DEMONSTRATION OF KNOWLEDGE (CERTIFIED MANAGER REQUIREMENT)

Rules Of Alabama State Board of Health Bureau of Environmental Services, Chapter 420-3-22, for Food Establishment Sanitation

420-3-22-.02 Management and personnel.

(1) Exclusion - The provisions of Sections 2-102.11(A) and 2-102.11(C) of the document entitled 2013 edition of the United States Department of Health and Human Services Food Code are expressly excluded from adoption.

(2) Applications -

(a) For Priority Category 3 and 4 establishments the permit holder or their designee shall possess a valid certification from an accredited program or shall have verification of attendance from an accredited program. On or after January 1, 2020, a designated person in charge with a valid certification from an accredited program or verification of attendance from an accredited program shall be present during all hours of operation. For multiple permitted establishments within one physical structure and under the same operation ownership, such as multiple departments within one retail grocery store, the permit holder or their designee may be any one person with supervisory authority over any department.

(b) Priority Category 1 and 2 establishments and temporary food establishments are exempt from the requirements of subpart 2-102.11(B).

2013 FDA Food Code

Knowledge 2-102.11 Demonstration.

Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection;

(B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM;

(C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation.