

Person In Charge of Food Safety



P.I.C. MUST DEMONSTRATE FOOD SAFETY KNOWLEDGE, INCLUDING:

- Prevention of food-borne illness by practicing good personal hygiene:
 - Proper hand-washing at all times.
 - Use of closed container for employee drinks with a straw. Eating or smoking in designated areas only.
 - Fingernails are clean. No fingernail polish or artificial nails unless wearing gloves.
 - Jewelry is not to be worn except for a plain ring such as a wedding band.
 - Clean outer clothing is to be worn.
 - Wearing of proper hair restraints.
 - No handling of animals when preparing food.
 - Only service animals allowed in establishment.
- Prevention of food-borne illness by ill food employee:
 - Staying home when constant discharge from eyes, nose or mouth, persistent sneezing, coughing, vomiting or chronic diarrhea.
 - Covering of open cuts or lesions with a bandage and a finger cot or glove.
- Cooking, serving, holding, cooling and reheating of foods to proper temperatures.
- Avoiding the cross contamination of raw and cooked foods.
- Use of a HACCP plan where required.
- The storage, use and disposal of toxic materials.
- Maintenance of facility in clean condition and good repair.

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Division of Environmental Health
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