



***Safety Through Actively Managing Practices (STAMP):
Active Managerial Control (AMC) Voluntary Program***

PROGRAM GUIDELINES

A. INTRODUCTION

Active Managerial Control (AMC) is a tool used by food service operators to implement and supervise food safety practices in food service establishments. It provides an effective approach for operators to ensure proper food safety by being proactive within their facility. Food safety management systems that are shaped and strengthened by AMC reduce the occurrence of foodborne illness risk factors. The major components of AMC are written policies, training, monitoring, and corrective actions.

Fairfax County Health Department's (FCHD) STAMP, or *Safety Through Actively Managing Practices* is a voluntary program formed by FCHD to acknowledge facilities that go the extra mile to demonstrate AMC through daily attention to food safety practices.

STAMP participation allows you to partner with the Health Department to ensure a safe food environment for your customers and offers public recognition of your facility as one that goes above and beyond for food safety. It also promotes improvement to facilities that seek to incorporate AMC into their practices. By using STAMP's additional resources, facilities can apply AMC regularly and implement long-term control of foodborne illness risk factors.

B. PROGRAM CRITERIA

To participate in STAMP, the facility must:

- Have a history of at least **3** routine inspections or risk factor assessments conducted
- Have a maximum average of **1** critical violation and **6** non-critical violations within the past **3** inspections conducted
- Not be confirmed as the cause of a foodborne illness or outbreak within the past **12** months
- Have no enforcement actions taken against the facility within the past **12** months
- Have at least **1** certified food manager (CFM) employed at the facility present during all hours of operation
- Have formal food safety training in place, which is required for all employees
- Have formal standard operating procedures (SOPs) in place
- Have a passing score of **110-150** points on the AMC Self-Assessment
- Have submitted a completed application packet

NOTE: Additional information may be requested by FCHD to verify AMC activities.

C. APPLICATION PROCESS

The application process consists of the following steps:

1. Application

- A Person in Charge (PIC) at the facility must complete the application.
- The PIC must complete an AMC Self-Assessment form to evaluate the facility's current food safety practices.
- Applicable documentation must be submitted to FCHD with the application (i.e. AMC Self-Assessment, SOPs, supporting monitoring records, etc.).

2. Review and Initial On-Site Assessment (OA)

- The application and supporting documents will be reviewed to ensure that all program criteria have been met.
- An Environmental Health Specialist (EHS) will schedule an initial On-Site Assessment (OA) for a facility walk-through and the EHS will ensure that AMC practices are active and demonstrated by food employees. This visit will also include a review of SOPs, food safety logs and other monitoring activities conducted at the facility.

3. STAMP of Approval

- Following the OA visit, FCHD will make the final determination if a facility has met the criteria to participate in STAMP. FCHD will notify the facility's PIC(s) with the decision.
- Facilities that are accepted into the program will be provided with a *Welcome* handout, providing an overview of STAMP and its maintenance activities.
- Facilities that are not accepted into the program may consult with their local EHS for guidance on improvement. When the facility has advanced their AMC practices, they are encouraged to re-apply for the STAMP program. STAMP's AMC Tool Kit and resources are available to all food service facilities that want to incorporate AMC into their practices.

D. BENEFITS

When facilities are notified of their acceptance into the STAMP program, they will be provided with:

- A certificate of STAMP recognition
- A STAMP decal for glass door/window display
- Recognition on the FCHD's Consumer Protection Program website
- Recognition in the quarterly *Food for Thought* newsletter
- Welcome Brochure
- Congratulatory Letter from the Director

- At the discretion of the Director, a reduction in inspection frequency or substitution of a non-regulatory visit in lieu of an inspection

E. MAINTENANCE WITHIN STAMP

STAMP facilities must continue to demonstrate AMC practices to remain in the program. Each facility will undergo annual verification activities to ensure continued AMC, which will be conducted in conjunction with the second routine inspection for the calendar year (between July 1 and December 31). Demonstrating maintenance criteria includes resubmission of an updated AMC Self-Assessment and supporting documentation. In addition to the verification activities, STAMP facilities must meet performance maintenance criteria throughout the year:

- Have a maximum average of **1** critical violation and **6** non-critical violations within the last inspection conducted
- Have not been confirmed as the cause of a foodborne illness or outbreak since enrollment
- Have not had enforcement actions taken against the facility since enrollment
- Have at least **1** CFM employed at the facility present during all hours of operation
- Have formal food safety training
- Have formal SOPs in place
- Have a passing score of **110-150** points on the recent AMC Self-Assessment
- Successful completion of OA

Failure to meet maintenance criteria will result in probation until corrective measures are taken. STAMP facilities may work with their EHS to reestablish a pattern of AMC practices.

F. DISQUALIFICATION

Forfeiture of participation in STAMP may occur if the facility has:

- been confirmed as the cause of a foodborne illness or outbreak
- been subject to enforcement actions

- undergone a change in ownership (STAMP participation is non-transferable and specific to the address/location)
- demonstrated a significant reduction in AMC practices resulting in a score below 110 points on the AMC Self-Assessment
- repeat critical violations or poor inspection performance

G. CONTACTS

Questions about STAMP may be referred to:

Fairfax County Health Department
Division of Environmental Health
Consumer Protection Program

Phone: 703-246-2444 TTY: 711

Fax: 703-653-9448

Email: HDehd@fairfaxcounty.gov

You can learn more about AMC at:

www.fairfaxcounty.gov/health/food/active-managerial-control