- min temp 180° F • Chemical Sanitizing Sanitizer concentration as stated above OR per the manufacturer’s Instructions on the container.
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	<p>*NOTE* Allergen Information is provided for Educational Purposes Only</p>
<p>Allergens</p>	<p>What are the 8 major allergens?</p> <ul style="list-style-type: none"> • Milk • Eggs • Peanuts • Tree nuts such as almonds, walnuts, and pecans • Soybeans • Wheat • Fish • Shellfish such as crab, lobster and shrimp <p>What are the signs and symptoms of a food allergy?</p> <p>Usually develop within about an hour after eating the offending food. The most common signs and symptoms of a food allergy include:</p> <ul style="list-style-type: none"> • Hives, itching or skin rash • Swelling of the lips, face, tongue and throat or other parts of the body • Wheezing, nasal congestion or trouble breathing • Abdominal pain, diarrhea, nausea or vomiting • Dizziness, lightheadedness or fainting <p>In a severe allergic reaction to food—called anaphylaxis—you may have more extreme versions of the above reactions, or you may experience life-threatening signs and symptoms such as:</p> <ul style="list-style-type: none"> • Swelling of the throat and air passages that makes it difficult to breathe • Shock, with a severe drop in blood pressure • Rapid, irregular pulse • Loss of consciousness