



What is Active Managerial Control (AMC)?

Active Managerial Control (AMC) is a tool used by food service managers to *actively* lead food workers in safe food handling practices that reduce the occurrence of foodborne illness risk factors.

Advantages of AMC in your facility:

- It provides you with a plan for ensuring that safe food handling steps are being followed safely.
- It helps you to correct food safety problems when needed.
- It creates a culture of food safety.
- It provides a method for correcting food safety problems.
- It allows you to serve safe, quality food to customers.



A facility is responsible for controlling foodborne illness risk factors:

1. Unsafe food source
2. Poor employee health and hygiene
3. Improper cooking temperatures
4. Time and temperature abuse of foods
5. Contaminated equipment

How to demonstrate AMC:

