

## PERSON IN CHARGE INTERVIEW QUESTIONS MAY 2012

1. **Ask for a menu: (refer to it as PIC answers questions: esp. #s 8-12)**
2. **Do you have any Food Safety Training Certification(s)?** \_\_\_\_\_
  - From which organization? \_\_\_\_\_
  - When did you complete the training? \_\_\_\_\_
3. **What is your policy with ill food workers?**
  - **What symptoms would indicate that a worker is sick?** \_\_\_\_\_
  - **When would you exclude a sick employee from work?** \_\_\_\_\_
  - Do you know the most common food borne illness? \_\_\_\_\_
4. **How do you supervise employees' hand washing?**
  - How do you know that an employee has washed his/her hands after using the toilet? (NOTE to inspector: Use this question to inform PIC that every time an employee leaves a food prep area, hands must be washed upon returning to food prep area.) \_\_\_\_\_  
\_\_\_\_\_
5. **How do you ensure that food workers do not touch ready-to-eat foods with their bare hands?**
  - **If disposable gloves are used, when or how often do workers change them?** \_\_\_\_\_  
\_\_\_\_\_
6. **Who is responsible for accepting food deliveries?**
  - Do you verify the temperatures? How? \_\_\_\_\_
  - Do you serve Molluscan shellfish (clams or oysters)? Do you keep the tags? \_\_\_\_\_
  - Do you serve game animals? (bison, venison, etc) \_\_\_\_\_
7. **What types of meat items do you cook on site?**
  - **Roast beef, corned beef, pork roasts, chicken, hamburger, etc.?** \_\_\_\_\_
  - What temperatures are these items cooked to? \_\_\_\_\_
  - How do you know when the meats are finished cooking? \_\_\_\_\_
  - Are workers provided with thermometers? \_\_\_\_\_ Are they calibrated? \_\_\_\_\_
  - How? \_\_\_\_\_ How frequently? \_\_\_\_\_
  - Are workers provided with thin-probed thermocouple for thin meat items? \_\_\_\_\_
8. **Do you make Caesar dressing, hollandaise sauce, chocolate mousse, meringue, tiramisu or any item with eggs that are not subsequently cooked?**
  - If so, do you use eggs as an ingredient in these items? \_\_\_\_\_
  - If so, do you use pasteurized eggs? \_\_\_\_\_
  - If so, where are they stored? \_\_\_\_\_ **Can you show me the invoices or product?** \_\_\_\_\_
9. **Do you routinely prepare foods 10 or more hours in advance of service? (soups, roasts, gravy, chili, stocks, etc).**
  - How do you cool-down these foods? (i.e. Shallow pans, ice bath, agitation, etc.) \_\_\_\_\_
  - How long does the cool-down process take? \_\_\_\_\_
  - What do you do with Leftovers? \_\_\_\_\_
10. **Do you prepare protein salads (i.e. tuna salad, chicken salad, egg salad, potato salad, etc.)**
  - Do you pre-chill the ingredients? \_\_\_\_\_ How do you cool them? \_\_\_\_\_
11. **What types of foods do you reheat for Hot Holding?**
  - How are they reheated? \_\_\_\_\_
  - What type of equipment? \_\_\_\_\_ To what temperature? \_\_\_\_\_
12. **Do you conduct any "Specialized Processing" activities on site?**
  - (ie. Smoking, curing, acidification) \_\_\_\_\_