

# 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:

- Foodborne disease prevention
- Application of the Hazard Analysis Critical Control Point (HACCP) principles
- Demonstrate 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:

1. Have no priority violations during the current inspection
2. Be a certified food protection manager who has passed a test that is part of an accredited program
3. 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