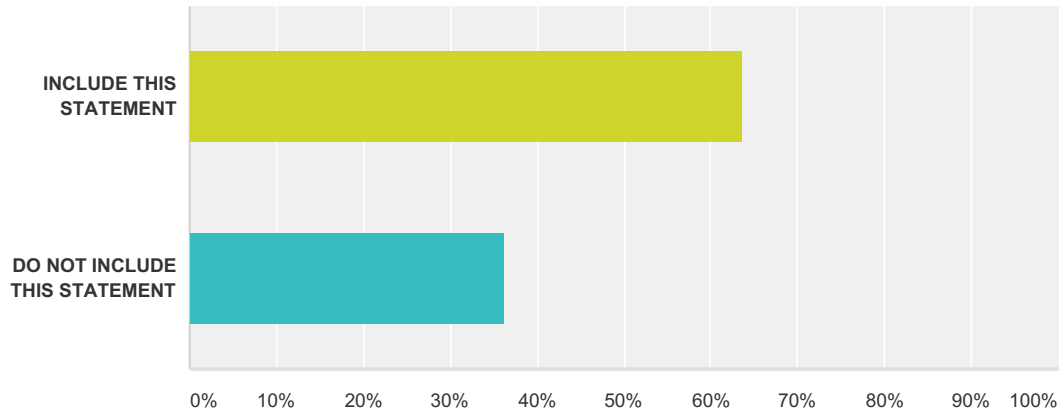


Q1 Pro 1: Good easy to follow expectation for both the regulator and industry representative to know the criteria to be in compliance and the rationale. Requirement is easy to provide training to both the regulator and industry.

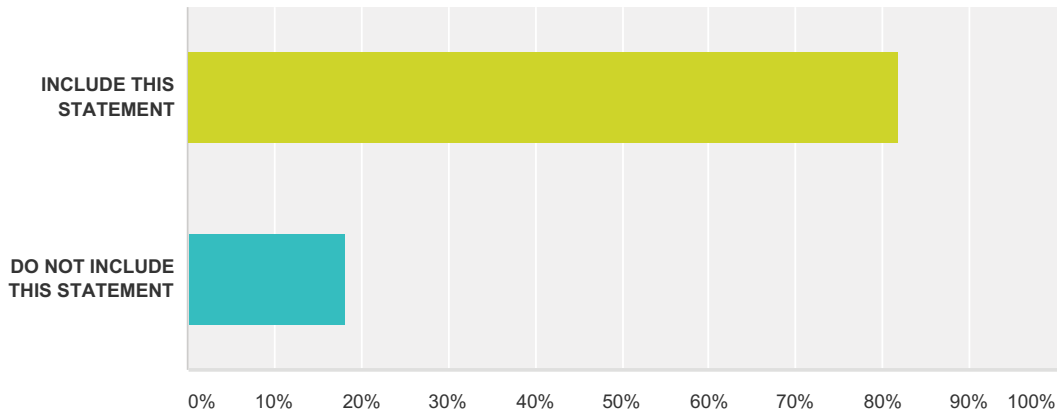
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q2 Pro 1.1: Having no PRIORITY ITEMS allows both regulators and industry to easily know when a food establishment is in compliance with the demonstration of knowledge requirements. It also allows both the inspector and industry to know which sections of the Food Code to focus training on.

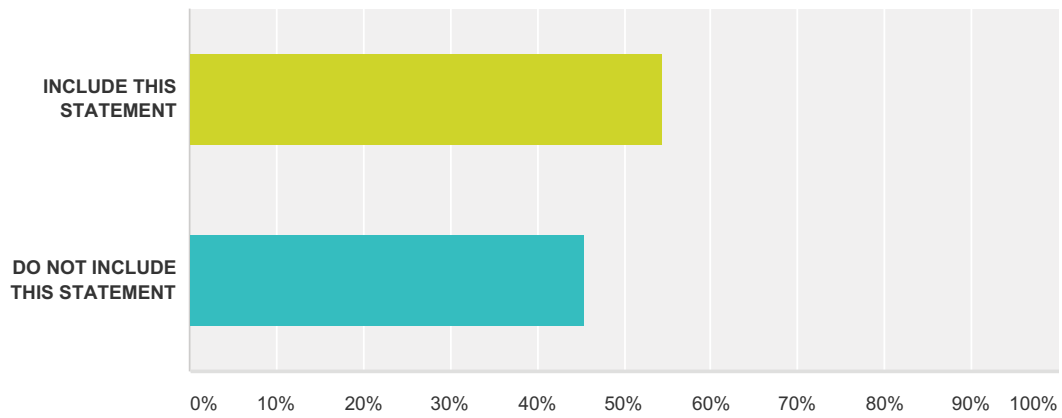
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q3 Pro 2: The establishment demonstrates knowledge through compliant operations.

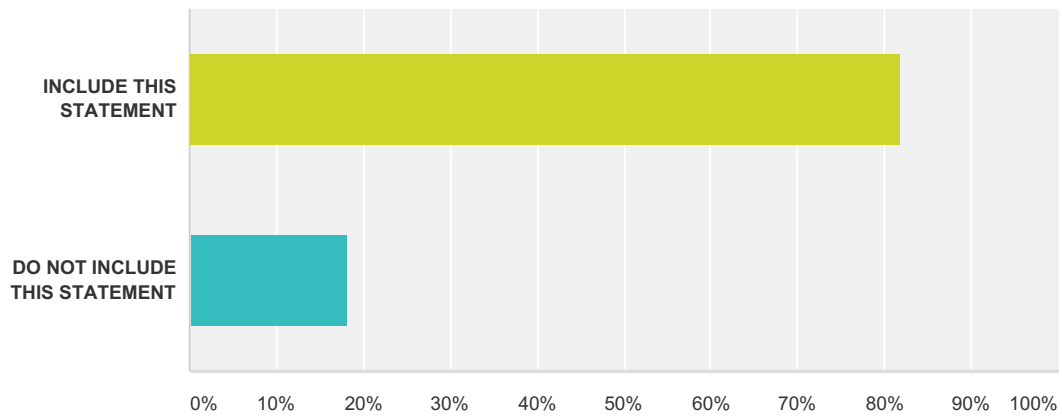
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	54.55% 6
DO NOT INCLUDE THIS STATEMENT	45.45% 5
Total	11

Q4 Pro 3: Easy for the inspector to evaluate.

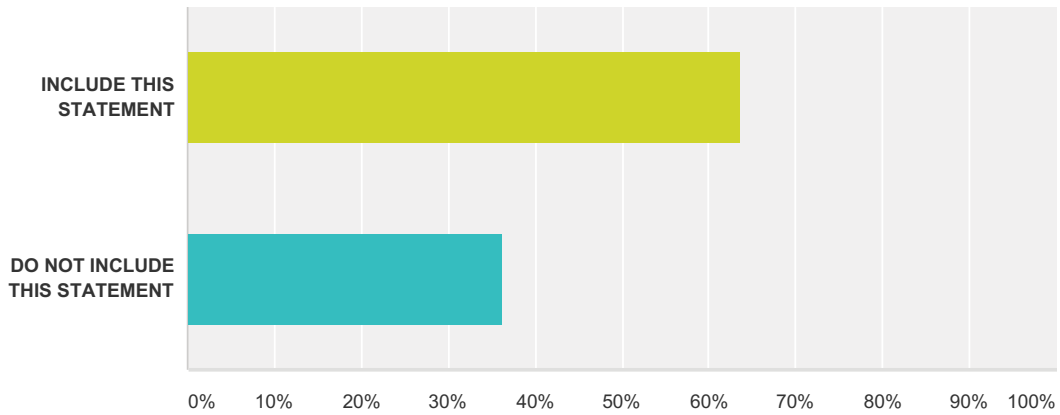
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q5 Pro 4: If you accept the assumption that performance is a direct reflection of the PIC's level of knowledge, then the absence of Priority Item violations is indicative of the individual's knowledge. Additionally, full compliance may be indicative that the principles and the elements of a food safety management system are in place to control risk.

