



Active Managerial Control (AMC) is a comprehensive food safety system. It includes operators and staff who are knowledgeable about food safety issues and are responsible for controlling practices and procedures that contribute to foodborne illness. Through the Minnesota Food Code Rules, 4626.2010, Subpart 5, duties of a certified food manager are assigned. These duties all involve AMC.

An effective food safety system includes:

1. A Minnesota Certified Food Manager who has passed an approved exam to become certified and has applied to the Minnesota Department of Health for certification as a Food Manager.
2. Food workers who are knowledgeable in food safety. The Minnesota Food Code requires that there is always a person designated as being **in charge** at your establishment that is trained in food safety and has the authority to ensure that all of the employees are handling food safely.
3. Written Standard Operating Procedures (SOP's) or Policies aimed at preventing foodborne illness. These include SOP's for the following factors: Examples can be found at the following website:
<http://sop.nfsmi.org/HACCPBasedSOPs.php>
 - Employee health
 - Employee training
 - Handwashing
 - Food sources
 - Receiving and storage
 - Cold holding
 - Cooking
 - Cooling
 - Reheating
 - Hot holding
 - Date marking
 - Cleaning and sanitizing
4. On-going monitoring, correction and verification to make sure the food safety system is working by performing an establishment self-inspection.

COMPLETE ALL 3 PAGES PRIOR TO SCHEDULED INSPECTION

Active Managerial Control.....Food Safety Systems Review 2012

Establishment_____

CFM/PIC_____

Date_____

Assessment Question	NOTES	Policies/Procedures Enter a value indicating policy/procedure development
Do you have policies or procedures in place that address the following <u>RISK FACTORS</u>?		1 Policies/Procedures completely in place 2 Policies/Procedures partially in place 3 Policies/procedures are not in place at all
1. Employee Illness		
2. Proper Handwashing		
3. Cross Contamination Prevention		
4. Food Source/Date Marking		
5. Cooking Potentially Hazardous Foods		
6. Cold-Holding Potentially Hazardous Foods		
7. Hot-Holding Potentially Hazardous Foods		
8. Proper Cooling of Potentially Hazardous Foods		

COMPLETE ALL 3 PAGES PRIOR TO SCHEDULED INSPECTION

<p align="center">Assessment Question</p>	<p align="center">LIST TRAINING METHODS -How/what do you do to train employees?</p>	<p align="center">Using the methods listed: Enter a value... How many employees are trained?</p>
<p>Are your employees trained to <u>ELIMINATE</u> the following <u>RISK FACTORS</u>?</p>		<p>1 All foodservice(fs) employees are trained 2 Only some (fs) employees are trained 3 No (fs) employees have been trained</p>
<p>1. Employee Illness</p>		
<p>2. Proper Handwashing</p>		
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ACTIVE MANAGERIAL CONTROL SELF-ASSESSMENT 2012

DATE: _____

ESTABLISHMENT: _____

CFM/PIC: _____

NOTES:

NEXT STEPS:

TRAINING MATERIALS OR SESSIONS REQUESTED: