

## **ALTERNATE PERSON IN CHARGE DEMONSTRATED KNOWLEDGE STATEMENT**

Pursuant to Public Health Code (PHC) Section 19-13-B42(s)(8)(B) and 19-13-B49(t)(7)(B), the owner or manager of the food service/catering food service establishment shall designate an alternate person who has demonstrated the elements of knowledge and competency listed below, as per PHC Section 19-13-B42(s)(6), 19-13-B42(t)(5), to be in charge at all times when the qualified food operator cannot be present.

The alternate person in charge shall be responsible for ensuring that all employees comply with the regulations and that foods are safely prepared, handling emergencies, admitting the inspector, and receiving and signing the inspection report.

A signed statement must be provided by the owner/operator of the food service or catering food service establishment (as applicable), attesting that the alternate person in charge has demonstrated knowledge of food safety as specified below.

### **(A) ELEMENTS OF KNOWLEDGE**

- (i) IDENTIFY **FOODBORNE ILLNESS** – DEFINE TERMS ASSOCIATED WITH **FOODBORNE ILLNESS**; RECOGNIZE THE MAJOR **MICROORGANISMS AND TOXINS** THAT CONTAMINATE FOOD AND THE PROBLEMS THAT CAN BE ASSOCIATED WITH THE CONTAMINATION; DEFINE AND RECOGNIZE **POTENTIALLY HAZARDOUS FOODS**; DEFINE AND RECOGNIZE **ILLNESS** THAT CAN BE ASSOCIATED WITH **CHEMICAL AND PHYSICAL CONTAMINATION**; DEFINE AND RECOGNIZE THE MAJOR **CONTRIBUTING FACTORS** FOR **FOODBORNE ILLNESS**; RECOGNIZE HOW **MICROORGANISMS** CAUSE **FOODBORNE DISEASE**.
- (ii) IDENTIFY **TIME/TEMPERATURE RELATIONSHIP** WITH **FOODBORNE ILLNESS** – RECOGNIZE THE RELATIONSHIP BETWEEN **TIME/TEMPERATURE** AND **MICROORGANISMS (SURVIVAL, GROWTH, AND TOXIN PRODUCTION)**; DESCRIBE THE USE OF **THERMOMETERS** IN MONITORING **FOOD TEMPERATURES**.
- (iii) DESCRIBE THE RELATIONSHIP BETWEEN **PERSONAL HYGIENE** AND **FOOD SAFETY** – RECOGNIZE THE ASSOCIATION BETWEEN **HAND CONTACT** AND **FOODBORNE ILLNESS**; RECOGNIZE THE ASSOCIATION BETWEEN **PERSONAL HABITS AND BEHAVIORS** AND **FOODBORNE ILLNESS**; RECOGNIZE THE ASSOCIATION BETWEEN **HEALTH OF A FOOD HANDLER** AND **FOODBORNE ILLNESS**; RECOGNIZE HOW **POLICIES, PROCEDURES AND MANAGEMENT** CONTRIBUTE TO IMPROVED **FOOD HYGIENE PRACTICES**.
- (iv) DESCRIBE **METHODS** FOR PREVENTING **FOOD CONTAMINATION** FROM **PURCHASING TO SERVING** – DEFINE TERMS ASSOCIATED WITH **CONTAMINATION**; IDENTIFY **POTENTIAL HAZARDS** PRIOR TO **DELIVERY** AND DURING **DELIVERY**; IDENTIFY **POTENTIAL HAZARDS** AND **METHODS** TO **MINIMIZE OR ELIMINATE HAZARDS** AFTER **DELIVERY**.
- (v) IDENTIFY AND APPLY **CORRECT PROCEDURES** FOR **CLEANING AND SANITIZING** **EQUIPMENT AND UTENSILS** – DEFINE TERMS ASSOCIATED WITH **CLEANING AND SANITIZING**; APPLY **PRINCIPLES** OF **CLEANING AND SANITIZING**; IDENTIFY **MATERIALS, EQUIPMENT, DETERGENT, SANITIZER**; APPLY **APPROPRIATE METHODS** OF **CLEANING AND SANITIZING**; IDENTIFY **FREQUENCY** OF **CLEANING AND SANITIZING**.

(vi) RECOGNIZE PROBLEMS AND POTENTIAL SOLUTIONS ASSOCIATED WITH FACILITY, EQUIPMENT, AND LAYOUT – IDENTIFY FACILITY, DESIGN, AND CONSTRUCTION SUITABLE FOR FOOD SERVICE ESTABLISHMENTS; IDENTIFY EQUIPMENT AND UTENSIL DESIGN AND LOCATION.

(vii) RECOGNIZE PROBLEMS AND POTENTIAL SOLUTIONS ASSOCIATED WITH TEMPERATURE CONTROL, PREVENTING CROSS CONTAMINATION, HOUSEKEEPING AND MAINTENANCE – IMPLEMENT SELF INSPECTION PROGRAM; IMPLEMENT PEST CONTROL PROGRAM; IMPLEMENT CLEANING SCHEDULES AND PROCEDURES; IMPLEMENT EQUIPMENT AND FACILITY MAINTENANCEPROGRAM.

(viii) IDENTIFY AND RECOGNIZE THE FOODS MOST COMMONLY ASSOCIATED WITH FOOD ALLERGIES.

(B) ELEMENTS OF COMPETENCY

(i) ASSESS THE POTENTIAL FOR FOODBORNE ILLNESS IN A FOOD SERVICE ESTABLISHMENT – PERFORM OPERATIONAL FOOD SAFETY ASSESSMENT; RECOGNIZE AND DEVELOP STANDARDS, POLICIES AND PROCEDURES, SELECT AND TRAIN EMPLOYEES; IMPLEMENT SELF AUDIT/INSPECTION PROGRAM; REVISE POLICY AND PROCEDURE (FEEDBACK LOOP); IMPLEMENT CRISIS MANAGEMENT PROGRAM.

(ii) ASSESS AND MANAGE THE PROCESS FLOW – IDENTIFY APPROVED SOURCE; IMPLEMENT AND MAINTAIN A RECEIVING PROGRAM; IMPLEMENT AND MAINTAIN STORAGE PROCEDURES; IMPLEMENT AND MAINTAIN PREPARATION PROCEDURES; IMPLEMENT AND MAINTAIN HOLDING/SERVICE/DISPLAY PROCEDURES; IMPLEMENT AND MAINTAIN COOLING AND POST PREPARATION STORAGE PROCEDURES; IMPLEMENT AND MAINTAIN RE-SERVICE PROCEDURES; IMPLEMENT AND MAINTAIN TRANSPORTATION PROCEDURES.



I \_\_\_\_\_ attest that \_\_\_\_\_  
(PRINT name of Owner or QFO) (PRINT name of Alternate Person in Charge)

is employed as the alternate person in charge and has demonstrated to me the elements of knowledge and demonstrable elements of competency as described in A and B, as listed above.

Signature and Title \_\_\_\_\_ Date \_\_\_\_\_  
(SIGNATURE of Owner or QFO of the Establishment)

Signature and Title \_\_\_\_\_ Date \_\_\_\_\_  
(SIGNATURE of Alternate Person in Charge)

Name of Establishment \_\_\_\_\_

Address of Establishment \_\_\_\_\_

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