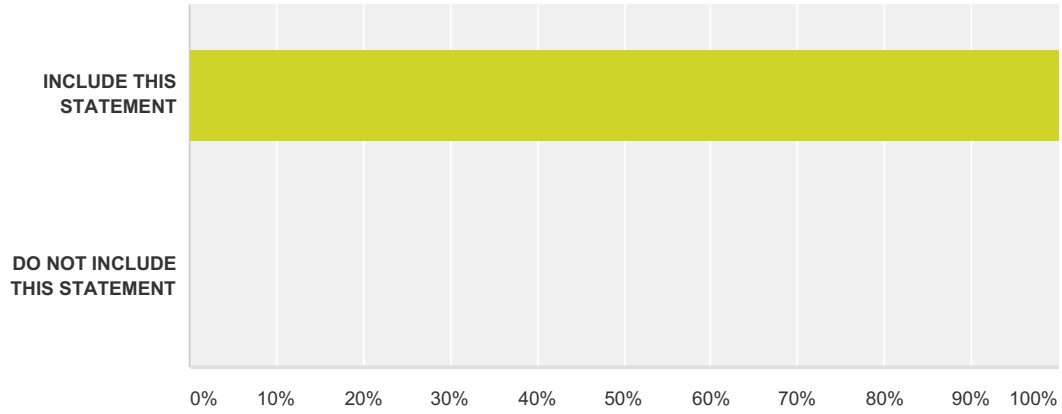
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q6 Pro 5: This is a good way to show knowledge because it allows the PIC to demonstrate operational controls as they relate to Food Code requirements.

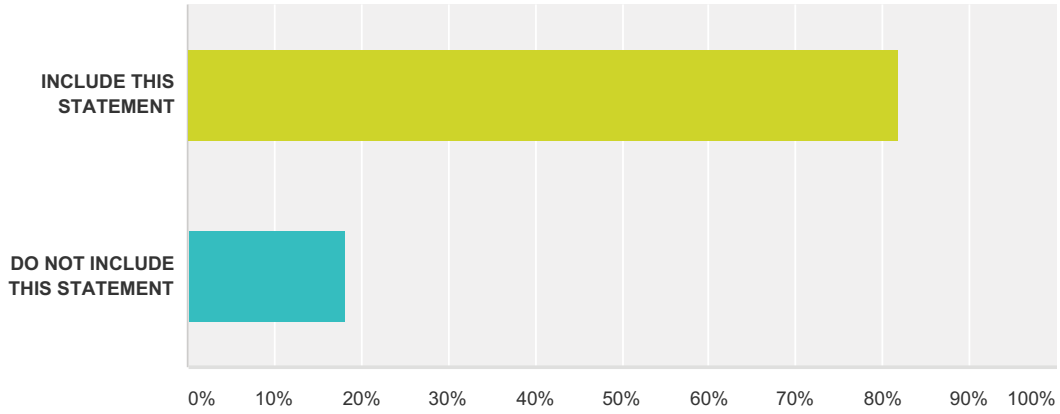
Answered: 11 Skipped: 1



Answer Choices	Responses	
INCLUDE THIS STATEMENT	100.00%	11
DO NOT INCLUDE THIS STATEMENT	0.00%	0
Total		11

Q7 Con 1: Could be subjective in the day to day reality of conducting inspections. Relies on regulator's judgment resulting in lack of consistency.

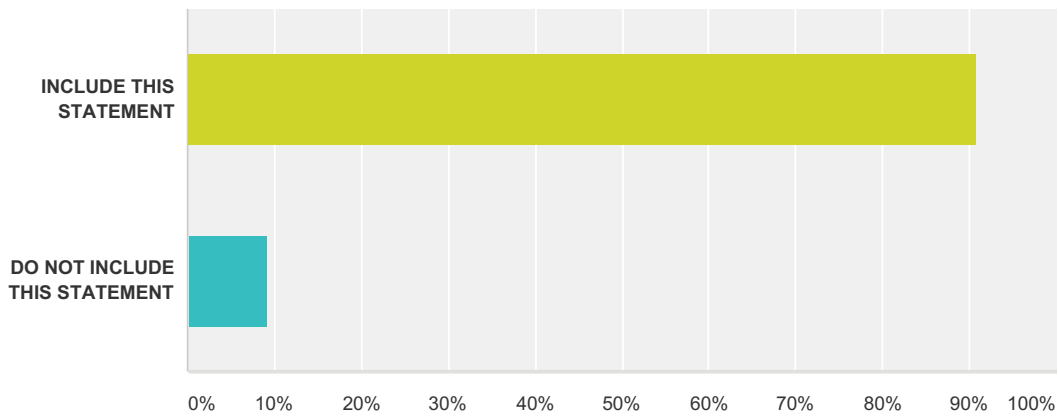
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q8 Con 2: Inspections capture conditions at a facility at a given point in time, and as such, may miss some systemic failures that are present and ongoing but not detectable at the moment. Although the desired end is the elimination of risk factors and full compliance with this Code works to that end, it might be argued that this subsection is Demonstration of Compliance rather than Demonstration of Knowledge.

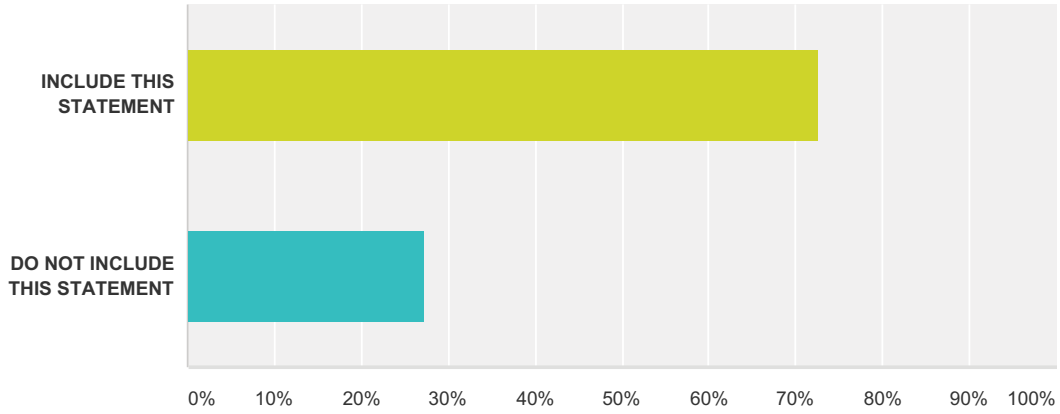
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	90.91% 10
DO NOT INCLUDE THIS STATEMENT	9.09% 1
Total	11

Q9 Con 3: The undue focus on Priority Items to the exclusion of Priority Foundation and Core violations could overlook potential threats to Food Safety.

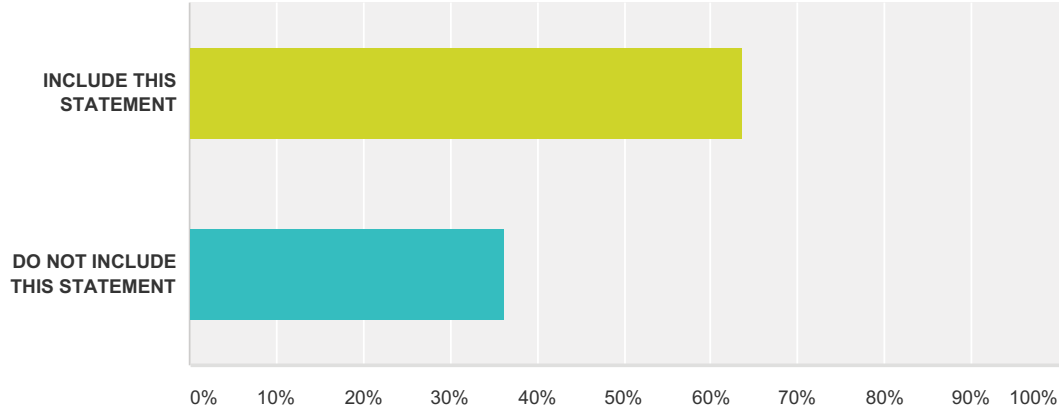
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q10 Con 4: Studies have shown that knowledge and behavior do not always go hand-in-hand.

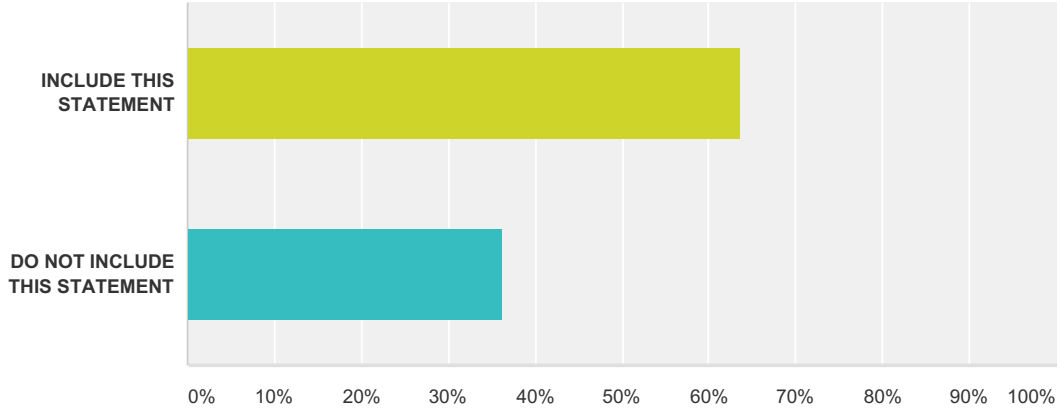
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q11 Con 5: Language barriers may cause a loss of effective communication between inspectors and operators.

