

2014 - 2016 CFP

Demonstration of Knowledge Committee

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:

Regulation	Pro	Con
(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf		
(C) Responding correctly to the inspector's questions as they relate to...(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; Pf		
(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (3) Describing the symptoms associated with the diseases that are transmissible through FOOD; Pf		

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(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; Pf		
(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (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		

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(C) Responding correctly to the inspector's questions as they relate to... (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following: (a) Cross contamination, <i>Pf</i> (b) Hand contact with READY-TO-EAT FOODS, <i>Pf</i> (c) Handwashing, <i>Pf</i> and (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; <i>Pf</i>		
(C) Responding correctly to the inspector's questions as they relate to... (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. <i>Pf</i>		
(C) Responding correctly to the inspector's questions as they relate to... (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is: (a) Sufficient in number and capacity, <i>Pf</i> and (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; <i>Pf</i>		

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(C) Responding correctly to the inspector's questions as they relate to... (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT; Pf		
(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (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; Pf		
(C) Responding correctly to the inspector's questions as they relate to... (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		

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(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (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		
(C) Responding correctly to the inspector's questions as they relate to... (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION OR RESTRICTION OF FOOD EMPLOYEES.		
Alternative Method to Demonstrate Knowledge if/when CPM is Not Onsite	Pro	Con
1.		