

Active Managerial Control Self-Assessment

Active Managerial Control (AMC) is a system a facility can use to promote safe food handling. The following tools, when used regularly, can help to reduce critical violations and help prevent foodborne illness.

How does your facility score? If you score a 50 or higher, you may qualify to be a Pueblo Partners in Food Safety!

			Point Value:
Y	N	Do all employees who handle food receive basic food safety training? (e.g. Food Safety & You class, StateFoodSafety.com course, in-house training)	20
Y	N	Are managers certified food safety managers? (e.g. National Restaurant Association ServSafe, NEHA certificate, NRFSP certificate)	10
Y	N	Does facility conduct and document daily food safety self-evaluations?	10
Y	N	Does facility have a written handwashing and glove use policy?	10
Y	N	Does facility document warewashing sanitizer concentrations and/or temps?	10
Y	N	Does facility have a written employee illness policy?	5
Y	N	Does facility have a sick employee agreement signed by all staff?	5
Y	N	Does facility have a call-off log (including reason, date, time)?	5
Y	N	Does facility have a written policy for using and calibrating thermometers?	5
Y	N	Does facility document thermometer calibration?	5
Y	N	Does the facility have preventative maintenance contracts for: () Pest Control () Dish Machine Maintenance () Refrigeration Maintenance	5
		Does the facility frequently document food temperatures?	
Y	N	receiving	2
Y	N	hot holding	2
Y	N	cold holding	2
Y	N	cooling	2
Y	N	reheating	2

Facility Name and Address

TOTAL

Manager/Owner Signature

Date

August 2018