

Duties of the Person in Charge

Knowing the law is easy...

Ensuring that all employees are practicing it is more difficult.

What kind of PIC are you?

Do you...?

- ✓ Ensure that employees practice frequent, effective hand washing
- ✓ Practice effective hand washing yourself
- ✓ Ensure all food is from approved sources and not adulterated
- ✓ Ensure that all food is received at safe temperatures
- ✓ Have a good, working, calibrated thermometer (and a means for cleaning it after use)
- ✓ Ensure that all foods are cooked to safe temperatures
- ✓ Ensure that proper cooling methods are used and foods are cooled quickly
- ✓ Monitor cold and hot holding temperatures (41°F and 135°F)
- ✓ Prevent cross-contamination
- ✓ Ensure that proper dishwashing and sanitizing occur (test strips?)
- ✓ Properly train all employees according to their specific duties and legal responsibilities
- ✓ Ensure that employees are trained in allergy awareness and major food allergens
- ✓ Supervise, guide and encourage newer employees
- ✓ Provide refresher training for all employees
- ✓ Restrict or exclude ill employees
- ✓ Contact the Erie County Department of Health in the event of an emergency or disaster
- ✓ Set an **EXCELLENT** personal example and ensure that all supervisors do the same

Erie County Department of Health
606 West Second Street
Erie, PA 16507
Telephone: 814/451-6700 Fax: 814/451-6775
www.ecdh.org