

## Qofka Masuuliyada leh

### Person in Charge

#### PIC GA MASUULIYADA LEH AYAA QASAB AH INUU JOOGO DHAMMAAN SAACADAHA SHAQADA

#### DESIGNATED PIC IS REQUIRED DURING ALL HOURS OF OPERATION

##### Somali

##### Muujinta aqoonta

Inta lagu jiro kormeerka, qofka masuuliyada leh (PIC) waa inuu awoodaa muujinta aqoontiisa kahortaga xanuunka cuntada ka dhasha. PIC gu waa inuu yaqaano:

- Sida waxyaabaha soo socda gacan uga gaystaan kahortaga xanuunka cuntada ka dhasha:
  - Nadaafada shaqsigu iyo farxalka
  - Ka hortagga gacmo qaawan in lagu taabto cuntada u diyaarsan in la cuno
  - Waqtiga/xakamaynta heerkulka ilaalinta badqabka cuntada (TCS)
  - Maaraynta iyo xakamaynta isku gudbinta sunta
  - Ilalinta shaqada xarunta
- Sida looga hortago gudbinta xanuunka cuntada ka dhasha oo uu faafiyo shaqaale cudurka qaba ama xaalad caafimaad oo caabuq leh qaba.
- Astaamaha lagu yaqaano xanuunka cuntada ka dhasha.
- Khataraha ku xeeran cunista hilib ceeriin ah ama aan si fiican u bislaan, digaag, ukun iyo kaluun.
- Heerkulada iyo waqtiyada loogu baahan yahay cuntada TCS inta lagu jiro qaboow ku haynta, kulayl ku haynta, karinta, qaboojinta, iyo dib u kululaynta.

##### English

##### Demonstration of knowledge

During the inspection, the person in charge (PIC) must be able to demonstrate their knowledge of foodborne disease prevention. The PIC must know:

- How the following helps prevent foodborne illness:
  - Personal hygiene and handwashing
  - Preventing bare hand contact with ready-to-eat food
  - Time/temperature control for safety food (TCS) maintenance
  - Managing and controlling cross-contamination
  - Establishment maintenance
- How to prevent the transmission of foodborne disease by an employee who has a disease or infectious medical condition.
- The symptoms associated with foodborne diseases.
- The hazards involved in consuming raw or undercooked meat, poultry, eggs and fish.
- The required temperatures and times for TCS food during cold holding, hot holding, cooking, cooling, and reheating.

- Isha biyaha ee xarunta cuntada iyo sida looga difaacaayo inay dib u haloowdo ama cunto kale ugu gudubto.
- Inta badan xasaasiyadaha wayn ee cuntada iyo astaamaha falcelinta xasaasiyada.
- Sida qalabka loo ogolaaday xaruntu ugu filan yahay xaqiijinta badqabka cuntada.
- Hanaanka nadiifinta iyo jeermis ka dilista dusha meelaha cuntada taabato.
- Sida loo aqoonsado agabka sunta ah loona xaqiijiyo kaydhooda amaanka ah, ku shaqayntooda iyo qashin ku daristooda.
- Sida loo aqoonsado baraha xakamaynta muhiimka ah laga bilaabo iibsiga ilaa iibinta iyo adeegga, iyo talaabooyinka lagu xaqiijinaayo in baraha la xakameeyo.
- Sida PIC iyo shaqaaluhu ugu dhaqmayaan qorshaha barta qiimaynta iyo xakamaynta adag ee khatarta (HACCP), haddii qorshaha HACCP qasab yahay.

Waxaa qasab in PIC uu awoodo inuu sharxo:

- Waajibaadka PIC, shaqaalaha iyo maamulka sharciyaynta.
- Sida goobta ugu dhaqanto shuruudaha xanuunka shaqaalaha, sida soo sheegida, iyo ka saarida shaqada ama xayiraada.

## Waajibaadka PIC

PIC ayaa masuul ka ah xaqiijinta farsamooyinka maamulida cuntada oo badqab leh xili kasta. PIC waa inuu xaqiijiyaa in:

- Dhammaan shaqaaluhu fahmaan shuruudaha soo sheegida xanuunka shaqaalaha.

