**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 II-005**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

DOK 2 – Amend Food Code for Demonstration of Knowledge

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting that the most current edition of the Food Code be amended by adding a new paragraph (D) as a priority foundation item to Section 2-102.11 as follows (underline format used for new language) as an additional method of demonstrating knowledge.

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf

(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; Pf or

(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; Pf

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; Pf

3. Describing the symptoms associated with the diseases that are transmissible through FOOD; Pf

4. Explaining the significance of the relationship between maintaining the time and temperature of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and the prevention of foodborne illness; Pf

5. Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; Pf

6. Stating the required FOOD temperatures and times for safe cooking of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD including MEAT, POULTRY, EGGS, and FISH; Pf

7. Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; Pf

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

a) Cross contamination, Pf

b) Hand contact with READY-TO-EAT FOODS, Pf

c) Handwashing, Pf and

d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; Pf

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. Pf

10. Explaining the relationship between FOOD safety and providing EQUIPMENT that is:

a) Sufficient in number and capacity, Pf and

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

11. Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT

SURFACES of EQUIPMENT; Pf

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; Pf

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; Pf

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; Pf

16. Explaining the responsibilities, rights, and authorities assigned by this Code to the:

a) FOOD EMPLOYEE, Pf

b) CONDITIONAL EMPLOYEE, Pf

c) PERSON IN CHARGE, Pf

d) REGULATORY AUTHORITY; Pf and

17. Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES

comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES; Pf or

(D) The PIC can demonstrate food safety knowledge as it relates to the specific food operation through the use of job aids and other practical means such as showing how they take temperatures, calibrate a thermometer, mix or test sanitizer, and in general being in compliance with section 2-103.11 as verified during the current inspection. Pf

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.