

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:

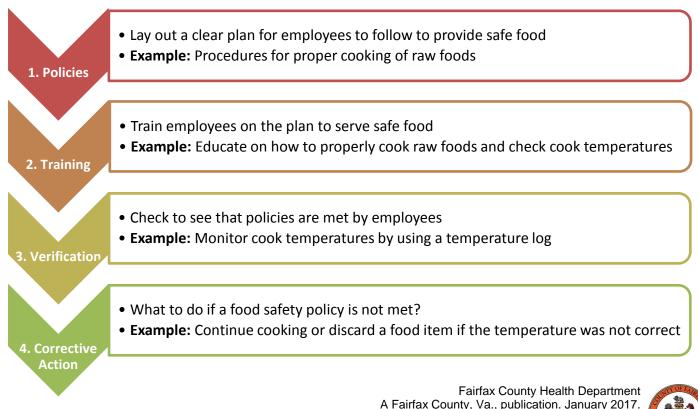
- It provides you with a plan for ensuring that safe food handling steps are being followed safely.
- It helps you to correct food safety problems when needed.
- It creates a culture of food safety.
- It provides a method for correcting food safety problems.
- It allows you to serve safe, quality food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





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