



**St. Charles County Government
Department of Community Health and the Environment**

1650 Boone's Lick Road
St. Charles, MO 63301
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Demonstration of Knowledge

Based on the risks of food-borne illness inherent to the food operations, during inspections and upon request, the Person-in-Charge shall demonstrate to the Regulatory Authority, knowledge of food borne disease prevention, application of Hazard Analysis Critical Control Point (HACCP) principles and the requirements of this Code.

Items that may need to be described stated or explained:

- Time and Temperature requirements needed for safe cooking or potentially hazardous foods (meats, poultry, eggs, fish, etc)
- Time and Temperature requirements needed for safe refrigerated storage, hot holding, cooling, reheating and transport of potentially hazardous foods.
- Hazards involved with eating raw/undercooked meat, poultry, eggs or fish
- Food safety and equipment relationships
- Cleaning and sanitizing procedures for utensils and food contact surfaces or equipment
- Toxic materials – storage, use and disposal
- Prevention of food borne disease and management control relationship – cross contamination, hand contact with ready to eat food, hand washing, and food establishment maintenance requirements.
- Relationship between food borne disease and personal hygiene.
- Food borne disease symptoms
- Critical Control Points – relationship to transmission of food borne disease and requirements of the code

A primary responsibility of the person in charge is to ensure compliance with Code requirements. Any individual present in areas of a food establishment where food and food-contact items are exposed presents a potential contamination risk. By controlling who is allowed in those areas and when visits are scheduled and by assuring that all authorized persons in the establishment, such as delivery, maintenance and service personnel, and pest control operators, comply with the Code requirements, the person in charge establishes an important barrier to food contamination. The person in charge is also responsible in properly training employees in food safety as it relates to their assigned duties. It is required that the person in charge successfully completes a program that is from an accredited program and displays the certification.

The following programs are approved:

1. National Restaurant Association
2. National Registry of Food Safety Professionals
3. National Environmental Health Association Food Safety Management Principles Certification Training
4. Thomson Prometric/Experior (Certified Food Manager)

