



# County of Fairfax, Virginia

To protect and enrich the quality of life for the people, neighborhoods and diverse communities of Fairfax County

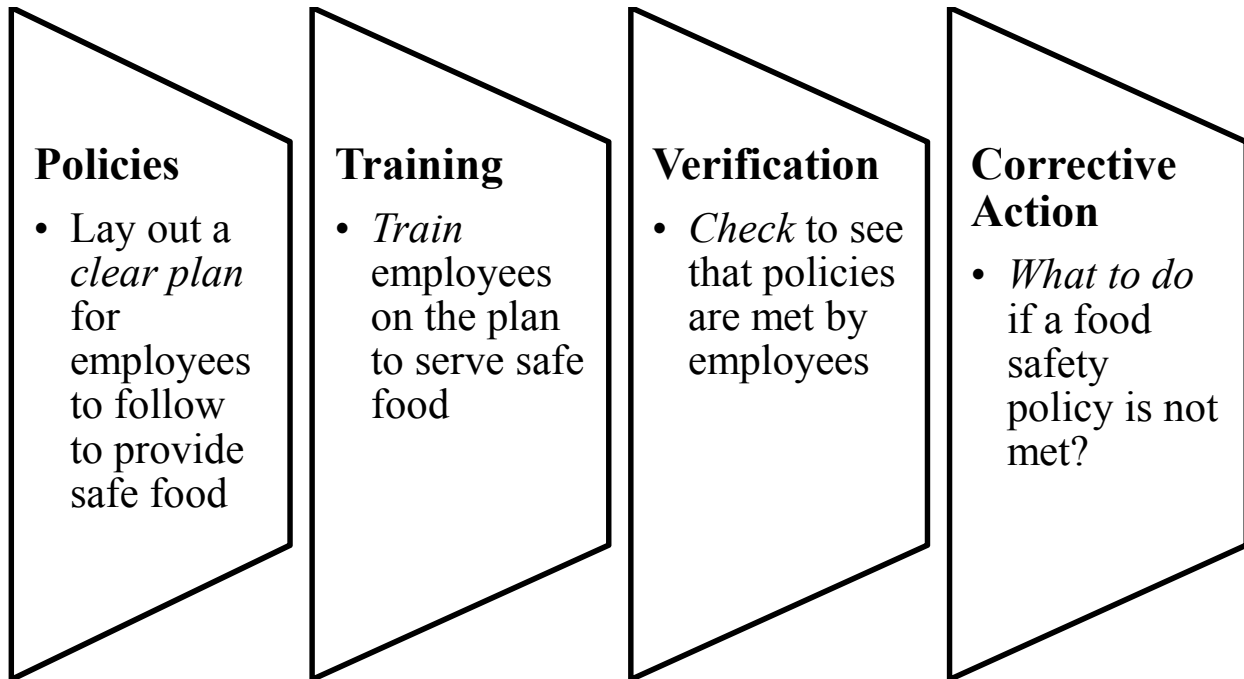
## What is ACTIVE MANAGERIAL CONTROL (AMC)?

A restaurant has a responsibility to control the risk factors known to cause foodborne illness: 1) Unsafe food source; 2) Poor employee health and hygiene; 3) Improper cooking temperatures; 4) Time and temperature abuse of foods; 5) Contaminated equipment.

**Active Managerial Control (AMC)** is a tool used by food service managers to *actively* lead food workers in food handling practices that reduce the occurrence of foodborne illness risk factors. **AMC** is about having a plan for checking that safe food handling practices are in place and being followed. On a *daily* basis, **AMC** prevents food safety problems, corrects food safety problems and creates a culture of food safety. With good **AMC**, a food service establishment will reduce the risk of foodborne illness and be assured of serving safe, quality food to its customers.



## How Can You Demonstrate AMC?



### Fairfax County Health Department

Division of Environmental Health  
Consumer Protection Program

10777 Main Street, Suite 111, Fairfax, VA 22030  
Phone: 703-246-2444 TTY: 711 Fax: 703-653-9448

[www.fairfaxcounty.gov/hd](http://www.fairfaxcounty.gov/hd)

