



Facility Name: _____ Date: _____

Facility Address: _____

Contact Name: _____

Contact Phone: _____

Active Managerial Control Self-Assessment

To qualify for the Partnership, 70 points are required.

Does your facility:

			Points
1. Provide formal (facility specific) food safety education using written procedures?	N	Y	10
2. Have a Food Manager, during all hours of operation, certified from one of the 5 approved programs:	N	Y	10
<ul style="list-style-type: none"> • 360's Training's Learn2Serve • StateFoodSafety • Prometric • ServSafe • National Registry of Food Safety Professionals 			
3. Have a manager verify and document daily practices/monitoring logs? (Self-inspection checklist is available)	N	Y	10
4. Have third-party inspections conducted at least annually?	N	Y	5
5. Have a written policy to prevent cross-contamination in your facility?	N	Y	10
6. Have a written policy for handwashing, including when and where to wash hands?	N	Y	5
Have a written glove-use policy including how to prevent bare-hand contact with ready-to-eat foods?	N	Y	5
7. Document sanitizer concentration and usage daily for dish machine, 3-bay sink and wiping cloths?	N	Y	5
Have a written policy for wash/rinse/sanitizing food contact surfaces every 4 hours?	N	Y	5
8. Have a call-off log to document employees' leave including the reason, date and time?	N	Y	5
Have staff sign a sick employee agreement including exclusion criteria?	N	Y	5
Monitor and document wounds on hands in accordance with written policy?	N	Y	5
9. Document thermometer calibration?	N	Y	5
What types of thermometers are available in the facility?			
___ Thermocouple ___ Digital ___ Dial probe			
10. Document food temperatures multiple times daily? (hot/cold holding, cooling and reheating)	N	Y	5
Have a written procedure for cooling/reheating that includes using temp logs?	N	Y	5
11. Have preventative maintenance contracts for:			
Pest Control ___ Equipment ___ (need at least one for total 5 pts)	N	Y	5

TOTAL

Additional points may be obtained for other procedures controlling foodborne illness risk factors.
For additional information and food safety resources go to <http://health.mesacounty.us/document-library>