

Tus Neeg Tswj Xyuas (PIC)

Person in Charge

YUAV TSUM MUAJ TUS NEEG TSWJ XYUAS TXHUA SIJ HAWM
DESIGNATED PIC IS REQUIRED DURING ALL HOURS OF
OPERATION

Hmong

Nthuav Txog Yus Txoj Kev Paub

Thaum muaj neeg tuaj soj ntsuam lub chaw ua noj, tus neeg tswj xyuas (PIC) yuav tsum nthuav txog nws txoj kev paub txog kev tiv thaiv kab mob los ntawm zaub mov. Tus PIC yuav tsum paub txog:

- Kev tiv thaiv kab mob los ntawm zaub mov:
 - Kev tu tus kheej huv si thiab kev ntxuav tes kom huv.
 - Kev tiv thaiv txhob kov cov zaub mov uas npaj los noj nrog yus txhais tes.
 - Kev tswj hwm sij hawm thiab txoj kev ua zaub mov kom siav (TCS).
 - Kev tswj cov zaub mov kom txhob kis kab mob los ntawm lwm yam (cross-contamination).
 - Kev tu thiab tswj lub chaw ua noj kom huv.
- Kev tiv thaiv kom cov neeg ua hauj lwm txhob kis kab mob rau cov zaub mov mus rau lwm tus, los sis rau cov uas kis tau kab mob yooj yim.
- Cov tsos mob uas zoo li cov kab mob kis los ntawm kev noj zaub mov tsis huv.
- Cov teeb meem uas tuaj yeem tshwm sim tau los ntawm txoj kev noj nqaij

English

Demonstration of knowledge

During the inspection, the person in charge (PIC) must be able to demonstrate their knowledge of foodborne disease prevention. The PIC must know:

- How the following helps prevent foodborne illness:
 - Personal hygiene and handwashing
 - Preventing bare hand contact with ready-to-eat food
 - Time/temperature control for safety food (TCS) maintenance
 - Managing and controlling cross-contamination
 - Establishment maintenance
- How to prevent the transmission of foodborne disease by an employee who has a disease or infectious medical condition.
- The symptoms associated with foodborne diseases.
- The hazards involved in consuming raw or undercooked meat, poultry, eggs and fish.
- The required temperatures and times for TCS food during cold holding, hot

nyoos, los sis nqaij tsis siav txaus, nqaij qaib, qe, thiab ntses.

- Cov kev ua noj haus thiab sij hawm kom siav raws li TCS, hais txog kev khaws zaub mov txias thiab zaub mov sov cia, thaum ua noj, thaum muab thau, thiab thaum muab zaub mov rhaub dua.
- Seb cov dej siv rau lub chaw ua noj los qhov twg los, thiab kev tiv thaiv kom cov dej qias txhob sib xyaws rau hauv cov kav dej huv.
- Kev paub txog cov zaub mov uas phiv thiab cov tsos mob ntawm txoj kev noj khoom phiv.
- Kev paub txog cov khoom siv hauv chaw ua noj kom txaus thiab muaj kev nyab xeeb rau cov zaub mov.
- Cov txheej txheem ntxuav thiab tua kab mob rau cov chaw khoom noj kov raug.
- Kev paub txog cov khoom phom sij lom thiab kev khaws khoom cia, siv, thiab yuav ua cas muab pov tseg kom muaj kev nyab xeeb.
- Kev tswj cov khoom noj uas yuav, kom txhob muaj feem ua rau lwm tug muaj kab mob, thiab txoj kev kuaj txog cov zaub mov kom muaj kev nyab xeeb.
- Kev tswj raws cai ntawm tus PIC thiab cov neeg ua hauj lwm, kom txhob muaj teeb meem txog cov phiaj xwm HACCP.

Tus neeg tswj xyuas yuav tsum muaj peev xwm piav tau txog:

- Cov luag hauj lwm ntawm tus neeg tswj xyuas, cov neeg ua hauj lwm, thiab cov neeg saib xyuas cai.
- Yuav ua li cas yog hais tias cov neeg ua hauj lwm muaj mob, xws li, muab lawv tshem tawm, los sis txwv tsis pub lawv npaj zaub npaj mov.

holding, cooking, cooling, and reheating.

- The water source for the food establishment and how it is protected from backflow and cross connections.
- The major food allergens and the symptoms of an allergic reaction.
- How the establishment’s approved equipment is sufficient to ensure food safety.
- Procedures for cleaning and sanitizing food-contact surfaces.
- How to identify toxic materials and ensure their safe storage, handling and disposal.
- How to identify critical control points from purchasing through sale or service, and steps to ensure the points are controlled.
- How the PIC and employees comply with the hazard analysis and critical control point (HACCP) plan, if a HACCP plan is required.

