

Person-in-Charge (PIC) and Demonstration of Knowledge

May 14th, 2018

McHenry County Food Operator Training Presentation

Food Safety Responsibilities in a Food Establishment

- The **Owner / Operator** of the food establishment is responsible for food safety.
- **Public Health** assists and supports food establishments in fulfilling its responsibilities through:
 - Education (LHD)
 - Training (LHD)
 - Monitoring (LHD)
 - Regulation (LHD, IDPH)
- *MCDH food program staff work in partnership with the food professionals who make the day-to-day decisions that determine food safety: YOU*

Shared Responsibilities

- **Managers** and **employees** share responsibility to use SAFE FOOD handling practices to REDUCE the potential for foodborne illness.
- **Trained** staff are needed to IDENTIFY and take corrective action to ELIMINATE high risk practices that INCREASE the potential for foodborne illness.

Person-in-Charge (PIC)

- The ***CURRENT*** Illinois Food Code requires a designated person to be in charge at the food establishment during ALL hours of operation.
- Multiple PICs may be required for compliance (***FULL SCHEDULE COVERAGE*** – 1 designated PIC for each shift).
- The PIC is responsible for ASSURING safe food handling practices and must be able to DEMONSTRATE KNOWLEDGE of foodborne disease prevention.

Demonstrating Knowledge (3 Ways)

- Compliance
- Certification
- Knowledge

Knowledge

- Compliance
 - No PRIORITY violations noted during the inspection.

Knowledge

- Certification
 - The PIC is a certified Food Protection Manager.

Knowledge

- Knowledge
 - If either the COMPLIANCE or CERTIFICATION requirement is NOT met, the PIC must correctly respond to basic food safety questions.
 - The questions used to evaluate knowledge will be:
 - *Applicable to the operation*
 - *Open-ended*
 - *Focused on either PRIORITY (high risk factor) violations or food handling practices observed during the inspection.*

PIC Knowledge of the Illinois Food Code

- The level of knowledge required of the PIC depends on the level of food service at the food establishment.
- The PIC shall demonstrate a working knowledge of those areas of the Illinois Food Code that are specific to their operation.
- Example:
 - PIC for a Category 3 risk convenience store not required to demonstrate knowledge of cooking times and temperatures, quick chilling methods, etc.

Foundation for Food Safety

- Designated PIC
- Demonstration of knowledge
- Active Managerial Control
 - ***Translating knowledge into action to prevent foodborne illness***

Active Managerial Control (AMC)

- Means the purposeful incorporation of specific procedures to attain CONTROL over foodborne illness risk factors to PREVENT illness.
- Involves MONITORING the flow of food through your establishment and INCORPORATING timely controls (including corrective action) to ensure safe food.
- PREVENTIVE vs. REACTIVE approach
- **Do you understand what needs to be controlled and ARE YOU DOING SOMETHING ABOUT IT to reduce the risk of foodborne illness?**

Active Managerial Control (AMC) is a 3-Part Process:

- Policies
- Training
- Verification

Policies

- Define a clear plan for your staff to follow. Policies set expectations.

Training

- Provide INITIAL and CONTINUING staff training to ensure the PIC isn't the only person aware of and responsible for following the policies.

VERIFICATION through SELF-INSPECTION

- Monitor staff adherence to policies on a regular basis to ensure they are being followed.
- **VERIFICATION ensures SAFE FOOD**
- Self-inspection forms are available at www.mcdh.info and other websites

AMC Benefits

- The FOOD OPERATOR is the first person to identify problems
- **DOCUMENT YOUR SUCCESS.**

AMC Toolbox

- Policies, training, and verification for the following:
 - Approved source
 - Storing
 - Cooking
 - Cross-contamination
 - Reheating
 - Cold holding / hot holding
 - Employee health policy
 - Receiving
 - Hand washing
 - Cooling
 - Emergency handbook
 - Cleaning and sanitizing
 - Vomit and diarrheal event policy

Additional resource information is available at www.mcdh.info

Questions?

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