Anoka County
HUMAN SERVICES DIVISION
Public Health & Environmental Services

Environmental Services
763-324-4260
environmental.health@anokacounty.us
AnokaCounty.us

The Person in Charge

Managers and employees share in the responsibility to use safe food handling practices that reduce the potential for foodborne illness. Trained staff will be able to identify and take corrective action to eliminate high-risk practices that increase the potential for foodborne illness.

The food code requires a designated person to be in charge at the food establishment during all hours of operation. The person in charge is responsible for assuring safe food handling practices and must be able to demonstrate knowledge of foodborne disease prevention.

The person in charge must demonstrate knowledge of:

- The relationship between foodborne illness prevention and personal hygiene, control of cross-contamination and establishment maintenance.
- Prevention of the transmission of foodborne disease by a food employee who has a disease or infectious medical condition.
- The usual symptoms, typical incubation periods and modes of transmissions for the most common foodborne diseases.
- The hazards involved in the consumption of raw or undercooked meat, poultry, eggs and fish.
- Protecting the water source from backflow and cross connections.
- The required temperatures and times for safe cold holding, hot holding, cooling, cooking, reheating and transportation of potentially hazardous foods.
- The relationship between food safety and providing necessary equipment.
- The procedure for cleaning and sanitizing utensils and other food contact surfaces.
- Identifying toxic materials and ensuring safe storage, handling and disposal.
- If a HACCP plan in required, identify critical control points and explain the HACCP plan.

The person in charge must also ensure that:

- Employee handwashing is monitored.
- Employees properly cook potentially hazardous foods.
- Cooking temperatures are routinely monitored.
- Proper methods are used to rapidly cool potentially hazardous foods and monitor cooling.
- Proper methods are used to sanitize utensils and equipment.
- Ill employees are restricted or excluded as appropriate.