

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. Please refer to the [Tennessee Food Service Establishment Rules](#) for a complete list of 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:

A Food Protection Manager may take a certification course offered by an ANSI National Accreditation Board (ANAB) certified program.

Requirement:

The TN Food Service Establishment (FSE) Rules require 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 Rules is indicated when there are no Priority violations noted during inspection.

2. Certification

The PIC is certified as a food protection manager by an ANAB-CFP accredited program.

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 violations observed during the inspection

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



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Poor Personal Hygiene & Ill Food Workers

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.

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 [FDA Employee Health and Personal Hygiene Handbook](#).

What are the five (5) reportable symptoms?

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

What are the six (6) reportable diagnoses?

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.*

- 1) Hepatitis A
- 2) Typhoid Fever or Nontyphoidal Salmonella
- 3) STEC (Shiga-toxin producing E. coli)
- 4) Norovirus
- 5) Shigellosis

How do you know whether and for how long to restrict or exclude a food employee?

Ill employees can return to work once they are symptom-free for 24 hours unless jaundiced or diagnosed with Norovirus, Typhoid Fever, STEC, or Hepatitis A, or if the establishment serves a highly susceptible population.

Always notify your local health department of reportable illnesses and refer to the TN Food Rules for specific guidance for reinstatement of ill employees.

How are employees informed of their responsibility to report symptoms and diagnoses?

Proof of documentation may include:

- 1) Providing evidence of employee illness trainings, electronic surveys, pocket cards, or conveying information by posting in a visible location.
- 2) A signed employee illness policy.
- 3) Employee awareness of illness policy.

How do you ensure employees wash their hands frequently and appropriately?

- Hands must be washed after engaging in activities that contaminate the hands and:
 - When entering a food preparation area;



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- Before putting on clean, single-use gloves for working with food and between glove changes;
- Before engaging in food preparation;
- Before handling clean equipment and serving utensils;
- When changing tasks and switching between handling raw foods and working with RTE foods;
- After handling soiled dishes, equipment, or utensils;
- After touching bare human body parts, for example, parts other than clean hands and clean, exposed portions of arms;
- After using the toilet;
- After coughing, sneezing, blowing the nose, using tobacco, eating, or drinking;
- After caring for or handling services animals or aquatic animals such as molluscan shellfish or crustacea in display tanks.
- What handwashing steps do employees need to follow?
 - Hand washing may only be conducted at designated handwashing sinks.
 - Rinse hands under clean, running warm water (at least 85°F).
 - Apply soap and rub hands together vigorously for at least 10-15 seconds while removing soil from under nails, creating friction on surfaces of arms and all surfaces of hands.
 - Thoroughly rinse under clean, warm running water (at least 85°F).
 - Turn off the faucet with a clean barrier such as a disposable paper towel.
 - Dry hands with a clean, individual, disposable towel or alternative device under 1200-23-01-.06(3)(a)(3).
- 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.

Is RTE (ready to eat) food ever handled with bare hands?

- No, we use clean gloves, tongs, deli paper or other utensils to prevent bare hand contact with RTE foods, OR
- Yes, we handle (insert specific food items) with bare hands according to our written variance request approved by TDH. If approved, it must be available for review.

Improper Holding Temperature

What is the minimum temperature for hot holding of TCS foods?

135°F or above. Whole Meat Roasts may be held 130°F or above

What is the highest safe cold holding temperature for TCS foods?

41°F or below

Inadequate Cooking and Reheating

What are the minimum cooking temperatures required for _____?

165 °F/<1sec Poultry, stuffed meats or pasta, wild game animals, stuffing containing fish, meat, poultry or ratites. **AND** raw animal foods cooked in a microwave (with 2-minute post-cook hold).

165 °F/15sec ALL foods previously cooked and cooled that are reheated for hot holding.



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155 °F/17sec Mechanically tenderized, ground or comminuted meats or fish, ratites, commercially raised game animals, raw shell eggs not prepared for immediate service.

145 °F/15sec Raw shell eggs for immediate service, fish, shellfish and other raw animal foods.

135 °F/<1 sec Plant food cooked for hot holding and reheating commercially processed food from a hermetically sealed container for Hot Holding.

Whole roasts of beef, corned beef, pork, lamb, or cured pork may be cooked according to this chart. Previously cooked, unsliced portions of roasts may be reheated with these parameters. Holding time may include postoven heat rise.

