

4626.0035 DUTIES OF PERSON IN CHARGE. 2-103.11

The person in charge shall:

A. ensure food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified in part 4626.1425;_{p2}

B. ensure persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;_{p2}

C. ensure employees and other persons, such as delivery and maintenance persons and pesticide applicators, entering the food preparation, food storage, and warewashing areas comply with this Code;_{p2}

D. ensure employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;_{p2}

E. ensure employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;_{p2}

F. ensure employees are verifying that foods delivered to the food establishment during nonoperating hours are from approved sources and are placed into appropriate storage locations so that they are maintained at the required temperatures, protected from contamination, unadulterated, and accurately presented;_{p2}

G. ensure employees are properly cooking TCS food, such as through the daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified in parts 4626.0555 and 4626.0820, item B;_{p2}

H. ensure employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;_{p2}

I. ensure employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures;_{p2}

J. ensure consumers who order raw or partially cooked ready-to-eat food of animal origin are informed as specified in part 4626.0442 that the food is not cooked sufficiently to ensure its safety;_{p2}

K. ensure employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;_{p2}

L. ensure consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified in part 4626.0290, item B;_{p2}

M. ensure employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except as specified in part 4626.0225, item D;_{p2}

N. ensure employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties;_{p2}

O. ensure food employees and conditional employees are informed of their responsibility to report, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified in part 4626.0040, item A;_{p2} and

P. ensure written procedures and plans, where specified by this Code and as developed by the food establishment, are maintained and implemented as required._{p2}

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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