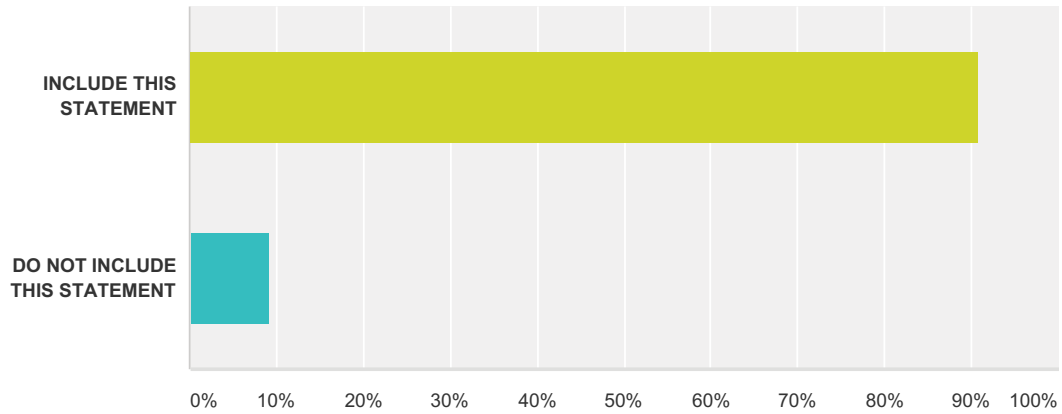
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q12 Pro 1: Gives a clear understanding for regulators and industry of the requirements and rationale to demonstrate Food Code knowledge as it pertains to their operations.

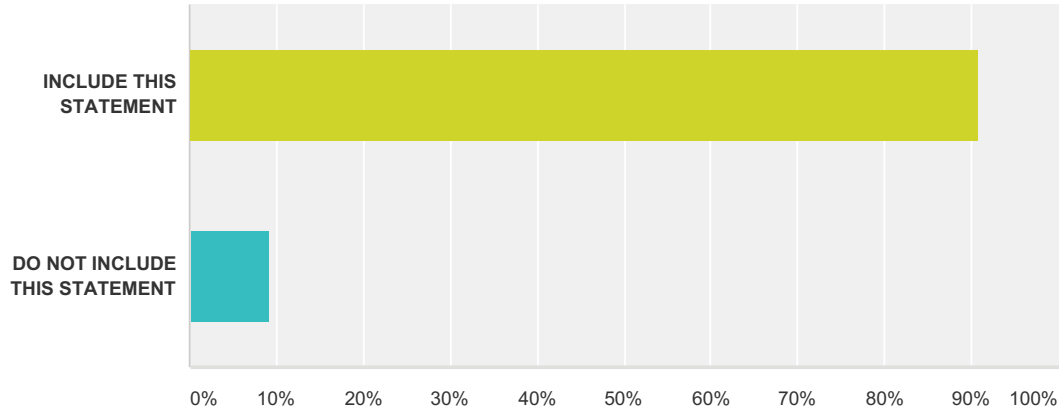
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	90.91% 10
DO NOT INCLUDE THIS STATEMENT	9.09% 1
Total	11

Q13 Pro 2: PIC is able to demonstrate food safety knowledge by successfully answering questions pertaining to their operation.

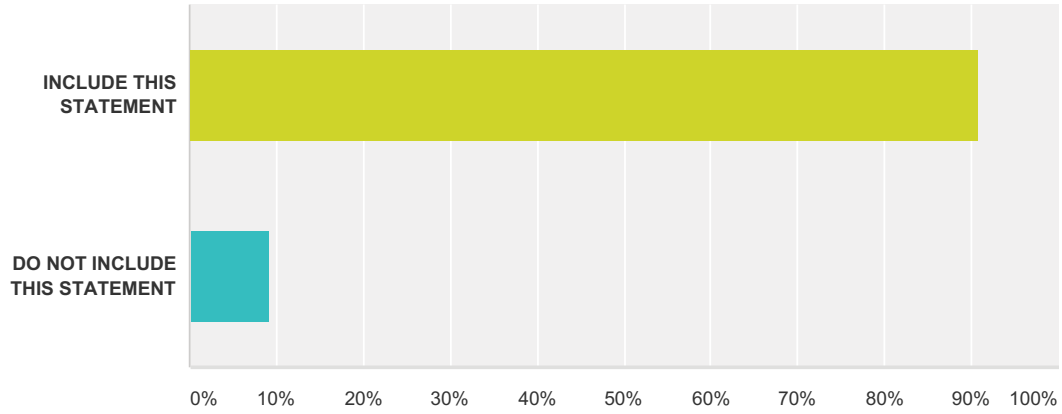
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	90.91% 10
DO NOT INCLUDE THIS STATEMENT	9.09% 1
Total	11

Q14 Pro 3: It addresses the importance of the PIC having knowledge of the risks and how they relate to foodborne illness.

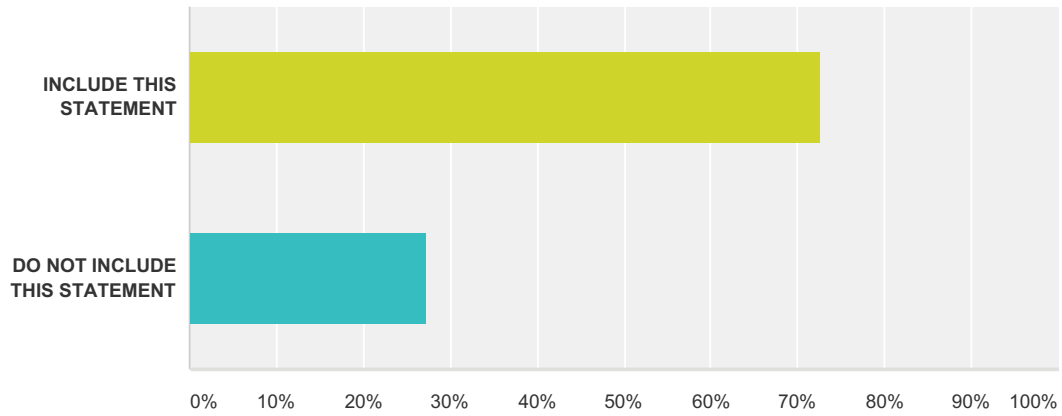
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	90.91% 10
DO NOT INCLUDE THIS STATEMENT	9.09% 1
Total	11

Q15 Pro 4: Through Q&A the inspector is able to determine training needs.

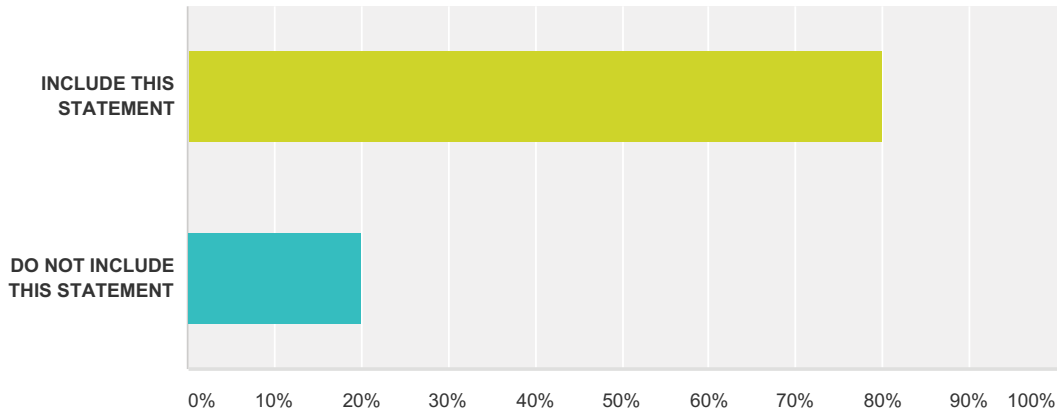
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q16 Pro 5: This essentially amounts to an abbreviated CFPM oral exam. If the PIC is able to successfully answer all questions posed, they clearly have a solid understanding of basic food safety principals pertaining to their operation.

