

DUTIES OF THE PERSON IN CHARGE

Ensure that:

- FSO or RFE operations are not conducted in a private home or sleeping quarters
- unnecessary persons are excluded from food preparation, storage and warewashing rooms except authorized brief visits and tours with conditions.
- employees are **EFFECTIVELY** cleaning their hands and you regularly monitor this practice.
- employees are properly receiving foods and determining foods are from approved sources, delivered at appropriate temperatures and not adulterated or contaminated
- employees are properly cooking all potentially hazardous foods and monitoring the temperature with a measuring device such as a probe thermometer
- employees are rapidly cooling all potentially hazardous food
- consumers who order rare or undercooked foods are made aware of the potential safety concerns of consumption
- employees are properly sanitizing equipment and solutions are monitored
- consumers use clean tableware at return visits to buffets
- employees are preventing cross contamination to ready to eat foods
- **EMPLOYEES ARE PROPERLY TRAINED IN FOOD SAFETY AS IT RELATES TO THEIR ASSIGNED DUTIES**