

Fact Sheet on Demonstration of Knowledge

Guam Food CODE Five Food Safety Interventions

The Guam Food Code requires that a retail food establishment have a designated person in charge at the food establishment during all hours of operation. The person in charge must be able to demonstrate knowledge of:

- Foodborne disease prevention;
- Application of Hazard Analysis Critical Control Point (HACCP) principles; and
- The requirements of the Food Code.

There are three ways to demonstrate knowledge:

1. *Complying with the Food Code by having no violations of critical items during the current inspection;*
2. *Being a certified food protection manager by taking an accredited manager certification course and passing the test; or*
3. *Correctly responding to the Inspector's questions about the food operation during the current inspection.*

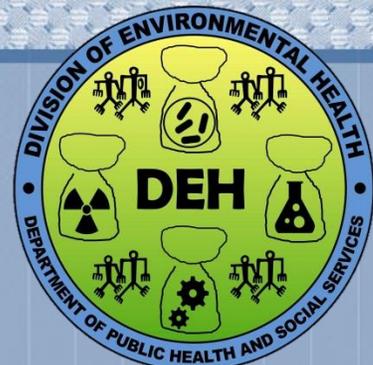
GUAM FOOD CODE

Does each person in charge need to know everything in the Guam Food Code?

- The level of knowledge required of the person in charge depends on the scope of food operations taking place within the establishment.
- For example, a manager of a grocery store does not need to demonstrate knowledge of cooking times and temperatures if the store doesn't perform any cooking of food.
- The person in charge at a large restaurant, however, may need to know most of the requirements in the Food Code.

DIVISION OF ENVIRONMENTAL HEALTH

123 Chalan Kareta
Mangilao, GU 96913-6304
671.735.7221 **office** • 671.734.5556 **fax**
DEH@dphss.guam.gov
<http://dphss.guam.gov/content/division-environmental-health>



What kind of knowledge is required?

- The relationship between the prevention of foodborne illness and personal hygiene;
- Prevention of foodborne disease transmission by a food employee who has a disease or medical condition that may cause foodborne disease;
- The usual symptoms, typical incubation periods, and modes of transmission of the most common foodborne diseases;
- The hazards involved with the consumption of raw or undercooked meat, poultry, eggs, and fish;
- The relationship between maintaining the time and temperature of potentially hazardous foods and the prevention of foodborne disease;
- The required food temperatures and times for safe cooking of potentially hazardous foods (meat, poultry, eggs, and fish);
- Time and temperature requirements needed for the safe refrigerated storage, hot holding, cooling, and reheating of potentially hazardous foods;
- The relationship between the prevention of foodborne illness and the management and control of cross-contamination, hand contact with ready-to-eat foods, handwashing, and maintaining the food establishment in a clean condition and in good repair;
- The relationship between food safety and providing necessary equipment;
- Describing foods that are major allergens and the symptoms that a major food allergen could cause in a sensitive person who has an allergic reaction;
- Explaining the correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;
- Identifying the water source and the requirements to maintain safe water;
- Identifying toxic materials and ensuring safe storage, use, and disposal according to law;
- Identifying critical control points in the operation and explaining steps taken to ensure that the points are controlled in accordance with the requirements of the Food Code;
- If a HACCP plan is required, explaining the details of the plan and how compliance is achieved;
- Explaining the responsibilities, rights, and authorities the Food Code assigns to the employee, the person in charge, and the regulatory authority; and
- Explaining how the person in charge and food employees comply with reporting responsibilities and exclusion or restriction of food employees.

DIVISION OF ENVIRONMENTAL HEALTH

123 Chalan Kareta
Mangilao, GU 96913-6304
671.735.7221 office • 671.734.5556 fax
DEH@dphss.guam.gov
<http://dphss.guam.gov/content/division-environmental-health>

