

4626.0030 2-102.11 DEMONSTRATION.*

Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request by the regulatory authority, the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis critical control point principles when a HACCP plan is required under part 4626.1730, and the requirements of the Code. The areas of knowledge are:

A. describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;

B. 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;

C. identifying the usual symptoms of, modes of transmission of, typical incubation periods for, and most common foods associated with foodborne diseases;

D. explaining the significance of the relationship between maintaining the time and temperature of potentially hazardous food and the prevention of foodborne illness;

E. explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;

F. stating the required food temperatures and times for safe cooking of potentially hazardous food;

G. stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, reheating, and transportation of potentially hazardous food;

H. describing the relationship between the prevention of foodborne illness and the management and control of:

(1) cross-contamination;

(2) hand contact with ready-to-eat foods;

(3) handwashing; and

(4) maintenance of the food establishment in a clean condition and in good repair;

I. explaining the relationship between food safety and providing equipment that is:

(1) sufficient in number and capacity; and

(2) properly designed, constructed, located, installed, operated, maintained, and cleaned;

J. explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;

K. identifying the source of water used and measures taken to ensure that the water remains protected from contamination including providing protection from backflow and precluding the creation of cross connections;

L. 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 Minnesota Statutes, chapter 18B;

M. identifying critical control points in the operation from purchasing through sale or service that may contribute to foodborne illness and explaining steps taken to ensure that the points are controlled when a HACCP plan is required by part 4626.1730;

N. explaining the details of how the person in charge and food employees comply with the HACCP plan if a plan is required; and

O. explaining the responsibilities, rights, and authorities assigned by the Code to the:

- (1) food employee;
- (2) person in charge; and
- (3) regulatory authority.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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