



# BOH Forms: #52 Knowledgeable Food PIC Quiz

Board of Health and Local Health Department Standard Operating Procedures (SOP)

These questions can be used to evaluate the Food Safety knowledge of the Person in Charge (PIC).

The Log is designed to be used in tandem with the **BOH SOP and Appendices**. BOXES CAN BE CHECKED WITH the CURSOR.

Area	Question	Expected Answer	Level of Understanding	Notes/Follow Up
Temperatures	What is the food Danger Zone?	41 F to 135F (40 F - 140F is an acceptable answer)	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
TCS Foods	Give 3 examples of TCS (Time Temperature for Safety) Foods.	Meat, dairy, cut fruits/vegetables, eggs, fish – anything refrigerated	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Sanitizers	Give an example of an approved food-grade sanitizer, not cleaner.	Bleach, Quaternary Ammonia, Iodine, some Hydrogen Peroxides	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Cross Contamination	Give an example of cross contamination.	Cutting raw chicken, then cutting salad; not washing hands between tasks	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
TCS Foods	What does TCS mean?	Time Temperature Control for Safety – need to be kept hot or cold	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Handwashing	Describe the 3 minimum elements of a handwash station.	Warm water, pump soap, paper towels	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Illness	When is a food handler excluded from handling food?	Whenever ill with a foodborne illness.	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Cold Holding	How cold does a refrigerator have to be?	41F F or less	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Hot Holding	What is the minimum temperature for hot holding?	135F or more	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Reheating	What temperature does food have to be reheated to?	165F or more	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Bare Hand Contact	When are disposable gloves needed?	Barehand contact with ready to eat foods.	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Consumer Advisory	Name a required Consumer Advisory or Disclosure	Allergen Awareness Raw Animal Products Not Inspected by BOH	<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
			<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
			<input type="checkbox"/> Displayed ample knowledge. <input type="checkbox"/> Displayed some knowledge. <input type="checkbox"/> Needs further Training.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

BOH Inspector/Agent \_\_\_\_\_ PIC Assessed \_\_\_\_\_ Date \_\_\_\_\_