



Facility Name: \_\_\_\_\_ Date: \_\_\_\_\_

Facility Address: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Phone: \_\_\_\_\_

## Active Managerial Control Self-Assessment

**Does your facility:**

			Points
1 Provide formal (facility specific) food safety education using written procedures?	N	Y	10
2 Are kitchen/shift managers certified food safety managers?	N	Y	10
• ServSafe®, Food Protection Manager Certification Program			
• Mesa County online manager course			
• NEHA Certified Professional-Food Safety			
3 Manager verifies and documents daily practices/monitoring logs ? (Health dept 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 dishmachine , 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 Does the facility have preventative maintenance contracts for:			
Pest Control ___     Equipment ___ (need at least one for total 5 pts)	N	Y	5
<b>TOTAL</b>			___



For additional information and food safety resources go to

[www.health.mesacounty.us/environment](http://www.health.mesacounty.us/environment)

(970) 248-6900