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:

1. Policies
   - Lay out a clear plan for employees to follow to provide safe food
   - Example: Procedures for proper cooking of raw foods

2. Training
   - Train employees on the plan to serve safe food
   - Example: Educate on how to properly cook raw foods and check cook temperatures

3. Verification
   - Check to see that policies are met by employees
   - Example: Monitor cook temperatures by using a temperature log

4. Corrective Action
   - What to do if a food safety policy is not met?
   - Example: Continue cooking or discard a food item if the temperature was not correct