

Food *for thought*

Fall 2015, Volume 7 Issue 2

A newsletter for Fairfax County food establishment owners and operators and their employees

Active Managerial Control is Catching On!



Over the past 10 months, Health Department food safety inspectors have recognized 15 food service owners, managers and operators who have demonstrated excellent active managerial control (AMC) to minimize the risk of foodborne illness. During

the last three months, the AMC recognition pin has been awarded to following food service operators (see below).

A strong active managerial control program includes: 1) setting policies for food safety; 2) training food service staff on policies; 3) verifying that the policies are being followed; and 4) having corrective actions in place when the policies are not followed.

The current awardees manage different food service operations, yet there are some strong similarities in what each is doing to use AMC to reduce the risk of foodborne illness. Food safety policies are set by the person in charge. This person is very knowledgeable about food safety and understands the importance of using AMC to share food safety responsibility with employees. All of the managers put a strong emphasis on employee training, with a focus on handwashing (when and how) and employee health (knowing symptoms of foodborne illness). These managers also encourage their staff to keep records to monitor food and equipment temperatures, set cleaning schedules, check sanitizer strength and calibrate thermometers, among other activities. In addition, the latest AMC awardees use datemarking regularly – a food date

system indicating when to discard prepared foods.

The list of current award winners highlights an example of active managerial controls used in their establishment to reduce the risk of foodborne illness. Congratulations to all! How are you using active managerial control in your establishment?

Maria Sanchez, Aramark AT&T, Oakton
Temperature recording logs for receiving, cold holding and cooking temperatures



Christina Stewart & Marcia Merchant, Honey Baked Ham, Fairfax
Daily thermometer calibration log



Pablo Garcia, Panera Bread #781, Fairfax
Sanitizer buckets labeled for 3 hour changing cycle



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Second Annual Customer Satisfaction Survey

The Fairfax County Health Department Consumer Protection Program instituted a customer satisfaction survey in 2014. **We would like your input again this year.** The survey will end November 6, 2015. If you have not done so already, please take two minutes to answer a few simple questions. You can complete the survey online by visiting <https://www.surveymonkey.com/r/WMSDNNF>. If you would like a hard copy of the survey (fax or mail), please contact the health department at 703-246-2444, TTY 711. Your responses will help us identify areas for improvement in our inspection program. Thank you for your participation!

National Food Safety Month

September was National Food Safety Month, which is sponsored by the National Restaurant Association. The month-long campaign is held every September to focus on the importance of food safety education for the restaurant and foodservice industry. This year's theme was "Let It Flow," focusing on the flow of food through a restaurant – Receiving, Storage, Thawing and Holding, Preparation and Service. Training activities are available at www.foodsafetymonth.com

AMC Recognition
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Flor De Maria Abarea, La Madeleine, Alexandria - Morning, afternoon and evening food and equipment temperature logs



Kenia Zelaya Ryan, McDonald's #23718, Alexandria
Timer used to monitor hourly employee handwashing



MD Jashimudin Mollah, Wendy's Old Fashioned Hamburgers #66, Annandale
Sanitizer buckets changed every two hours



Hugo Bacerra, Applebee's Neighborhood Grill & Bar #79067, Fairfax
Food thermometers at each food prep area



John Luckow, Bertucci's Brick Oven Pizza, Springfield
Station managers are used to oversee food safety activities of employees



Peter Chang, Duck Chang's Restaurant, Annandale
Employees very well trained in food safety practices



Cristian Cardoso & Jason Terrell, Ruby Tuesday #4632, Alexandria
A critical control checklist is used daily with appropriate corrective actions noted



Lead by Example

When it comes to food safety practices, food service employees learn best from the example set by the Person-In-Charge (PIC). Here are some examples of typical practices the PIC can demonstrate to his or her workers:

- Wash hands frequently and correctly.
- Do not allow bare hand contact with ready-to-eat foods.
- Monitor safe food product temperatures with a thermometer.
- Promptly refrigerate meats, poultry, dairy and egg products when delivered. Rapidly cool potentially hazardous food.
- Practice efficient date marking.
- Demonstrate the proper use of the 3-vat sink: wash, rinse and sanitize, and air dry.
- Use sanitizer test strips every day.
- Positively reinforce safe food handling techniques.
- Wash hands frequently and correctly.

Are you leading by example?

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