

Active Managerial Control Beyond Self Inspection

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BOULDER COUNTY
PUBLIC HEALTH

Opportunity for a healthy life.



- Active Managerial Control

“Purposeful incorporation of specific actions or procedures by industry management to attain control of foodborne illness risk factors”

(FDA)

Self Inspection vs. AMC

- **Inspection:** What is going wrong right now?
- **AMC:** What processes can improve food safety?

Daily Food Safety Self-Inspection

Date: _____ Time: _____ Initials: _____

Items	Response	Corrective Action
Employees with illnesses, cuts, and infections are restricted from handling food & utensils	Y N	
Employees are using designated areas for eating, using tobacco, and storing drinks	Y N	
Food handlers are washing their hands when needed (when change tasks; after handling raw meats/garbage; after returning to the kitchen)	Y N	
All hand sinks are clear/accessible and stocked with soap & paper towels	Y N	
Food handlers are using single-use gloves or utensils when handling ready-to-eat foods (no bare-hand contact)	Y N	
Employee clothing is clean and employees are not using cloth towels to wipe hands or utensils	Y N	
Accurate thermometers are visible in hot and cold food holding units	Y N	
Cold hold equipment maintains temperatures of 41°F or below	Y N	
Raw meats/chicken/fish/eggs are stored below other foods	Temp:	
3-comp. sink warewash set-up is: Scrape→Wash→Rinse→Sanitize→Air Dry	Y N	
Wiping cloth sanitizer concentration is within correct range.	Conc:	
Dishmachine or 3 comp. sanitizer concentration and/or temperature	Temp: Conc:	
Warewash and food prep sinks are cleaned and sanitized before and after use	Y N	
Cutting boards and other in-use equipment is washed, rinsed, and sanitized every four hours and when tasks change	Y N	
Thermometers are calibrated	Degree:	
Employees are using food probe thermometers as needed	Y N	
Food temperature and/or cooling logs are being used and kept current	Y N	
Final cook temperatures are being checked by staff	Y N	
Potentially hazardous cold foods are held at 41°F or less	Y N	
Potentially hazardous hot foods are held at 135°F or more	Y N	
Potentially hazardous foods are reheated rapidly to 165°F	Y N	
Potentially hazardous foods are being cooled using approved rapid cooling methods	Y N	
Potentially hazardous foods are properly thawed	Y N	
Toxic chemicals are labeled and stored separately from food & utensils	Y N	
There is NO evidence of pests (e.g. mice/cockroaches/flies)	Y N	
Plumbing is in good working order (hot and cold water under pressure, backflow protection)	Y N	
Restrooms are stocked with toilet paper, soap, paper towels	Y N	
	Y N	
	Y N	
	Y N	





Active Managerial Control (AMC) Voluntary Evaluation

Active Managerial Control is a term used to describe a Retail Food Facility's responsibility for developing and implementing a food safety management system to reduce the occurrence of foodborne illness risk factors.

Existing Management Policies:

(must have documentation to receive full points)

Documentation/Points:

1. Y N	Certified food safety manager	10	0
2. Y N	All staff receive formal food safety training	10	0
3. Y N	Conduct daily food safety inspections	10	5 0
4. Y N	Private/corporate food safety inspections	10	5 0
5. Y N	Document handwashing/glove use	10	5 0
6. Y N	Document sanitizer concentrations and usage	10	5 0
7. Y N	Written employee illness policy		5 0
	Y N Paid sick leave		5 0
8. Y N	Thermometers available (check only one):		
	<input type="checkbox"/> Thermocouple(5) <input type="checkbox"/> Digital(5) <input type="checkbox"/> Dial(0) <input type="checkbox"/> None(0)		5 0
	Y N Thin probe available		5 0
9. Y N	Document food temperatures frequently : cooling, initial cook, receiving, & re-heating		5 0
	Y N Document thermometer calibration		5 0
10. Y N	Contracts for preventative maintenance (check all that apply, 10points for all 3)		
	<input type="checkbox"/> Pest control <input type="checkbox"/> Dishmachine maintenance, Chemical dispenser, or NA <input type="checkbox"/> Refrigeration maintenance	10	5 0

Resources Provided to Facility:

- | | |
|---|--|
| <input type="checkbox"/> Thermometer (dial) | <input type="checkbox"/> Sample illness policy |
| <input type="checkbox"/> Temperature monitoring log | <input type="checkbox"/> Self-inspection form |
| <input type="checkbox"/> S.T.A.R. class info. | <input type="checkbox"/> Food Safety resources |
| <input type="checkbox"/> Food safety: English Spanish Chinese | <input type="checkbox"/> Bare hand contact information |
| <input type="checkbox"/> Resource sheet | <input type="checkbox"/> Inspection rating information sheet |
| <input type="checkbox"/> Other: _____ | <input type="checkbox"/> Civil penalties handout |

Consultation Observations/Comments: (if observations do not support answers above, 5 points can be subtracted per question)

- Active Managerial Control
- Management level
- Responsibility greater than the now

Example: Cold Holding

Inspection: What are temps?

AMC: How do we ensure temps?

- Benefits

- Comprehensive food safety program
- Prevent problems
- Catch new problems
- Create culture of food safety
- Normalizes inspections
- Improved inspection scores
- Quality food
- Healthy customers