

# Person In Charge of Food Safety



## P.I.C. MUST PERFORM FOOD SAFETY DUTIES TO ASSURE:

1. Food establishments are not conducted in a private home.
2. No unnecessary persons are in the establishment.
3. Persons entering the kitchen comply with Food Code.
4. Proper hand washing procedures are followed.
5. Employees are receiving food shipments properly.
6. Employees are cooking time/temperature sensitive food to proper temperatures.
7. Employees are rapid cooling time/temperature sensitive foods properly.
8. Consumer Advisory is posted for raw or partially cooked foods, when required.
9. Employees are sanitizing properly. (i.e. time temperatures, and sanitizer concentrations)
10. Customers are using clean tableware upon return to self-service stations.
11. Employees do not cross-contaminate. (ex. bare hands with ready to eat foods)
12. Employees are properly trained in food safety.

Department of Health & Human Services  
Maine Center for Disease Control & Prevention  
Division of Environmental Health  
Health Inspection Program  
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