130 °F / 112 minutes	147 °F / 134 seconds
131 °F / 89 minutes	149 °F / 85 seconds
133 °F / 56 minutes	151 °F / 54 seconds
135 °F / 36 minutes	153 °F / 34 seconds
136 °F / 28 minutes	155 °F / 22 seconds
138 °F / 18 minutes	157 °F / 14 seconds
140 °F / 12 minutes	158 °F / 1 second
142 °F / 8 minutes	
144 °F / 5 minutes	
145 °F / 4 minutes	

Contaminated Equipment

How and how often do you clean and sanitize equipment and utensils? How is the 3-compartment sink set up for washing utensils and equipment? How do you determine the concentration of sanitizer?

1st Compartment Wash in hot (minimum 110°F), soapy water

2nd Compartment Rinse in clean water

3rd Compartment Sanitize (by heat or chemical sanitizers)

- Hot water (minimum temp 171°F for 30 seconds), or
- Chemical sanitizing solution of proper concentration/contact time:
 - Chlorine: 50-100ppm for 10 seconds
 - Quaternary Ammonia: per label directions
 - Iodine: 12.5-25 ppm, per label directions

*NOTE: If an EPA Approved Food Contact Surface Sanitizer not listed above is used, follow label instructions, and a testing kit must be available to demonstrate compliance

Do you use a dishwashing machine to wash and sanitize your dishes and utensils?

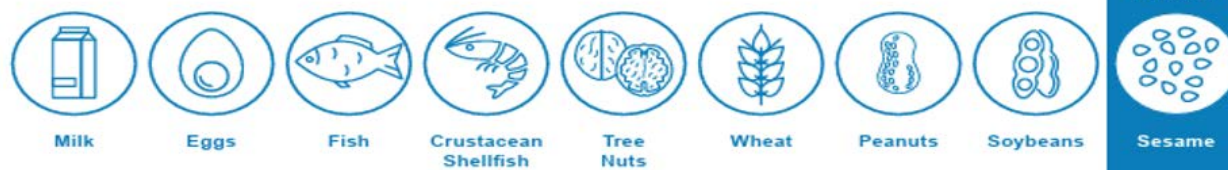
- Hot water sanitizing: Utensil Surface Temperature of >160°F, measured by an irreversible temperature thermometer
- Chemical Sanitizing: Sanitizer concentration as stated above/Manufacturer Instructions



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The Tennessee Food Rules require Food Service Establishments to **notify consumers by written notification of the presence of major food allergens as an ingredient in food items**. Exposure to allergens is a serious risk for consumers with allergies. Consumers depend on information about ingredients that contain major food allergens.

What are the 9 major food allergens?



An example of a statement that could be listed on a menu, table tent, placard or display board that informs the consumer of major food allergens that are present as ingredients could be:

- ❖ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Written notification can be provided in many forms such as physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. For food packaged in a Food Service Establishment, the label must declare each major food allergen contained in the food and meet labeling requirements as specified in 1200-23-03-.03(6)(b).

When a guest informs you of a food allergy:

- Refer the food allergy concern to the manager or person in charge. The PIC is responsible to ensure all employees have food allergy awareness. Seek further clarification from the customer. Write down the guest's allergy.
- Always be truthful about potential allergens and ingredients – Inform the customer so they can decide what to order. Clearly mark or otherwise indicate the order for the guest with the identified food allergy.
- Avoid cross-contact from the start by cleaning the dining area with clean soap and water and a clean towel between each guest. Consider cooking oils, splatter, and steam from cooked foods as potential sources of cross-contact. Fryers and grills are also a possible cross contact point. Consider allergen-containing foods touching allergy-free foods (i.e., a nut-containing muffin touching a nut-free muffin).
- Any food equipment used in the processing of allergy-free foods must be washed, rinsed, and sanitized prior to use (spoons, knives, spatulas, tongs, cutting boards, bowls, pots, pans, prep surfaces).
- Wash hands and change gloves after handling potential food allergens.
- Double check with the chef to make sure you have the right meal when serving the guest. Don't let anyone add garnishes. Carry the special meal to the table separately.

The most common signs and symptoms of food allergies include:

- Hives, itching, swelling of the lips, face, tongue and throat or other parts of the body, wheezing, trouble breathing, swelling of the throat and air passages, abdominal pain, diarrhea, nausea/vomiting, dizziness, lightheadedness, increased or irregular heart rate, or fainting/loss of consciousness.

****If a guest has an allergic reaction call 911 and notify management****

