

Person In Charge (PIC)

What is required of the PIC?



The permit holder shall be the person in charge (PIC) or shall designate a PIC and ensure that the PIC is present at the food establishment during all hours of operation.

The PIC shall demonstrate to the Regulatory Authority knowledge of:

1. Prevention of foodborne disease.
2. Application of the Hazard Analysis Critical Control Point (HACCP) principles.
3. Demonstration of active managerial control over risks to public health by applying the requirements of the Food Code.

The PIC shall demonstrate this knowledge in one of the following ways:

- Have no priority violations during the current inspection.
- Be a certified food protection manager who has passed a test that is part of an accredited program.
- Respond correctly to the inspector's questions as they relate to the specific food operation.

The inspector may ask the PIC to demonstrate, describe, explain, or identify all of the following items during an inspection as it relates to the food operation:

- Employee training.
- Cooking times and temperatures.
- Employee health policy.
- Cooling times and temperatures.
- Bare hand contact policy.
- Reheating times and temperatures.
- Personal hygiene requirements.
- Cold hold temperatures.
- Handwashing.
- Hot holding times and temperatures.
- Receiving procedures.
- Thermometer use.
- Monitoring of procedures.
- Date marking procedures.
- Time as a control procedure.
- Cross contamination prevention.
- HACCP plan.
- Approved source.
- Records review.
- Corrective actions.
- Cleaning and sanitizing of food contact surfaces.
- Flow of food and related food safety hazards.

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