

# Things You May Care About But Are Irrelevant To Public Safety

- I don't have enough staff
- My manager just quit
- I didn't have enough money to fix that refrigeration unit
- The plumbing is only leaking a little
- I needed the sick employee because nobody else would come in
- I didn't know I needed thermometers, gloves to wash my hands
- What's sanitizer?
- I wasn't trained
- I know what I'm doing, but I got complacent
- I've been doing this for 30 years and nobody has died on my watch
- You, or any other inspector never picked up on it before

YOU CAN HAVE  
**RESULTS**  
- OR -  
**EXCUSES**  
NOT BOTH.



# Active Managerial Control

## What is ACTIVE MANAGERIAL CONTROL (AMC)?

A restaurant has a responsibility to control the risk factors known to cause foodborne illness: 1) Unsafe food source; 2) Poor employee health and hygiene; 3) Improper cooking temperatures; 4) Time and temperature abuse of foods; 5) Contaminated equipment.

**Active Managerial Control (AMC)** is a tool used by food service managers to *actively* lead food workers in food handling practices that reduce the occurrence of foodborne illness risk factors. **AMC** is about having a plan for checking that safe food handling practices are in place and being followed. On a *daily* basis, **AMC** prevents food safety problems, corrects food safety problems and creates a culture of food safety. With good **AMC**, a food service establishment will reduce the risk of foodborne illness and be assured of serving safe, quality food to its customers.



## How Can You Demonstrate AMC?

### Policies

- Lay out a *clear plan* for employees to follow to provide safe food

### Training

- *Train* employees on the plan to serve safe food

### Verification

- *Check* to see that policies are met by employees

### Corrective Action

- *What to do* if a food safety policy is not met?

