



To effectively reduce the occurrence of foodborne illness risk factors, operators of retail food establishments must focus their efforts on achieving Active Managerial Control (AMC). This means the management team takes a proactive role to ensure food safety at their facility by developing standard operating procedures (SOPs), training staff and then verifying results.

The Partnership for Food Safety is a new recognition program aimed at recognizing facilities with excellent food safety practices. The Mesa County Health Department promotes the use of AMC for all retail food establishments. Operators choosing a comprehensive, proactive food safety program specific to their operation can join and be recognized as a member of the Partnership for Food Safety. To participate each facility must meet the following criteria:

- ✓ At least 90% of the facility's food handlers must have a Mesa County Food Handler Card.
- ✓ A food safety certified manager on-premises during all hours of operation. Certifications include ServSafe, NEHA or the Mesa County Health Department's online course for managers.
- ✓ A score of at least 70% on the Active Managerial Control (AMC) self-assessment.

#### Application Process:

- ✓ Facilities that score 70% or more on the AMC self-assessment will submit the assessment to the Health Department for review.
- ✓ Mesa County Health Department will conduct an announced, on-site AMC evaluation.
- ✓ Mesa County Health Department will conduct an unannounced inspection to verify practices and SOPs.
- ✓ If facility does not have any foodborne illness risk factors and no more than two criticals during the unannounced inspection, facility is approved as a partner.
- ✓ A certificate of recognition and window decal will be provided and the name of the facility will be listed on our website.