- The water source for the food establishment and how it is protected from backflow and cross connections.
- The major food allergens and the symptoms of an allergic reaction.
- How the establishment's approved equipment is sufficient to ensure food safety.
- Procedures for cleaning and sanitizing food-contact surfaces.
- How to identify toxic materials and ensure their safe storage, handling and disposal.
- How to identify critical control points from purchasing through sale or service, and steps to ensure the points are controlled.
- How the PIC and employees comply with the hazard analysis and critical control point (HACCP) plan, if a HACCP plan is required.

The PIC must be able to explain:

- The responsibilities of the PIC, employees and the regulatory authority.
- How the establishment complies with employee illness requirements, such as reporting, and exclusion or restriction.

## Duties of the PIC

The PIC is responsible for ensuring safe food handling practices at all times. The PIC must ensure that:

- All employees understand employee illness reporting requirements.
- Ill employees are restricted or excluded as required.

- Shaqaale jiran laga xanibo ama laga saaro shaqada sida la amro.
- In farxalka shaqaalaha la kormeero.
- In shaqaaluhu ka hortagaan isku gudbinta sunta cuntada u diyaarsan in la cuno kadib ku taabashada gacmaha qaawan ayagoo adeegsanaaya qaababka waxtarka leh sida tiishka deli, malaas, birqabato, gacmo gashiga halka mar la isticmaalo ama qalabka cabitaanka qaybiya.
- In shaqaaluhu yaqaanaan ku haynta cuntada qaboow, karinta, qaboojinta, dib u kululaynta iyo kulayl ku haynta cuntada TCS heerkullada ku haboon iyo waqtiyada loo baahan yahay.
- In shaqaaluhu si joogto ah ula socdaan heerkulka iyo waqtiga.
- In shaqaaluhu adeegsadaan qaababka saxda ah ee jeermis ka dilista meelaha cuntada taabato.
- In shaqaaluhu la socdaan ama xaqiijiyaan in cuntada si badqab leh looga helay ilaha cuntada ee la ogol yahay.
- In shaqaaluhu qabaan tababarka ku haboon ee badqabka cuntada, ayna ku jirto inay yaqaanaan xasaasiyada cuntada ka dhalata.
- Inuu soo dhajiyo boorka talo bixinta macmiilka ee la xariirta khataraha sii kordhaaya ee cunista cuntada ceeriinka ee xawaanka ama qayb ahaan la karshay.
- In macaamiisha ku laabta aagaga ay ka adeegtaan sida baararka saladka loo sheego inay adeegsadaan xaashida miiska oo nadiif ah.
- In aan shaqooyinka cuntada lagu qaban guri gaar ah ama meel la seexdo.
- Employee handwashing is monitored.
- Employees prevent cross-contamination of ready-to-eat food from bare hands by using effective methods such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.
- Employees cold hold, cook, cool, reheat and hot hold TCS food to proper temperatures and for required times.
- Employees routinely monitor food temperatures and times.
- Employees use proper methods to sanitize food-contact surfaces.
- Employees monitor or verify that food is safely received from approved sources.
- Employees are properly trained in food safety, including food allergy awareness.
- A consumer advisory regarding the increased risks of consuming raw or partially cooked animal food is posted.
- Consumers who return to self-service areas such as salad bars are notified to use clean tableware.
- Food operations are not conducted in a private home or in sleeping quarters.
- Unnecessary persons are not allowed in food preparation, storage or warewashing areas.
- Visitors, such as delivery drivers, maintenance personnel or pesticide applicators, comply with food code requirements.
- Required written procedures and plans are maintained and followed.

- In shaqsiyaadka aan muhiimka ahayn aan loo ogolaan aagaga diyaarinta, kaydinta iyo weel dhaqaalka cuntada.
- Martida, sida darawalada cuntada qaada, shaqaalaha dayactirka ama shaqaalaha cayayaanka buufiya, waa inay ku dhaqmaan shuruudaha xeerka cuntada.
- In la hayo habraacyada qoran iyo qorshayaasha qasabka ah laguna dhaqmo.

## Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
(<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health  
Food, Pools, and Lodging Services  
PO Box 64975  
St. Paul, MN 55164-0975  
651-201-4500  
[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

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*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.*

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