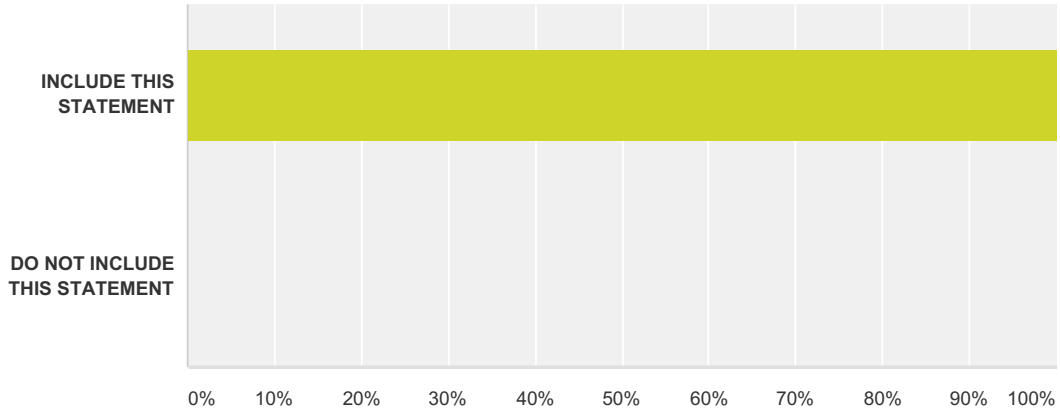
Answered: 10 Skipped: 2



Answer Choices	Responses
INCLUDE THIS STATEMENT	80.00% 8
DO NOT INCLUDE THIS STATEMENT	20.00% 2
Total	10

Q17 Pro 6: This gives the inspector the opportunity to ask customized questions directly related to operation being observed; not just utilizing standard questions.

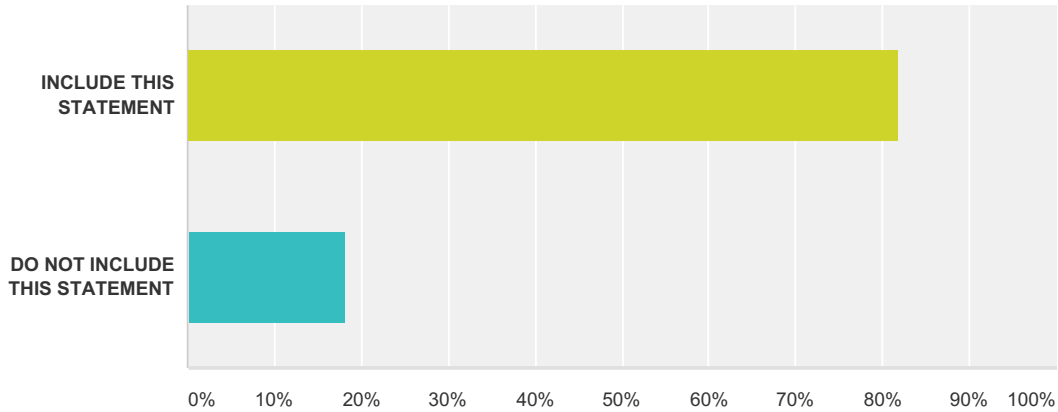
Answered: 11 Skipped: 1



Answer Choices	Responses	
INCLUDE THIS STATEMENT	100.00%	11
DO NOT INCLUDE THIS STATEMENT	0.00%	0
Total		11

Q18 Pro 7: If completely and correctly answered, the PIC can establish him/herself as properly trained, knowledgeable and engaged in the management of food safety in the establishment. It reflects that systems for managing food safety are in place even if momentary execution might be lacking.

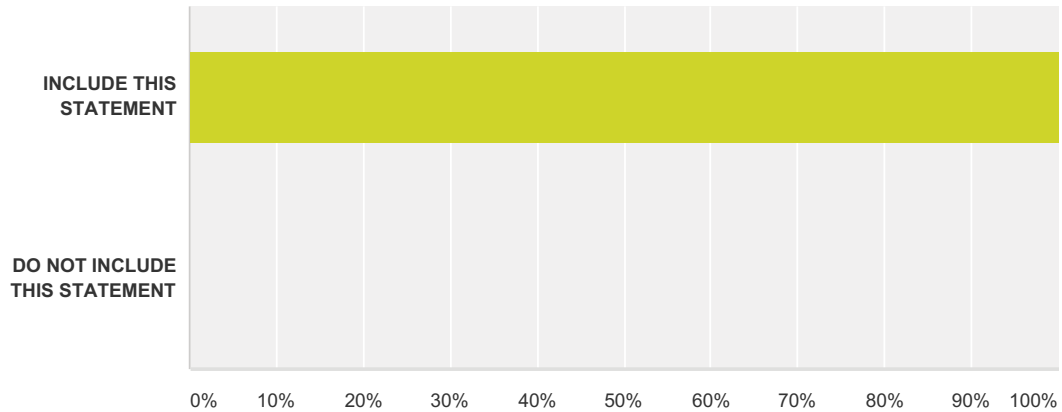
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q19 Pro 8: This gives the PIC the opportunity to explain the processes performed in their food establishment which can often be validated with operations manuals and other training tools.

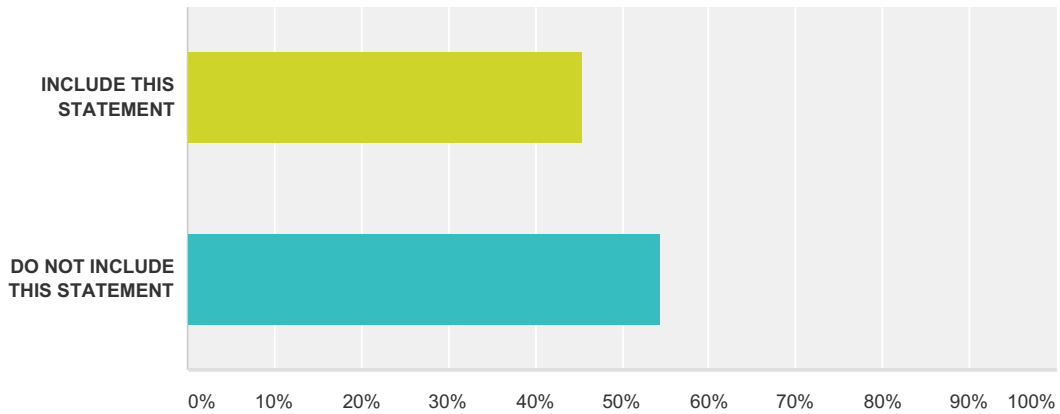
Answered: 11 Skipped: 1



Answer Choices	Responses	
INCLUDE THIS STATEMENT	100.00%	11
DO NOT INCLUDE THIS STATEMENT	0.00%	0
Total		11

Q20 Con 1: Could be easily misconstrued by regulators if not properly trained on asking appropriate questions based on the establishment's operation. Resulting in a level of consistency being lost. Pertaining to how many questions not answered correctly results in being marked OUT for Demo of Knowledge.

Answered: 11 Skipped: 1

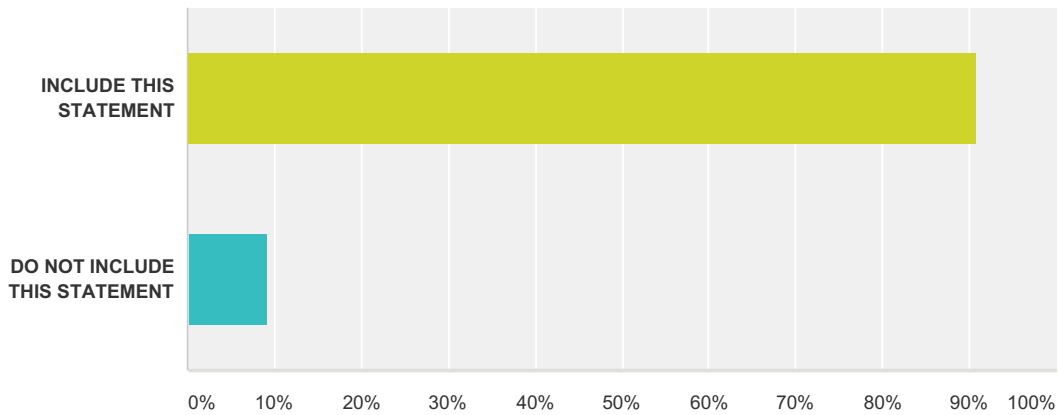


Answer Choices	Responses
INCLUDE THIS STATEMENT	45.45% 5
DO NOT INCLUDE THIS STATEMENT	54.55% 6
Total	11

Q21 Con 1.1: Inspector’s questions could be easily misunderstood by a PIC, especially if the inspector is not properly trained on asking appropriate questions relevant to the establishment’s operation.

This could also result in a degree of inconsistency based on the types and numbers of questions asked of the PIC by the inspector. For instance, there is no standard for how many questions a PIC must answer correctly to demonstrate knowledge.

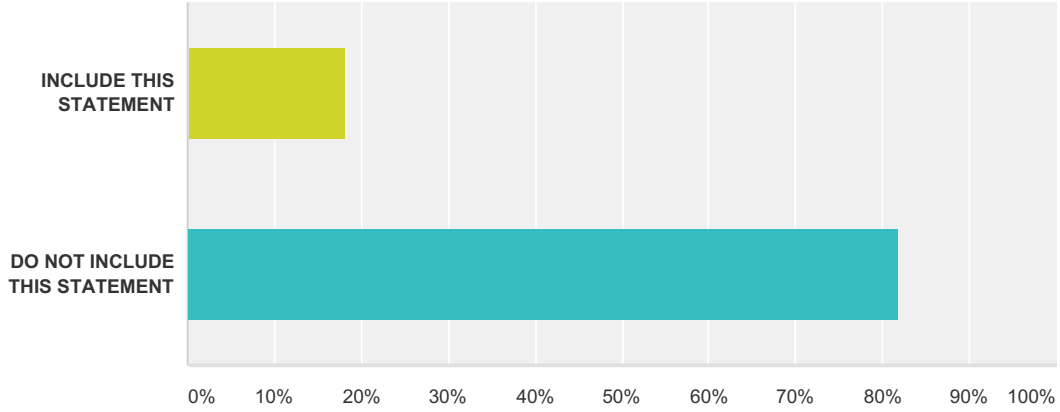
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	90.91% 10
DO NOT INCLUDE THIS STATEMENT	9.09% 1
Total	11

Q22 Con 2: Questions not asked during the course of the inspection take extra time or maybe forgotten entirely.

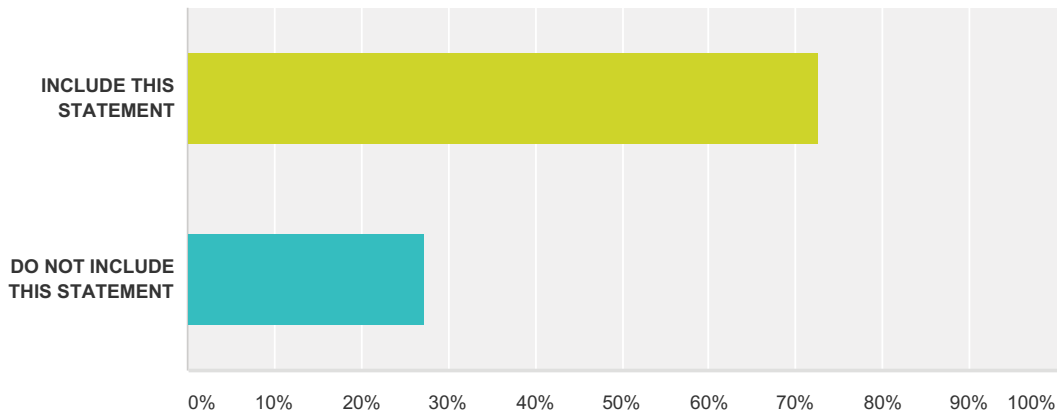
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	18.18% 2
DO NOT INCLUDE THIS STATEMENT	81.82% 9
Total	11

Q23 Con 2.1: If a PIC is not accompanying an inspector at the time the inspector has a question, the inspector may need to take extra time at the end of the inspection to return to an area with the PIC to question the food establishment's procedure, thereby adding additional time for completion of the inspection. In some cases, if the PIC is not with the inspector, the inspector may have entirely forgotten the question he had regarding that process by the time the PIC rejoins the inspection.

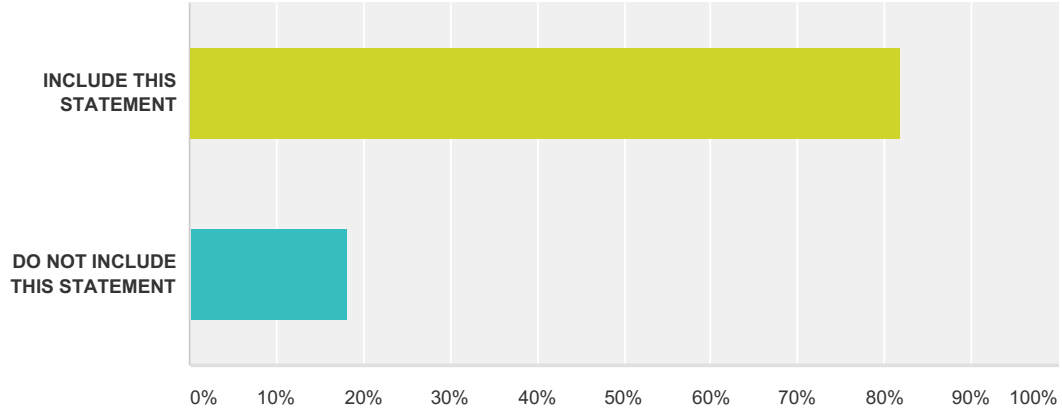
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q24 Con 3: Inspector may focus on the questions and may not make observations of behaviors a higher priority.

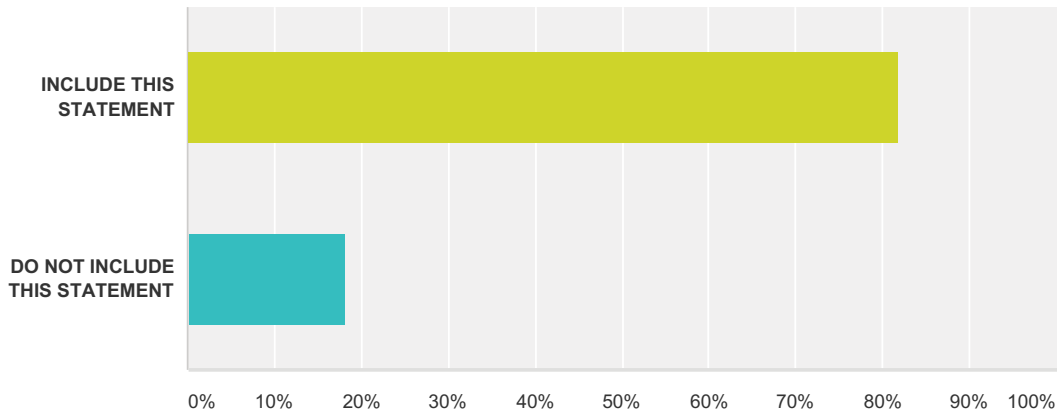
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q25 Con 4: Regulators need to ensure only questions relevant to the operation are asked and that answers given for a food establishment's procedures that exceed the minimum requirement (such as temperatures) are not debited if in compliance with food establishment's standards.

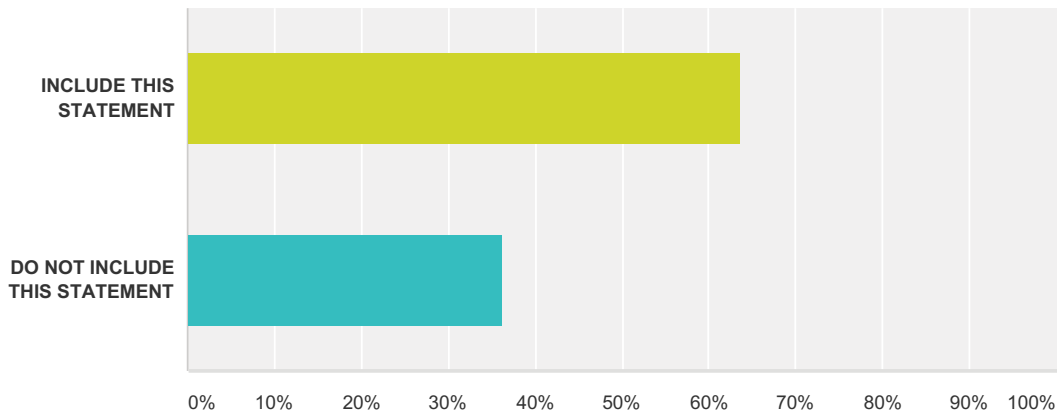
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q26 Con 5: The quality of an interview is as much a function of the interviewer’s ability as it is the interviewee’s competence. If the inspector does not ask questions properly/clearly, then the PIC’s ability to successfully answer them will be limited. This “oral exam” also assumes that the inspector is a subject matter expert, has no competency issues, and knows the correct answers to the questions posed. On a more practical level, in many establishments English is not the primary language of the PIC or kitchen staff. Clearly, communication barriers are difficult to overcome in these situations. CFPM classes/exams overcome this by way of bilingual instructors and translated studymaterials/exams; however, it is far more challenging to overcome this in an on-site interview with an inspector.

