

## PERSON IN CHARGE (PIC)

The Minnesota Food Code requires that there be a designated person in charge of the food establishment during all hours of operation.

### The PIC must be able to demonstrate knowledge of:

- \* The relationship between foodborne illness prevention and personal hygiene, control of cross-contamination, and establishment maintenance.
- \* Prevention of the transmission of foodborne disease by a food employee who has a disease or infectious medical condition.
- \* The usual symptoms, typical incubation periods, and modes of transmission for the most common foodborne diseases.
- \* The hazards involved in the consumption of raw or undercooked meat, poultry, eggs and fish.
- \* Protecting the water source from backflow and cross connections.
- \* The required temperatures and times for safe cold holding, hot holding, cooling, cooking, reheating, and transportation of potentially hazardous foods.
- \* The relationship between food safety and providing necessary equipment.
- \* Procedure for cleaning and sanitizing utensils and other food contact surfaces.
- \* Identifying toxic materials and ensuring safe food storage, handling and disposal.
- \* If HACCP plan is required, identifying Critical Control Points (CCP) and explain the HACCP plan.

### The PIC must also ensure that:

- \* Employee handwashing is monitored
- \* Employees properly cook potentially hazardous foods.
- \* Cooking temperatures are routinely monitored.
- \* Proper methods are used to rapidly cool potentially hazardous foods and monitor cooling.
- \* Proper methods are used to sanitize utensils and equipment.
- \* Ill employees are restricted or excluded as appropriate.

