

FOOD CODE QUICK REFERENCE GUIDE AND TALKING POINTS:

PIC RESPONSIBILITY/KNOWLEDGE/DUTIES/EMPLOYEE HEALTH

PIC SHALL DEMONSTRATE KNOWLEDGE BY ONE OF THE FOLLOWING:

- Comply with this Code by having no violations of PRIORITY ITEMS during the current inspection.
- Be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- Respond correctly to the inspector's questions as they relate to the specific food operation. Refer to the areas of knowledge in 2-102.11(C) 1-17

DIAGNOSED ILLNESSES REPORTABLE TO PIC

- Norovirus
- Hepatitis A virus
- *Shigella* spp.
- Shiga-toxin Producing *E. Coli*
- *Salmonella* Typhi
- nontyphoidal *Salmonella*

The PIC is required to notify the local health department/district when a Food Employee is jaundiced or diagnosed with an illness from a pathogen listed above.

SYMPTOMS REPORTABLE TO PIC:

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever
- A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover;
 - On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or
 - On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage.

Refer to 2-201.12 for Conditions of Exclusions and Restrictions. Additional information on when to exclude or restrict ill food employees can be found in Annex 3.

The PIC shall demonstrate that they have informed Food Employees and Conditional Employees of their responsibility to report to management certain information about their health status as it pertains to diseases transmitted by food.

The use of Form 1-B in Annex 7 is an example of a way to verify employees have been appropriately informed.

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EXAMPLES OF DUTIES OF PERSON IN CHARGE

The Person in Charge (PIC) shall ensure that:

- Employees are effectively cleaning their hands, by routinely monitoring the Employees' handwashing;
- Employees are properly cooking TCS Foods, using appropriate temperature measuring devices properly scaled and calibrated;
- Employees are using proper methods to rapidly cool TCS foods;
- Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused;
- Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties

Refer to 2-103.11 for the complete list of duties

**ANSI-CFP ACCREDITED FOOD PROTECTION MANAGER
CERTIFICATION PROGRAMS**

- **360TRAINING.COM, INC.**
- **ABOVE TRAINING / STATEFOODSAFETY.COM**
- **NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS**
- **NATIONAL RESTAURANT ASSOCIATION**
- **PROMETRIC, INC.**



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