



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:

	N	Y	Points
1. Provide formal (facility specific) food safety education using written procedures?	N	Y	10
2. Have a Food Manager certified from one of the 5 approved programs:	N	Y	10
<ul style="list-style-type: none"> <li style="width: 50%;">• 360's Training's Learn2Serve <li style="width: 50%;">• ServSafe <li style="width: 50%;">• StateFoodSafety <li style="width: 50%;">• National Registry of Food Safety Professionals <li style="width: 50%;">• Prometric 			
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 contamination between raw proteins and ready-to-eat foods and keeping different raw protein species separate during refrigerator storage?	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?			
<input type="checkbox"/> Thermocouple <input type="checkbox"/> Digital <input type="checkbox"/> 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 <input type="checkbox"/> Equipment <input type="checkbox"/> (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>

Active Managerial Control Fact Sheet

“AMC is making sure that the right things get done in the right way by the right people” –

Chef Jon St. Peter, Culinary Instructor,
Western Colorado Community College



What is Active Managerial Control (AMC)?

AMC is a proactive food safety system used to reduce the occurrence of foodborne illness risk factors. It includes the daily practices of training staff, writing procedures, as well as monitoring, documenting and verifying food handling practices.

What is the Partnership for Food Safety?

The Partnership for Food Safety is Mesa County Public Health's recognition program for retail food operators who go above and beyond the minimum food safety standards. These exemplary operators:

- Create and maintain a culture of food safety within their facilities.
- Partner with Mesa County Public Health and take all the right steps to ensure they serve safe food to their customers.
- Understand the risk factors that can lead to an outbreak.
- Take a proactive approach to control the risk factors.

What are the benefits of joining the Partnership?

- Trust and recognition with the community and Mesa County Public Health
- Better inspection results
- Increased sales
- Marketing and publicity opportunities
- Resources and document availability
- Reduced product loss
- Increased quality and consistency
- Preventive steps for food safety problems
- Increased profit
- Better assurance of safe food
- Established comprehensive food safety program

How do we qualify for the Partnership for Food Safety?

To qualify and receive recognition, foodservice operators must have certified food safety managers, educated food handlers with current food handler cards, and a food safety management system that includes monitoring and verifying food practices daily.