



Demonstration of Knowledge

This document provides information and examples of the most common Demonstration of Knowledge questions relating to foodborne illness risk factors. It is not a complete list of possible questions. Please refer to the Oregon Department of Agriculture 2013 Retail Food Code for complete Demonstration of Knowledge information.

Requirement

The Food Code requires a designated Person in Charge (PIC) to be in the food establishment during all hours of operation. Although all food employees must use safe food handling practices in the establishment, the PIC is required to demonstrate knowledge of foodborne disease prevention.

Determining Compliance

At least one of these measures must be achieved to demonstrate knowledge:

1. **Compliance** with the code is indicated when there are no priority violations noted during an inspection, or
2. **Certification** — The PIC is certified as a food protection manager (see sidebar for information on approved food protection manager courses), or
3. **Knowledge*** — The PIC correctly responds to questions regarding food safety practices and principles asked by the inspector.

*If neither the 'compliance' nor the 'certification' requirement is met, the PIC must correctly respond to basic food safety questions.

The questions used to evaluate knowledge will be:

- Applicable to the operation
- Open-ended
- Focused on 'priority' (high risk factor) violations observed during the inspection

Examples of Demonstration of Knowledge questions are provided on the following page.

Definition

Person in Charge (PIC):
The designated individual present at a food establishment who is responsible for the operation at the time. At least one PIC must be on the premises during operating hours.

Approved Courses

A food protection manager certification program that has been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals or approved by the Oregon Health Authority or the Oregon Department of Agriculture.

<https://oda.fyi/FMCert>



Demonstration of Knowledge Example Questions

Employee Health – [2-102.11(C)(1-3)]

- What do you do when an employee calls in sick?
- What do you do if an employee comes to work sick or gets sick at work?
- When do you restrict ill employees to non-food handling tasks? ...exclude ill employees from the establishment?
- What actions do you take if an employee tells you they have been diagnosed with an illness communicable through food?

Reason for Temperature Control – [2-102.11(C)(4)]

- Why do TCS foods need to be kept out of the “danger zone”?
- Why is it unsafe to keep TCS foods at room temperature for too long?

Consumption of Raw Food – [2-102.11(C)(5)]

- What are the hazards of serving raw or undercooked TCS foods?
- What TCS foods do you serve raw or undercooked?

Time and Temperature – [2-102.11(C)(6-7)]

- What are your cooling procedures for _____? What are your hot holding procedures?
- Describe your methods for preparing _____? How do you know if TCS foods are cooked to the proper temperature?
- To what temperature do you cook _____? Why? What do you do with foods that aren't at the proper temperature?
- What are your reheating procedures?
- What temperature do you keep cold foods? How is this verified?
- Do you have thermometers for checking the temperature of TCS foods? How are they calibrated?

Cross Contamination/Hand Contact/Handwashing – [2-102.11(C)(8)]

- Why should food employees prevent cross contamination? What steps do you take to prevent cross contamination?
- What do food workers use to handle ready to eat foods?
- Where and when do food workers wash their hands? Describe the employee handwashing procedure.

Major Food Allergens and Symptoms – [2-102.11(C)(9)]

- What are the major allergens?
- What are the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction?

Equipment and Food Safety – [2-102.11(C)(10)]

- Why is it important to have handwash sinks located near all food preparation areas?
- What are the food safety hazards associated with equipment that is not clean or in good repair?

Cleaning and Sanitizing – [2-102.11(C)(11)]

- How do you clean and sanitize equipment and utensils?
- What kind of sanitizer do you use and how do you determine its strength?

Water Source/Backflow Prevention – [2-102.11(C)(12)]

- What is your water source?
- What steps do you take to avoid cross connections in this facility?

Chemicals – [2-102.11(C)(13)]

- How do you store poisonous or toxic materials?
- What toxic chemicals are used in the establishment? Where are they stored?

Critical Control Points (For Facilities with HACCP Plans) – [2-102.11(C)(14-15)]

- What are the Critical Control Points in your operation and what steps are you taking to ensure they are controlled?
- How are you complying with your HACCP Plan?
- What records do you have for your HACCP plan?
- What is the shelf life of Reduced Oxygen Packaging food?

Responsibilities – [2-102.11(C)(16-17)]

- Explain what the Food Code says about the responsibilities of each food employee, the Person in Charge, and the regulatory authority.