The PIC must be able to explain:

- The responsibilities of the PIC, employees and the regulatory authority.
- How the establishment complies with employee illness requirements, such as reporting, and exclusion or restriction.

Cov Luag Hauj Lwm Ntawm Tus Neeg Tswj Xyuas (PIC)

Tus neeg tswj xyuas lub luag hauj lwm yog tswj kom txoj kev npaj zaub mov nyab xeeb txhua lub sij hawm. Tus PIC yuav tsum xyuas kom:

- Txhua tus neeg ua hauj lwm qhia las nyas rau lub chaw ua noj, yog hais tias lawv muaj mob.
- Cov neeg ua hauj lwm uas muaj mob raug txwv los sis tshem tawm txhob npaj zaub npaj mov rau lwm tus, lub sij hawm lawv muaj mob.
- Cov neeg ua hauj lwm ntxuav tes kom huv si raws kev raws cai.
- Cov neeg ua hauj lwm muaj kev cob qhia zoo txog txoj kev tiv thaiv kab mob los ntawm cov zaub mov, thiab paub txog cov cai ntawm kev nyab xeeb, siv cov ntawv yas, rab diav tsho, rab rawg tais nqaij, hlab looj tes los muab zaub mov, los sis siv cov tshuab khaws khib nyiab kom raws cai.
- Cov neeg ua hauj lwm paub ntsuas raws li TCS txoj cai, hais txog kev khaws khoom noj txias thiab sov cia, kev npaj ua noj, thiab kev rhaub zaub mov kom raws sij hawm.
- Cov neeg ua hauj lwm yuav tsum tswj thiab saib xyuas kom cov zaub mov uas raws li cov cai teev tseg ntawm cov zaub mov sov thiab zaub mov txias.
- Cov neeg ua hauj lwm paub siv cov khoom tua kab mob ntxuav twj taig thiab npoo rooj tom qab ua noj haus tag.
- Cov neeg ua hauj lwm saib xyuas los sis lees paub tias cov zaub mov siv ua noj yeej xa tuaj los ntawm cov khw muag uas tau kev pom zoo.

Duties of the PIC

The PIC is responsible for ensuring safe food handling practices at all times. The PIC must ensure that:

- All employees understand employee illness reporting requirements.
- Ill employees are restricted or excluded as required.
- Employee handwashing is monitored.
- Employees prevent cross-contamination of ready-to-eat food from bare hands by using effective methods such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.
- Employees cold hold, cook, cool, reheat and hot hold TCS food to proper temperatures and for required times.
- Employees routinely monitor food temperatures and times.
- Employees use proper methods to sanitize food-contact surfaces.
- Employees monitor or verify that food is safely received from approved sources.
- Employees are properly trained in food safety, including food allergy awareness.
- A consumer advisory regarding the increased risks of consuming raw or partially cooked animal food is posted.
- Consumers who return to self-service areas such as salad bars are notified to use clean tableware.
- Food operations are not conducted in a private home or in sleeping quarters.
- Unnecessary persons are not allowed in food preparation, storage or warewashing areas.

- Cov neeg ua hauj lwm tau kev cob qhia paub txog kev nyab xeeb ntawm cov zaub mov, suav nrog kev paub txog cov zaub mov uas noj phiv.
- Muaj kev ceeb toom qhia txog txoj kev noj nqaij nyoos los yog nqaij tsis siav zoo.
- Cov neeg noj zaub mov uas mus daus mov noj ntawm rooj, yuav tsum paub tias lawv yuav tsum siv cov twj taig tshiab txhua zaus.
- Kev ua zaub mov noj yuav tsum tsis txhob ua hauv tsev ntiag tug los sis hauv ib lub chaw so chaw pw.
- Cov neeg uas tsis tau kev tso cai yuav tsum tsis txhob nkag mus rau lub chaw npaj zaub mov, chaw khaws zaub mov cia, los sis chaw ntxuav tais diav.
- Cov qhua sab nrauv, xws li cov neeg thauj khoom, cov neeg kho tshuab, los yog cov neeg tua tshuaj yuav tsum ua raws li cov cai teev tseg.
- Cov txheej txheem thiab cov hom phiaj yuav tsum ua raws nraim li tau sau tseg.
- Visitors, such as delivery drivers, maintenance personnel or pesticide applicators, comply with food code requirements.
- Required written procedures and plans are maintained and followed.

Cov lus qhia ntxiv uas pab tau (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)
 (<http://www.health.state.mn.us/foodbizsafety>)

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Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.