Requirements according to the Illinois Food Service Sanitation Code:
The person in charge (PIC) has 4 duties:
1) Must be present during all hours of operation 2-101.11 (A & B)
2) Must maintain a current certified food protection manager certification 20102.12
3) Demonstrate knowledge 2-102.11
4) Performs duties 2-103.11 (this is more commonly known as Active Managerial Control)

Demonstration of Knowledge
The PIC has three options for demonstrating knowledge. The PIC must meet at least one of these options:
1) Has a current certified food protection manager certification
2) Complying with the Illinois Food Service Sanitation Code by having no violations of priority items during the current inspection; or
3) PIC has correctly responds to questions as they relate to specific food operation
   - Relationship between prevention of foodborne disease and personal hygiene
   - PIC responsibility for food employees with foodborne disease
   - Symptoms for foodborne disease
   - Time and temperature requirements for Time/temperature control for safety food (TCS)
   - Hazards from eating raw/undercooked meat, poultry eggs and fish
   - Cooking temperatures for meat, poultry, eggs and fish
   - Cold/hot holding, cooling and reheating temperatures/times
   - Relationship between prevention of foodborne disease and control of: cross contamination, hand contact with ready-to-eat foods, handwashing, maintaining food establishment clean and in good repair
   - Major food allergens
   - Relationship between food safety and equipment: sufficient in number and capacity, designed, constructed, located, installed, operated, maintained, and cleaned
   - Procedures for cleaning and sanitizing food contact surfaces
   - Water source and protection from backflow contamination
   - Identifying toxics in food establishment – storage and use
   - Critical control points from purchasing through sales
   - Compliance with HACCP plan if required
   - Explain responsibilities of Code to: Food employees, conditional employees, other people in charge, regulatory authority
   - Explain how the PIC and employees comply with reporting exclusion or restriction of infected staff

Performs Duties
PIC is to ensure employees are complying with the Illinois Food Service Sanitation Code. PIC trains, monitors and guides employees. Written procedures and plans where specified in the Code are maintained and implemented as required. PIC also ensures other authorized personnel such as maintenance and delivery people comply with the code.