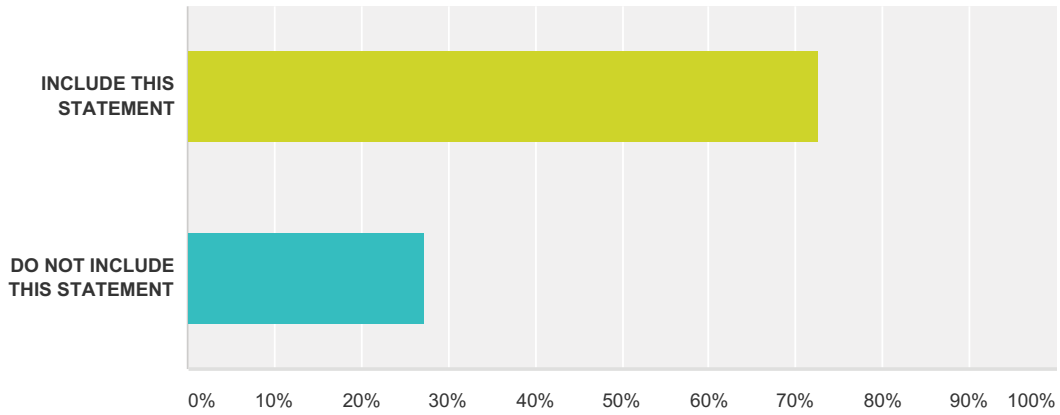
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q27 Con 6: The number of questions asked and the percent that must be answered correctly in order to "pass" these criteria for demonstration of knowledge is not standardized resulting in inconsistent application from one inspector to another.

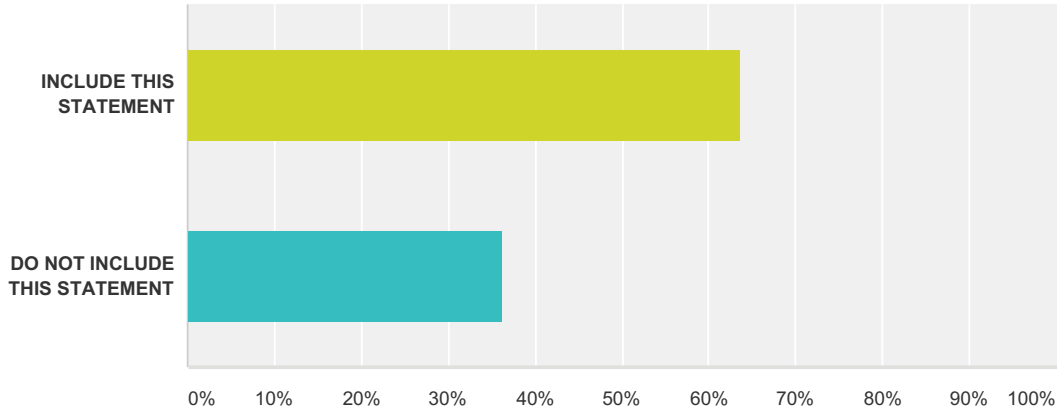
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q28 Con 7: Nervousness, intimidation, and anxiety are all factors that may affect the employee's ability to relay accurate answers to the regulator's questions.

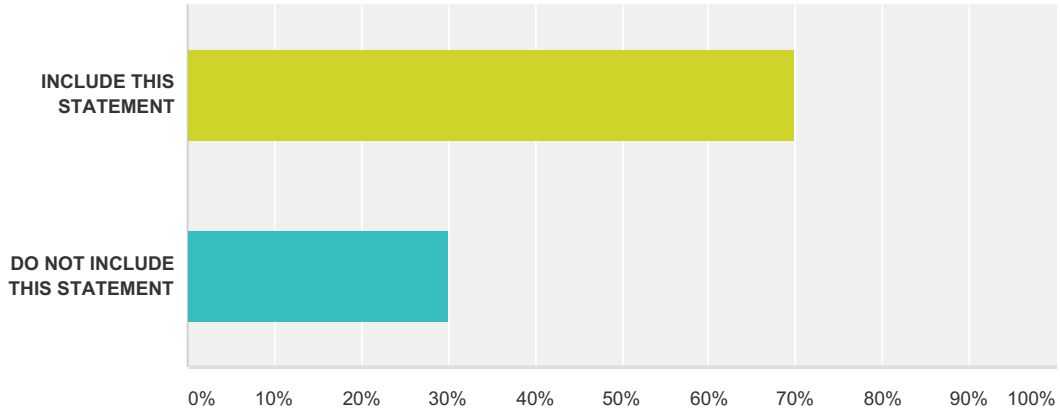
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q29 Method 1: Change the Demonstration of Knowledge criteria. Instead of meeting one of the three options to be in compliance, change it to having to meet two of the three options to be in compliance.

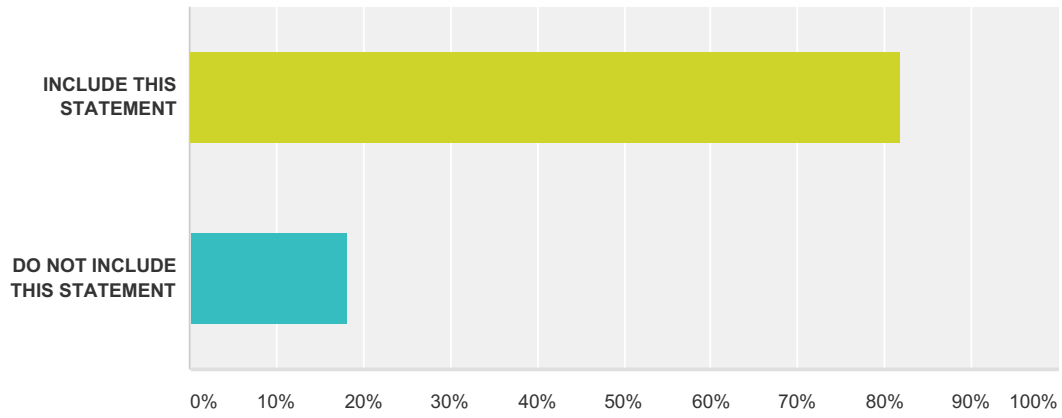
Answered: 10 Skipped: 2



Answer Choices	Responses
INCLUDE THIS STATEMENT	70.00% 7
DO NOT INCLUDE THIS STATEMENT	30.00% 3
Total	10

Q30 Method 2: Establishment is in compliance with 2-103.11.

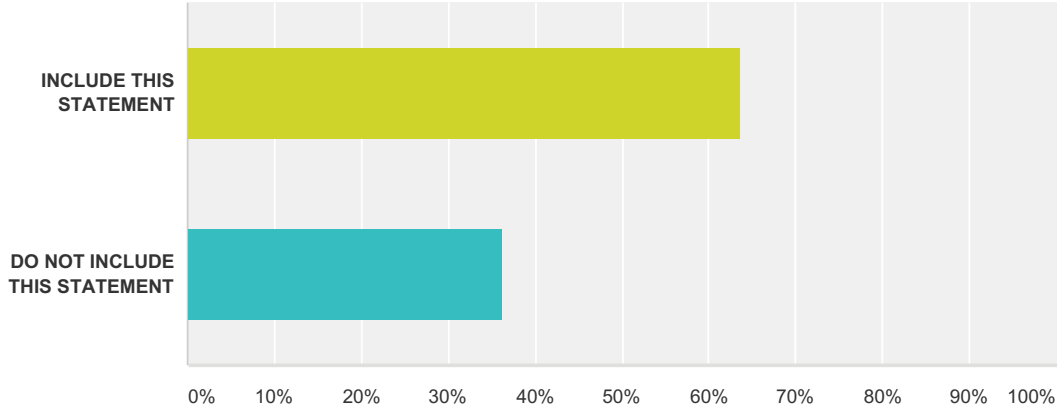
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11

Q31 Method 4: The PIC can show evidence of demonstration of knowledge through the use of job aides or other means.

