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? __________________________ Can you show me the invoices or product? ______
   • If so, where are they stored? ______________________

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?
    • (i.e. Smoking, curing, acidification) ________________________________________________