

Potential Question Topics for the Person-in-Charge (PIC)

New IL Food Code – Effective 1/1/18 in Fulton County

The PIC may be asked any and all questions on this list during facility inspections, in order for the inspector to determine whether the PIC has the knowledge required to prevent foodborne illness. These topics are covered in most Certified Food Protection Manager (formerly known as FSSMC) classes.

1. Describe the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
2. Explain 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}
3. Describe the symptoms associated with the diseases that are transmissible through food;^{Pf}
4. Explain the significance of the relationship between maintaining the time and temperature of time/temperature control for safety (TCS) food and the prevention of foodborne illness;^{Pf}
5. Explain the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;^{Pf}
6. State the required food temperatures and times for safe cooking of TCS food, including meat, poultry, eggs, and fish.
7. State the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of TCS food;^{Pf}
8. Describe the relationship between the prevention of foodborne illness and the management and control of the following:
 - a. Cross-contamination,^{Pf}
 - b. Hand contact with ready-to-eat foods,^{Pf}
 - c. Handwashing,^{Pf} and
 - d. Maintaining the food establishment in a clean condition and in good repair;^{Pf}
9. Describe 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.^{Pf}
10. Explain the relationship between food safety and providing equipment that is:
 - a. Sufficient in number and capacity,^{Pf} and
 - b. Properly designed, constructed, located, installed, operated, maintained, and cleaned;^{Pf}
11. Explain correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;^{Pf}
12. Identify 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}

13. Identify 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}
14. Identify critical control points in the operation, from purchasing through sale or service, that when not controlled may contribute to the transmission of foodborne illness. Explain steps taken to ensure that the points are controlled in accordance with the requirements of this code; ^{Pf}
15. Explain 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}
16. Explain 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}
17. Explain how the person-in-charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food. ^{Pf}

Superscript Key

^{Pf} = Priority foundation violation

*Conditional employee = a potential food employee to whom a job offer is made, conditional on responses to subsequent medical questions or examinations designed to identify potential food employees who may be suffering from a disease that can be transmitted through food and done in compliance with Title 1 of the Americans with Disabilities Act of 1990.

The 2013 FDA Food Code may be accessed and/or downloaded at the following link:

<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>

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