

Demonstration of Knowledge

FACT SHEET #12 DEPARTMENT OF HEALTH SERVICES

500 Lake Bardwell Road

Ennis, TX 75119

Ph # (972) 875-1234

Email: healthdept@ennis-texas.com

Website: <http://www.ennistx.gov>

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

Items that may need to be described, stated or explained:

- How to prevent Food borne disease transmission by employee with a food borne type illness
- The signs and symptoms Food borne illness
- Time and temperature principles of potentially hazardous foods as it relates to food borne illness
- Hazards involved in eating raw or undercooked meat, poultry, eggs or fish
- Time and Temperature requirements needed for safe cooking of potentially hazardous foods
- Time and temperature requirements needed for safe refrigerated storage, hot holding, cooling, reheating and transport of potentially hazardous foods
- 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
- Food safety and equipment

relationship

- Cleaning and sanitizing procedures for utensils and food contact surfaces of equipment
- Critical Control Points – relationship to transmission of food borne disease and requirements of the code
- How to comply with HACCP plan when it's required
- Responsibilities assigned by the Food Code to food employee, person in charge and regulatory authority



Meeting the "Demonstration of Knowledge" requirement may include answering questions or properly describing safe food-handling issues during the course of the inspection.



CITY OF ENNIS