Foodborne Illness Prevention

Keeping food safe takes planning. Plan how to safely store, prepare, and handle food.

Active Managerial Control

This is an active approach to food safety. Managers create procedures, train employees, and monitor to keep food safe.

Examples include:

- Check for ill food workers and keep them out of the establishment.
- Train workers to cook, cool, and store food safely.
- Teach employees when and how to wash hands.
- Make sure employees do not touch food with bare hands.
- Develop temperature logs and check food temperatures.
- Decide who will take temperatures and when.
- Specify a place to prepare raw food.
- Call for repairs and fix things that go wrong.
- Create a plan to clean-up after someone vomits or has diarrhea.

Everyone is responsible for food safety, but you need someone to make sure it is a priority.

Person in Charge

Every food establishment must have a Person in Charge. They make sure food is safely prepared.

The Person in Charge:

- Is there when you are operating.
- Has knowledge and training to make sure food is safe.
- Verifies employees follow food safety practices.
- Makes sure no one works with food when they are sick.
- Answers employee questions.

You are the Person in Charge if you are the only person in the food establishment. Make sure you have the training to keep food safe.

Certified Food Protection Manager

Work with a Certified Food Protection Manager. They have additional training and a certificate in food safety management. They help the Person in Charge. Together they train, check, and provide ways to prevent foodborne illness.

Person in Charge can be called PIC.