



## **Who is the Person in Charge (PIC)?**

The **PIC** is a designated individual at the establishment who is responsible for the food service operation at the time of inspection. The **PIC** is expected to have knowledge in the areas below and perform duties associated with them:

- ❖ **Employee illness reporting and exclusion**
  - **Symptoms associated with foodborne disease**
    - **Vomiting**
    - **Diarrhea**
    - **Jaundice**
  - **Illnesses with reportable diagnosis ("The Big 6")**
    - **Hepatitis A virus**
    - **Escherichia coli-Shiga toxin producing**
    - **Norovirus**
    - **Shigella**
    - **Salmonella Typhi and non-typhoidal**
- ❖ **Clean up procedures for vomiting and diarrheal accidents**
- ❖ **The importance of employee hygiene in the prevention of foodborne illness**
- ❖ **Time/Temperature Control for Safety Food (TCS)**
- ❖ **The hazards associated with consumption of raw or undercooked meat, poultry, eggs, fish**



❖ **Required temperatures for:**

- **Cooking temperatures and time for TCS foods**
- **Refrigerated storage**
- **Hot-holding**
- **Cooling**
- **Reheating**

❖ **Management and control over:**

- **Cross contamination**
- **Bare hand contact with ready-to-eat foods**
- **Handwashing**
- **Maintaining establishment clean and in good repair**

❖ **Major food allergens associated symptoms (respiratory, gastrointestinal, skin):**

- **Fish**
- **Shellfish**
- **Wheat**
- **Peanuts**
- **Tree nuts**
- **Soybeans**
- **Milk/Milk by-products**
- **Eggs/Egg substitute**

❖ **Proper labeling, use, and storage of toxic materials**

❖ **HACCP plan(s) and implementation (if applicable)**

❖ **Daily maintenance and sanitation of food contact surfaces, warewashing, etc.**