

The Person in Charge

“ . . . a designated person in charge must be in the food establishment during all hours of operation.”

Food Code References:

18 AAC 31.320

Definitions:

Foodborne Disease

Often called "food poisoning," this is an illness caused by eating food contaminated with bacteria, parasites, viruses, chemicals or other harmful substances.

No Bare Hand Contact

No unprotected bare hands or arms are allowed to make contact with exposed food that is ready-to-eat.

Ready-To-Eat Food

Foods that are eaten without additional cooking or washing to remove germs.

They include:

- Any food not cooked after final preparation, such as sushi or sandwiches
- Washed produce that is eaten raw, such as fruits and salads
- Bakery or bread items, such as toast or rolls
- Cooked food, such as pizza and hamburgers
- Garnishes, like parsley, lemon wedges, or pickles on plates
- Fruits or vegetables for mixed drinks or smoothies
- Ice

Certified Food Protection Manager (CFPM)

- Food establishments (outside of the Anchorage municipality) are required to have a CFPM.
- When a CFPM is not present, a Person in Charge is required on the premises.
- A CFPM must pass a national exam.

- When open to the public, every food establishment must have a Certified Food Protection Manager (CFPM) or a Person in Charge (PIC) on-site.
- The PIC will promote food safety practices in order to prevent foodborne illnesses, follow state rules and regulations, monitor employees and answer questions by environmental health officers during facility walk-throughs.

The Person in Charge performs these duties:

- Identifies hazards in the daily operation of the food establishment;
- Develops and implements policies and procedures to prevent foodborne illness;
- Trains employees about food safety and sanitation;
- Directs food preparation activities and corrective actions to protect the health of the consumer; and,
- Monitors daily operations to ensure that food safety policies and procedures are followed.

Become a Person in Charge by complying in one of three areas:

1. **Compliance:** When there are no risk factor/intervention violations noted during the environmental health officer's walk-through of the facility; *or*
2. **Certification:** The PIC is certified as a food protection manager; *or*
3. **Knowledge:** The PIC correctly responds to food safety practices and principles questions asked by the environmental health officer.

Person in Charge responsibilities::

- Enforces proper handwashing - a critical practice of food workers.
- Prevents hand contact with ready-to-eat foods;
- Prevents cross contamination;
- Maintains a clean food establishment that's in good repair;
- Identifies food employees who may have an infectious disease, transmittable medical condition or poor hygiene;
- Knows the hazards of eating raw or undercooked meat, poultry, eggs, and fish;
- Knows the required food temperatures and times for safe cooking of potentially hazardous food including meat, poultry, eggs, and fish;
- Knows the required temperatures and times for the safe refrigerated storage, hot-holding, cooling, and reheating of potentially hazardous food;
- Knows the correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;
- Knows the source of water used and measures taken to ensure that it remains protected from contamination;
- Correctly stores, dispenses, uses and disposes of hazardous chemicals and substances in the food establishment; and,
- Calls 1-87-SAFE-FOOD (907-269-7501) to report problems or ask for information.

