

“... a food establishment that serves or prepares unwrapped, unpackaged food shall employ at least one full-time certified food protection manager.”

### 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 permitted 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.