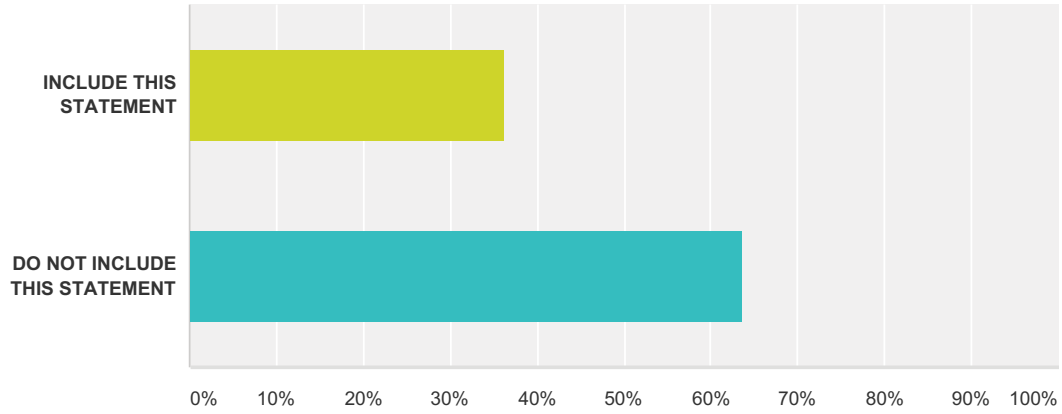
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q32 Method 5: PIC/designee can demonstrate through practical means knowledge.

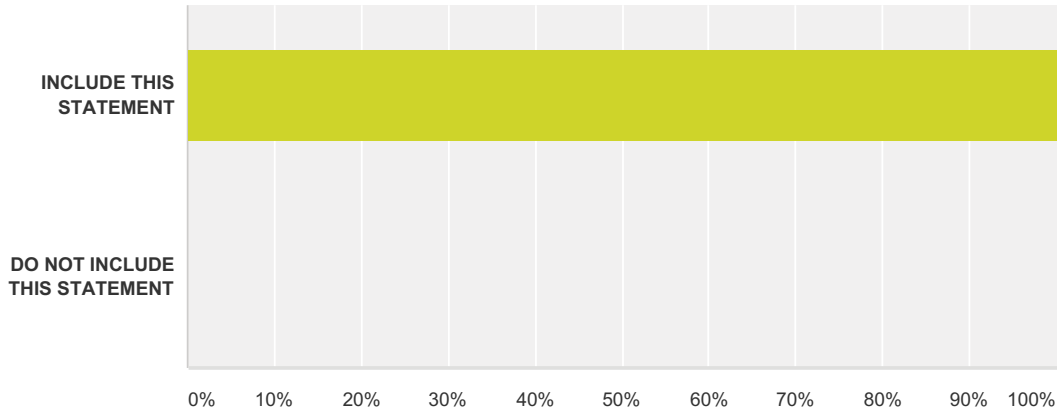
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	36.36% 4
DO NOT INCLUDE THIS STATEMENT	63.64% 7
Total	11

Q33 Method 5.1: The person in charge can demonstrate Food Code knowledge through practical means such as showing how they take temperatures, calibrate a thermometer, mix or test sanitizer, showing a posted employee health policy or list of major food allergens, etc.

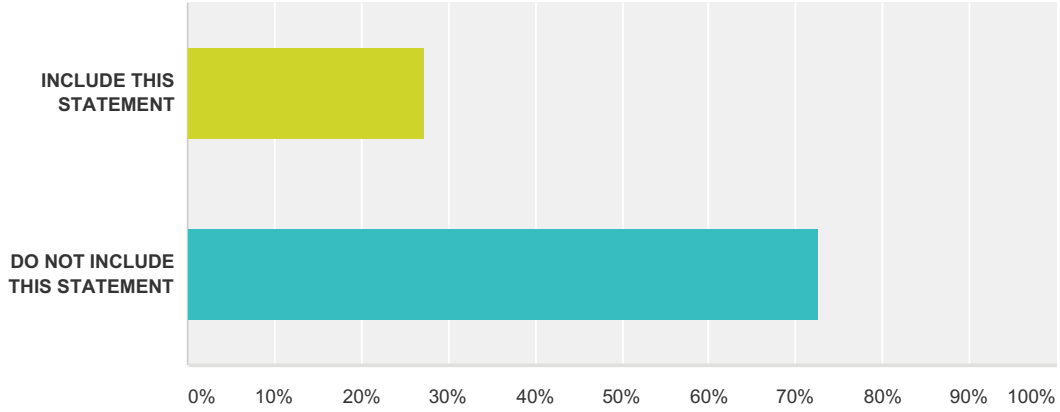
Answered: 11 Skipped: 1



Answer Choices	Responses	Count
INCLUDE THIS STATEMENT	100.00%	11
DO NOT INCLUDE THIS STATEMENT	0.00%	0
Total		11

Q34 Method 6: Develop standardized questions covering all areas of knowledge enumerated in sub-section (C).

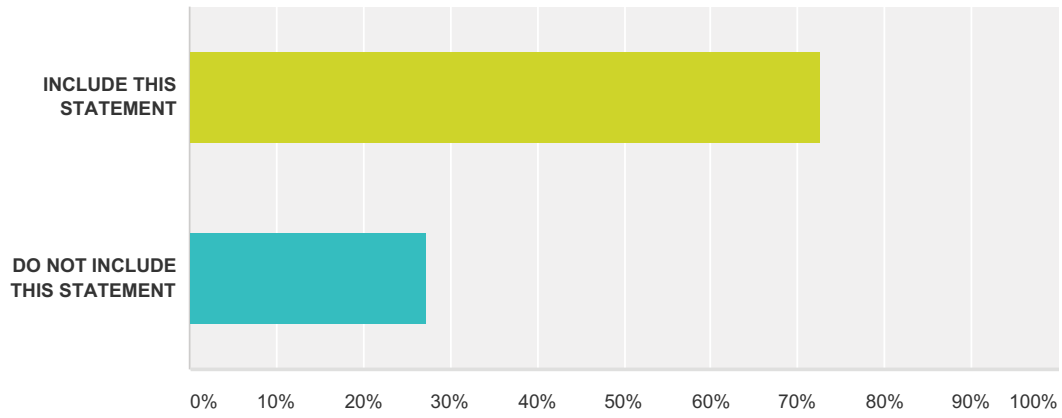
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	27.27% 3
DO NOT INCLUDE THIS STATEMENT	72.73% 8
Total	11

Q35 Method 8: Employees are completing tasks correctly.

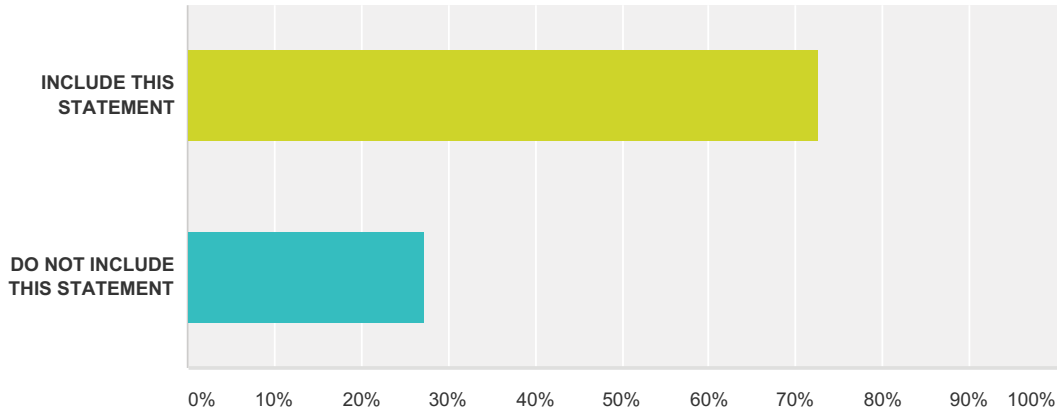
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q36 Method 9: Having one or more food handlers who are certificated through an ANSI-ASTM accredited program or equivalent and who comply with section 2-103.11 of this Code, thus applying practical means knowledge to the successful completion of tasks.

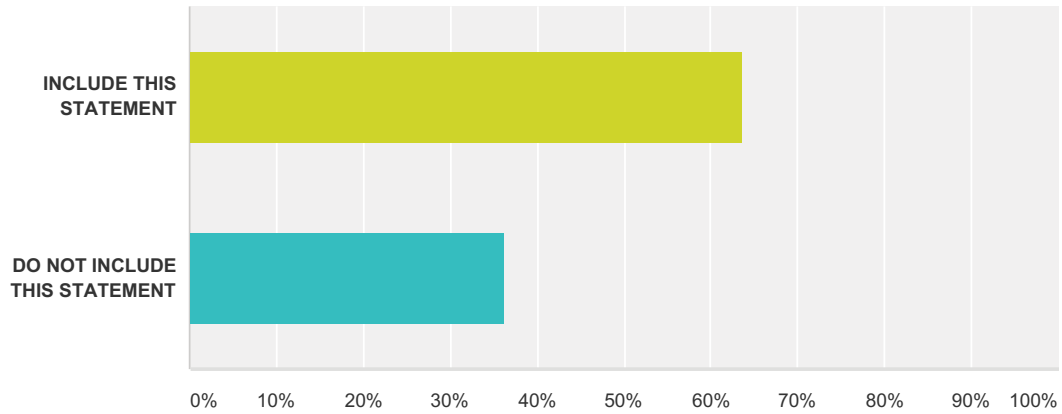
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	72.73% 8
DO NOT INCLUDE THIS STATEMENT	27.27% 3
Total	11

Q37 Method 10: The establishment has a food handler certificated program through an ANSI ASTM program or equivalent and one or more employees is certificated through the program.

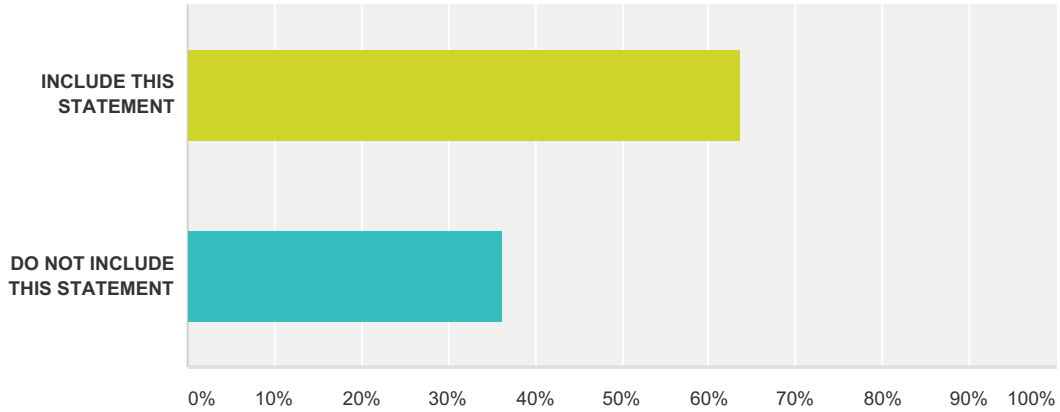
Answered: 11 Skipped: 1



Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q38 Method 11: Change the code language in 2-102.11 (C) to: “ Demonstrating food safety principles based on the specific food operation. The areas of knowledge include:”

Answered: 11 Skipped: 1



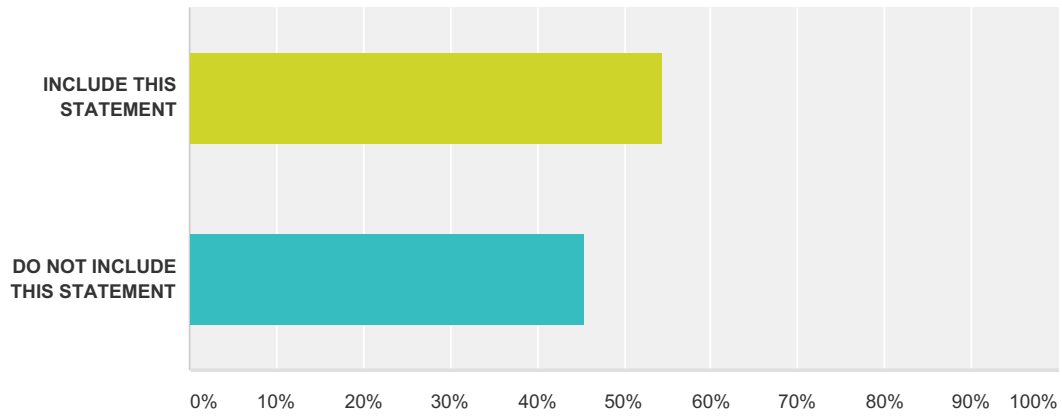
Answer Choices	Responses
INCLUDE THIS STATEMENT	63.64% 7
DO NOT INCLUDE THIS STATEMENT	36.36% 4
Total	11

Q39 Method 12: Recommend eliminating Section 2-102.11 within the Food Code as follows: Allow the Duties Section of the Food Code (2-103.11) to substantiate demonstration of knowledge in lieu of the Demonstration Section (2-102.11). The distinction between knowledge and application is vague and difficult to articulate and this can lead to frustration between operators and regulators. Having one or more food handlers certified through an ANSI-ASTM accredited program or equivalent and who comply with (A) through (O) of Section 2-103.11 by applying practical knowledge to the successful completion of tasks should adequately demonstrate knowledge of the PIC.

- **Eliminate Section 2-102.11 (A). The number of times that an establishment has no priority violations is statistically insignificant. There is also the suspicion among regulators that a lack of priority violations could be accidental and not a true reflection of demonstration of knowledge.**
- **Eliminate Section 2-102.11 (B). The Food Code already requires the presence of a CFPM in Section 2-102.12 (A). The FDA Risk Factor Study correlates the presence of a CFPM with better control of risk factors and provides justification for the requirement in the Food Code to have at least one CFPM per establishment.**
- **Eliminate Section 2-102.11 (C). The Food Code already articulates the duties of a PIC in Section 2-103.11. In addition, the entirety of the risk based inspection identifies whether an establishment is controlling risk and, by extension, whether knowledge is being demonstrated through application. The current list of 17 questions found in 2-102.11 (C) could be moved to Annex 5 as guidelines for inspectors who**

wish to have dialogue with PICs.

Answered: 11 Skipped: 1



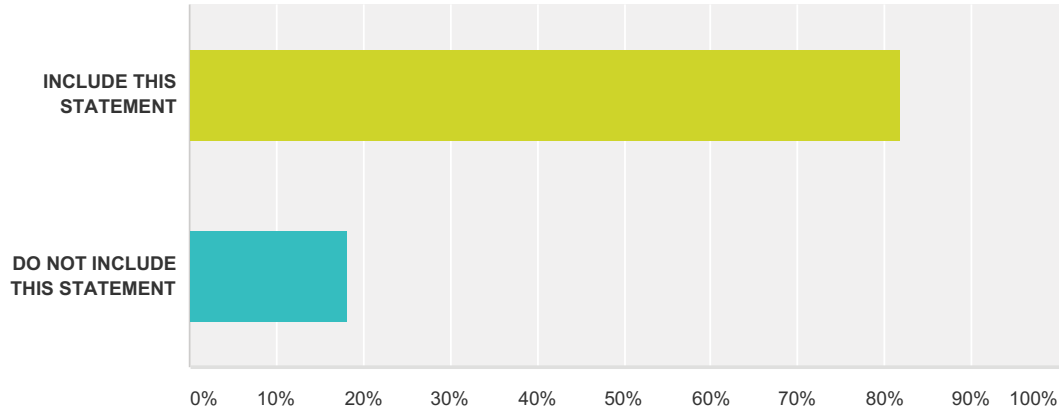
Answer Choices	Responses
INCLUDE THIS STATEMENT	54.55% 6
DO NOT INCLUDE THIS STATEMENT	45.45% 5
Total	11

Q40 Method 12.1: Recommend modifying Section 2-102.11 of the Food Code as follows: If the Certified Food Protection Manager is not present, and because the distinction between knowledge and application is vague and difficult to articulate which often leads to frustration between operators and regulators, the PIC shall be a food handler certificated through an ANSI-ASTM accredited program or its equivalent. The PIC shall substantiate knowledge through direct application of (A) through (O) of the Duties Section of the Food Code (2-103.11.) The successful completion of these tasks should adequately demonstrate the PIC's knowledge.

- o Eliminate Section 2-102.11 (A). The number of times that an establishment has no priority violations is statistically insignificant. There is also the suspicion among regulators that a lack of priority violations could be accidental and not a true reflection of demonstration of knowledge.
- o Eliminate Section 2-102.11 (C). The Food Code already articulates the duties of a PIC in Section 2-103.11. In addition, the entirety of the risk-based inspection identifies whether an establishment is controlling risk and, by extension, whether knowledge is being demonstrated through application. The current list of 17 questions found in 2-102.11 (C) could be removed to Annex 5 as guidelines for inspectors who wish to have dialogue with PICs.

Answered: 11 Skipped: 1

Demonstration of Knowledge Committee Final Survey



Answer Choices	Responses
INCLUDE THIS STATEMENT	81.82% 9
DO NOT INCLUDE THIS STATEMENT	18.18% 2
Total	11